

TABLE 79 FOODBAR

SHARED PLATES

HOUSE ROLLS	10
house cultured-whipped butter + maldon salt + chives	
MUSHROOM BISQUE ^{GF}	14
portobello + onion + red wine + heavy cream + chive oil	
ELOTE CORN RIBS ^{GF}	14
lemon aioli + chili powder + cotija cheese	
ASPARAGUS SALAD ^N	18
mixed greens + candied walnuts + strawberries cajun goat cheese + balsamic glaze tzatziki hummus dressing	
CRISPY CAULIFLOWER BUFFALO WINGS ^{GF}	16
carrot + celery + cucumber + ranch	
BACON WRAPPED SHRIMP ^{GFO}	26
spicy aioli + double fried rice + miso broth jalapeño-honey glaze + pickled onions carrots + cremini mushrooms + sesame seeds	
LAMB MEATBALLS	19
red cabbage + carrots + chipotle aioli + crispy onions	
SHORT RIB BAO BUNS	18
pickled cucumber + carrot + gochujang sliced jalapeños + sesame seeds + cilantro dark soy drizzle	
BAJA STYLE TACOS ^{GF}	19
CHOICE OF shrimp OR fish red cabbage + mango pico de gallo avocado aioli + chipotle mayo	
WHITE AGUACHILE SHRIMP * ^{GF}	24
coconut milk + cucumber + red onion + shrimp	
SALMON TARTARE *	28
caviar + ginger soy sauce + diced avocado truffle oil + sesame seeds + tortilla chips	

N CONTAINS NUTS | GF GLUTEN FREE | GFO GLUTEN FREE OPTION AVAILABLE | VG VEGAN
There may be additional menu items that can be made gluten free, please inquire with server prior to ordering.

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. Some items may contain milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy or sesame. Please inquire with your server for further details and notify us of any allergies.

TABLE 79 CLASSICS

PORTOBELLO FRIES ^{GF}	16
parmesan + truffle oil + garlic confit aioli	
CRISPY BRUSSELS SPROUTS ^{GF VG}	16
table spice + lemon zest	
TUNA POKE * ^{GF}	21
sesame + ponzu + pineapple + fiery sticky rice + avocado	
BIBB & GREEN SALAD ^{GF}	16
bacon bits + granny smith apples + dijonnaise shaved grana padano cheese + pickled onions <small>INQUIRE ABOUT PROTEIN ADDITIONS</small>	
THE BURGER *	26
brioche bun + golden bacon aioli + lettuce tomato + onion + pickle + fries MAKE IT DELUXE +7	

MAINS

BISTRO STEAK * ^{GF}	53
whipped potatoes + seasonal vegetables braised leek compound butter + beef jus	
SALMON ALLA TOSCANA ^{N GF}	55
artichoke hearts + pistachio panko herb crust sundried tomatoes + seasonal vegetables capers + tuscan cream sauce <small>NUT FREE OPTION AVAILABLE</small>	
SEAFOOD BLACK INK LINGUINI ^{GFO}	54
squid ink pasta + scallops + shrimp + cherry tomatoes peruvian peppers + basil + feta + lemon cream sauce	
VEGETABLE FRIED RICE ^{GF}	35
seasonal vegetables + egg + succotash <small>INQUIRE ABOUT PROTEIN ADDITIONS VEGAN OPTION AVAILABLE ^{VG}</small>	
HARISSA LAMB CHOPS * ^{GFO}	57
baba ganoush + pearl barley + bell pepper mix	
GRILLED BONE-IN PORK CHOP ^{GFO}	49
cream of black bean + chorizo hash cotija cheese + giardiniera + focaccia	
KOREAN SHORT RIB	56
kimchi fried rice + cucumber salad egg + gochujang sauce	

CHEF DE CUISINE
Manuel Cortes

SOUS CHEF
Iean Young

GENERAL MANAGER
Dani Reber

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.

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