

THE
BINDERY
SANGRIA SUNDAY + SHARED PLATES

OYSTERS (1/2 DOZEN) - 18

GRILLED + MOJO D AJO OR RAW + TOMATO HORSERADISH GRANITA

YUKA FRIES + CHIPOTLE AIOLI - 7

SUMMER CEVICHE - 19*

HALIBUT, BAY SCALLOPS, CUCUMBER, COCONUT, JICAMA, TOMATILLO SNOW

TUNA TIRADITO - 21*

PRICKLY PEAR LECHE DE TIGRE, MANGO, AVOCADO, RED ONION, HIBISCUS

CARNE ASADA STEAK TARTARE TOSTADA - 13*

BLUE CORN TORTILLA, CHIPOTLE AIOLI, AVOCADO, PECORINO

BURRATA NAPOLETANA - 23

SANTA CLAUS + SUMMER MELON, SPECK, CHILI, CARAMELIZED HONEY

REBEL GREENS + ARUGULA SALAD - 15

GREEN TOMATO, PURPLE PLUMS, GOAT CHEESE, PISTACHIO OIL, SHALLOTS, CAPERS

GRILLED TAMARIND SPANISH OCTOPUS TOSTADO - 21

AGUACHILE, MARBLE POTATO, HEART OF PALM, CHICKPEAS, RED ONION

CHILLED CUCUMBER + YOGURT SOUP WITH CRAB - 15

TABASCO, LEMON, CHIVES

SMOKED RABBIT PECAN PIE - 18

SHARP CHEDDAR, MUSTARD GELATO

CRISPY MATCHA DUSTED DUCK PEPITE - 17

JALAPEÑO HONEY + CHOCOLATE COFFEE MAYA

CHICKEN FRIED BUFFALO RABBIT - 21

CALABRIAN CHILI, FRIED CELERY LEAVES, BLEU CHEESE LIME YOGURT, BURNT HONEY

SAFFRON PAPPARDELLE - 19

PRESERVED TOMATO, PRESERVED TOMATO, ITALIAN SAUCE, PANE GRATTUGIATO

GOAT CHEESE + RAINIR CHERRY RAVIOLI - 18

CARAMELIZED ONIONS, BROWN BUTTER, MARCONA ALMONDS

1/2 POUND BEEF BURGER - 21

MEZCAL PINA, TENNESSEE SMOKED BACON, BLUE CHEESE, GREEN CHILE MUSTARD, FRIES

PAN SEARED HALIBUT - 31

PIQUILLO PEPPER, POTATO CROQUETTE, SERRANO HAM, SAFFRON AIOLI

14 OZ DRY AGED RIB EYE - 39

CORIANDER, BLACK PEPPER + LAVENDER CRUSTED, PURPLE CAMOTES, BLACK MOLE

YUZU + BAY LEAF CHICKEN - 26

ROASTED TOMATO TARTE TARTINE, HONEY COMB, CHAMOMILE, CREAMED CORN

SOURDOUGH PIZZA 19 / 21

CHEF'S FANTASY

*A 3.5% surcharge will be added to each bill in an effort to fairly compensate our dedicated kitchen team.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. * These items may be served raw or undercooked or may contain raw or undercooked ingredients.