

AMBOS

DINNER
WEDNESDAY–SUNDAY, 5 PM–10 PM

STARTERS

Housemade bread, cultured butter, fermented honey	15
Raw oysters, fermented ramp, cherry, smoked olive oil, kinome	30
Striped bass crudo, strawberries, cilantro oil, delfino	29
Grilled shishitos, bottarga, lime	18
Summer lettuces, apricots, Jake’s gouda, pink lemon, wild honey vinaigrette	22
Tomato carpaccio, marjoram, garlic scapes, breadcrumbs	20
Wood fired beef empanada, salsa llajwa	20
Costata squash, hoja santa, ricotta, cured duck egg yolk	24
Crispy lamb, charred flatbread, sheep yogurt, herb salad	30

PASTAS

Spaghetti cacio e pepe, parmesan, pecorino	29
Cappelletti, burrata, peas, mandarin kosho, parmesan, basil pesto	34
Pappardelle, mutton ragu, cured buddha’s hand, parmesan	38

MAINS

Grilled maitake mushrooms, farro, celeriac, green garlic	35
Fluke, green pipian, green garlic gremolata, fennel, cilantro	44
Chicken, pole beans, charred onion, chili crisp, peanut jus	40
Tuna, plum salad, mushroom garum, thai chili, aioli, herbs	48
Picanha steak, chimichurri, demi, rejilla potato, mayonnaise	55

TO SHARE

Pork porterhouse, humita, escabeche chanterelle, sungolds, Von Trapp blue cheese	100– 21oz
Ribeye steak, black walnut sauce, jimmy nardello, walnut dukkah	130 – 22 oz

SIDES

Beef tallow fried rejilla potato	12
Grilled kale	12
Gem lettuce salad	12