

JAZZ ON THE ROCKS

AT SUNSET POINT

JAMON IBERICO DE BELLOTA CINCO JOTAS
\$ 23 USD P/OUNCE

Fresh tomato, wood toasted focaccia

BAJA CALIFORNIA FRESH OYSTER \$4 USD P/PIECE

Traditional and modern condiments

**CHEF'S SELECTION OF
LOCAL ARTISANAL CHEESE \$21 USD**

Housemade jam, marinated fruit, local honeycomb, grilled fruit bread

SALUMI BOARD \$24 USD

Chef's selection of cured meats, pickles, mustard, grilled sourdough

BEET AND BURRATA SALAD \$19 USD

Pecans, orange, baby mizuna, champagne vinaigrette

ARUGULA AND DATES \$20 USD

Pistachio, apple, manchego cheese, balsamic reduction

LITTLE GEM CAESAR SALAD \$19 USD

Fresh herbs, cherry tomato, parmesan, creamy pepper dressing

WOOD-OVEN ROASTED CAULIFLOWER \$17 USD

Lime honey yogurt, pistachio pesto

TRUFFLE FRIES \$15 USD

Parmesan, garlic, parsley

LOCAL CEVICHE \$17 USD

Octopus, totoaba, orange, mango, tostadas

SHRIMP CEVICHE \$20 USD

Squid ink crackers, aji verde, pickled onion

WAGYU BEEF CARPACCIO \$27 USD

Soy, parmesan croquette, arugula pesto, solera 77, baguette

KAMPACHI TAR TAR \$21 USD

Oro blanco, cucumber, avocado, shiso.

WAGYU BEEF TARTARE \$23 USD

Gochugang, shallot, pickled egg, burnt onion, lavash

ORGANIC TOMATO TAJARIN \$28 USD

Heirloom tomato, aged parmesan, basil, garlic

BLACK TRUFFLE PASTA \$37 USD

Parmesan foam, black truffle, plugrá butter

SHORT RIB PAPPARDELLE \$38 USD

Aged parmesan, caramelized onion, seta, chive, red chili flake

GRILLED OCTOPUS \$37 USD

Chambray onion, tomato, potato, chimichurri, smokey tomato

STEAK FRITES \$51 USD

16oz Prime New York steak wood grill, red wine sauce, truffle fries, butter

FRESH CAUGHT LOCAL FISH \$41 USD

Pairings inspired daily



PLEASE ASK YOUR SERVER ABOUT THE
MONALISA 3 COURSE MENU

PIZZA

BIANCA \$16 USD

Ricota, burrata, parmesano, fontina,
toasted garlic, parlsey



MARGHERITA \$18 USD

Stracciatella, tomato, basil, olive oil



DIAVOLA \$19 USD

Stracciatella, pomodoro, salame
picante, basil, olive oil



CARNE \$20 USD

Bacon, salame, fennel sausage, guanciale, tomato,
buffalo mozzarella



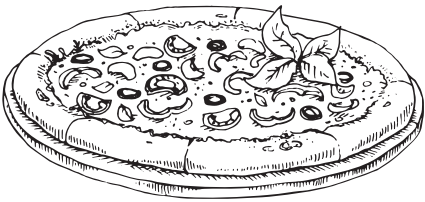
PIZZA BENNY \$19 USD

Speck, pineapple, jalapeños,
mozzarella, tomato



SUNSET \$19 USD

Goat cheese, pancetta, garlic, scallion, leeks



DESSERT

CREME BRULEE \$12 USD

Green tea chai, berries

LAVA CAKE \$12 USD

Sambuca foam, anis ice cream

TIRAMISU \$12 USD

Espresso, hazelnut, cocoa, ladyfinger.