

soup & salad

House Salad

mixed greens, shredded cabbage, shredded carrots roasted tomato, shaved onion, croutons & smoked cheddar. Comes with house made ranch 14 +

Caesar Salad

baby romaine, radicchio, anchovy, roasted tomato, house made Caesar dressing & parmesan cheese 14 +

Verano Salad

spiced honey Greek yogurt, mixed greens, strawberry balsamic vinaigrette, fresh sliced strawberries, cucumbers, goat cheese crumbles, pickled fennel & toasted almond slices 17 gf/df +

appetizer

Bread of the Day

whipped European style butter, sundried tomato pesto & spiced honey 10

Shrimp Cocktail

jumbo tiger shrimp served with fresh lime & a pineapple Fresno ginger cocktail sauce 18 gf/df

Duck Wings

spicy orange teriyaki, sake rice pilaf, pickled vegetables & fried Shishito peppers 20 df

entrée

Raviolis Arrabiata

green chili & ricotta stuffed pasta, served in a spicy tomato sauce, garnished with fresh herbs, shaved parmesan & a garlic crostino 30 +

+ add: grilled chicken 6 | Atlantic salmon 12

Bulgogi Pork Porterhouse

16oz heritage bone in pork, kimchi, sake rice pilaf, steamed bok choy \mathfrak{S} shishito peppers, served with spicy Korean style barbeque sauce $35 \triangle gf/df$

Carne Asada

chimichurri marinated 80z black angus flat iron steak with borracho beans, grilled bell pepper \mathfrak{S} onion, served with sliced avocado, grilled limes \mathfrak{S} flour tortillas $35 \triangle gf$

Jägerschnitzel

herb-breaded veal cutlet & mushroom demi, warm German potato salad, side of pickled cabbage & onions, with green beans 30

Black Cod

pan seared cod served with green beans, roasted squash & Romanesco, topped with a roasted tomato relish & fig balsamic glaze 35 \triangle gf/df

Rodeo Road Bison Burger

80z bison burger topped with fried onions, peppered bacon, bourbon bbq sauce & smoked cheddar, served on a challah bun with French fries, sweet potato fries or house salad (+3 soup du jour, truffle fries) 28 △

 \triangle = cooked to order gf/df = omit gluten or dairy

20% gratuity is added to tables of 6+ Please consider limiting splits to 2 checks

Our kitchen handles foods containing gluten, nuts, dairy, eggs, soy, fish & meats, and cannot certify dishes "free" of any.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness