BREAKFAST

served daily from 8 AM to 10 AM

° CHEFS FRUIT PLATE 17 DF + GF + V
chef's daily selection

° ACAI BOWL 18 DF + GF + NA + V
berries,banana,grain-free granola, hemp heart, agave

° LEMON RICOTTA PANCAKE 18
strawberry+rhubarbcompote,chantilly cream, butter

° AVOCADO TOAST 21 DF + V
smashed avocado, cucumber, confit cherry tomato, chili oil
[gluten free bread available upon request]

° TBP BREAKFAST 23 DF + GF
eggs, chicken apple sausage or bacon, avocado, kale
cherry tomato, potatoes | + 2 grilled burrito

Items marked with ° are part of our Breakfast Included stays.

LITTLE WEST FRESH PRESSED CLOVER 16
kale, cucumber, celery, spinach, pear, cilantro, mint, lime

LITTLE WEST FRESH PRESSED SUNRISE 16
orange, carrot, coconut water, lemon, ginger, turmeric

DATE SHAKE 15
almondbutter,almond milk, medjool dates, banana
+ 2 espresso

MORNING RITUAL BOWL 18 GF + NA
grain-freegranola,berries,gojiberries, hemp heart

° TURKISH EGGS 21 NA
poached eggs, tzatziki,persian cucumber, fried sage
espelette chili oil, za'atar, grilled pita

BAGEL & LOX 23
everything bagel, caper berries, cucumber, tomato, red onion
arugula, whipped dill cream cheese

GREEN GODDESS BOWL 22 DF + GF
poached egg, avocado, kale, asparagus, cucumber, snap pea
roasted cherry tomato, daikon radish, sumac red onion, hemp heart

COFFEE, ESPRESSO, TEA

drip coffee 6

cappuccino, latte, or cold brew 8

matcha tea latte or turmeric latte 10

iced tea or hot tea 7

DF - DAIRY FREE GF - GLUTEN FREE NA - NUT ALLERGY SF - SHELL FISH V - VEGAN

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LIGHT BITES

served daily from 2 PM to 5 PM

DATE SHAKE 15
almondbutter,almond milk, medjool dates, banana
| + 2 espresso

VEGAN CAESAR 18 DF + GF + NA + V
babykale,roasted cherry tomato, spiced chickpea
roasted cashew 'parm', vegan caesar dressing
| + 8 chicken caesar wrap

MEZZE PLATTER 23
harissahummus, tzatziki, baba ganoush, garbanzo
marinated olives, raw vegetables, grilled pita

BUTCHER'S BLOCK 23
chef'schoiceofartisinalmeats + cheeses, spreads, lavash

FROZEN GRAPES 12
nature's little popsicles

LUNCH

served daily from 10 AM to 2 PM

CHEFS FRUIT PLATE 17 DF + GF + V
chef's daily selection

MORNING RITUAL BOWL 18 GF + NA

grain-free granola, berries, goji berries, hemp heart

ACAI BOWL 18 DF + GF + NA + V

berries, banana, grain-free granola, hemp heart, agave

GREEN GODDESS BOWL 22 DF + GF

poached egg, avocado, kale, asparagus, cucumber, snap pea
roasted cherry tomato, daikon radish, sumac red onion,
hemp heart

AVOCADO TOAST 21 DF + V

smashed avocado, cucumber, confit cherry tomato, chili oil
[gluten free bread available upon request]

JICAMA TACOS 19 DF + GF + V

braised mushroom, pickled daikon + carrot, avocado mousse
spiced chickpea, micro cilantro

VEGAN CAESAR 18 DF + GF + NA + V

baby kale, roasted cherry tomato, spiced chickpea
roasted cashew 'parm', vegan caesar dressing
| + 8 chicken caesar wrap

MEZZE PLATTER 23
harissa hummus, tzatziki, baba ganoush, garbanzo
marinated olives, raw vegetables, grilled pita

CHICKEN PROTEIN BOWL 26 DF + GF

avocado, garbanzo, lentil, roasted cherry tomato
patty pan squash, picked daikon + carrot, chimichurri

TUNA MELT 23 DF + GF

smoked gouda, celery, sweetie drop peppers, red onion
cornichon, grilled sourdough
[gluten free bread available upon request]

TBP CLASSIC BURGER 24
angus patty, cheddar cheese, pickle, lettuce, tomato, red onion
special sauce, toasted brioche bun | + 3 avocado | + 3 bacon

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DINNER

served daily from 5 PM to 8 PM

DESSERTS

VEGAN KEY LIME PIE 14 V+NA+DF
cashew butter, biscoff crumble

CARA CARA OLIVE OIL CAKE 14 NA
cardamom, candied walnuts, mulberry, chantilly

GELATO 12
assorted flavors

FOR SHARING

PICKLED & FERMENTED 16 DF + GF + V
seasonal vegetables, served with toast on the side

ROASTED BRUSSELS 14 DF + GF + NA + V
apple cider reduction, pomegranate
pink peppercorn + marcona almond dukka

HIBISCUS CURED SALMON BELLY 25 DF + GF
blue corn tostada, cara cara, fresno, ponzu, calabrian chili oil

CAPACHA 21
sweet corn pancake, halloumi, pimenton aioli
brown butter, marjoram, corn nuts

MEZZE PLATTER 25
harissa hummus, tzatziki, baba ganoush, garbanzo, marinated olives
raw vegetables, grilled pita

GRILLED ARTICHOKE 25 GF
spicy zhug + spinach dip, green garlic, ricotta, grilled lemon

BUTCHERS BLOCK 25
chef's choice of artisanal meats + cheeses, spreads, lavash

CHARRED CABBAGE 18 GF + NA
tomato consommé, pistachio gremolata, brown butter crumble
chives, sumac

VEGAN CAESAR 18 DF + GF + NA + V
baby kale, roasted cherry tomato, spiced chickpea
roasted cashew 'parm', vegan caesar dressing

BRAISED BEETS 20 GF
confit cherry tomato, prickly pear gastrique, caramelized fennel
whipped ricotta, cara cara vinaigrette, sage, nasturtium

MAINS

ROASTED CAULIFLOWER 32 DF + GF + V
green coconut curry, black garbanzo, chickpea, mejadra
thai basil, ginger steamed rice

PAN SEARED RACK OF LAMB 42 DF + GF + NA
muhammara, braised plums, pickled watermelon radish
pomegranate molasses, mejadra

BLACKENED SALMON 39 DF + GF
spring pea salad, green bean, snap pea, watermelon radish, mint
dill, pea tendril, koch kocha, grilled lemon

PIMENTON GRILLED HALF CHICKEN 44 DF + GF
aji amarillo,sautéed swiss chard, pickled turnip

FENUGREEK CRUSTED NY STEAK 46 GF + NA
horseradish labneh, roasted beet purée, confit garlic
fried rosemary, za'atar

SIDES

GINGER STEAMED RICE 9
fragrant rice

BATAT HARA 9
fingerlings, harissa, whipped feta

SEASONAL VEGETABLES 9
spicy zhug

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