

## SHARE

### SCROLLBAR STREET

#### TACOS GF 11

*pork carnitas, grilled chicken tomatillo,  
roasted calabasa*

#### BLISTERED SHISHITO PEPPERS GF 10

*olive oil, sea salt*

#### TOFU BARS 8

*ginger chili basil sauce*

#### KALBI PORK BELLY BUNS 14

*red cabbage slaw, siracha aioli*

#### AHI POKE STACK\* 18

*cucumber, kim chee, avocado,  
wasabi caviar*

#### SCROLLBAR CLAMS 14

*chardonnay, garlic, tarragon ,baby  
heirloom tomatoes, grilled toast*

#### ARTICHOKE WILD MUSHROOM GRATIN GF 10

*tomato fennel coulis, boursin cheese,  
parmesan*

## START

#### FRENCH ONION SOUP 10

*olive oil crostini, gruyere cheese*

#### KALE CAESAR SALAD 12

*romaine, baby kale, parmesan, garlic  
croutons*

#### CARMEL VALLEY GREENS SALAD GF 10

*sun dried apricots, goat cheese, basil  
balsamic vinaigrette*

#### ASPARAGUS & QUINOA SALAD GF 16

*local asparagus, quinoa, avocado, baby  
greens, scallions, sundried tomato  
vinaigrette*

#### GRILLED STONEFRUIT FRISÉE SALAD GF 12

*endive, walnuts, bleu cheese, truffle  
olive oil vinaigrette*

add to any salad

+6 chicken

+10 salmon

+12 shrimp

## DINNER

#### ROASTED PACIFIC SALMON GF 28

*cauliflower corn succotash, poblano  
chile, pea puree*

#### GARDEN FETTUCINE 22

*capers, baby heirloom tomatoes,  
zucchini, eggplant, garden herb olive  
oil*

#### DIJON LEMON ROASTED CHICKEN GF 28

*Petaluma chicken legs, fingerling  
potatoes, dried apricots, pecans,  
caramelized onions, maple mustard  
sauce*

#### SEAFOOD PAPPERDELLE 26

*shrimp, scallops, clams, mussels, pinot  
grigio garlic cream, pancetta*

#### TODAY'S FEATURE MP

#### PAN ROASTED 13oz PORK CHOP\* 32

*berkshire pork, sautéed garlic spinach,  
farro, blueberry chutney*

#### GRILLED 18oz BONE-IN RIBEYE\* GF 48

*roasted asparagus, marble potatoes,  
royal trumpet mushrooms, truffle salt*

#### PISTACHIO LAMB CHOPS\* 32

*Australian lamb chops,  
pistachio parmesan crust, warm  
greek salad, lemon olive oil,  
grilled naan*



### DINNER

*A 19% gratuity will be automatically added for  
parties of 6 and more.*

*\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish and eggs may increase your risk of  
food borne illness.*

**GF** – Denotes Gluten Free Item