

menu

Carmel // Dinner

garden table

shareable snacks

oysters on the half shell \$18 / \$30

Duo mignonette sauces: classic and house made with charred jalapeno, toasted coriander, honey and vinegar

charcuterie board \$15 / \$28

Small: chef's choice two meats & two cheeses
Large: chef's choice four meats & four cheeses

fried olives \$10

Panko fried green Castelvetrano olives with dill cheese dip

street corn dip \$9

Garlic, hot sauce, lime, queso fresca, jalapeno, red onion, cilantro, topped with melted mozzarella

whipped feta dip \$9

Extra virgin olive oil, red pepper flakes, cucumbers, toasted baguette

crispy potatoes \$9

Garlic aioli and skhug sauce

crispy cauliflower \$12

Sweet chili aioli

chicken wings \$13

Smoked wings with rotating sauce

wagyu meatballs \$15

Bourbon glaze and toasted bread

hot honey burrata \$18

House made hot honey, toasted baguette, prosciutto

steamed mussels \$16

Mussels, garlic, parsley, butter, white wine, toasted focaccia

salads

add herbed chicken, chicken salad, or plancha shrimp \$7, salmon filet or sesame crusted ahi tuna \$13

kale salad \$16

Pan seared sesame crusted ahi tuna, kale, red and napa cabbage, shaved Brussels sprouts, carrots, radicchio, tomato, cucumber, red onion, candied cashew, ginger vinaigrette

chop chop salad \$16

Mixed greens, bacon, sunflower seeds, egg, avocado, tomatoes, pickled red onion, buttermilk blue cheese dressing

kai's salad \$16

Burrata, crispy prosciutto, arugula, balsamic vinaigrette

rachel from Friends salad \$15

Quinoa, feta, cucumbers, chickpeas, mint, parsley, red onion, lemon vinaigrette

kids

served with french fries and a soft drink

buttered noodles \$12

grilled cheese \$12

cheeseburger \$12

plates

braised brisket tacos \$16

Flour tortilla, shredded lettuce, avocado aioli, pickled red onion, queso fresco, cilantro, with a side of napa coleslaw

blackened fish tacos \$16

Flour tortilla, shredded lettuce, sweet chili aioli, pickled red onion, queso fresco, cilantro, with a side of napa coleslaw

wagyu burger \$28

Caramelized onions with balsamic glaze, honey bacon, gouda, garlic aioli, served with fries and sriracha aioli

angel hair \$14

add grilled chicken or plancha shrimp \$7, salmon filet \$13, two wagyu meatballs \$10 Lemon, garlic, capers, cherry tomato, parmesan

penne \$14

add grilled chicken or plancha shrimp \$7, salmon filet \$13, two wagyu meatballs \$10 Creamy basil pesto, spinach, sun dried tomato

rigatoni \$15

add grilled chicken or plancha shrimp \$7, salmon filet \$13, two wagyu meatballs \$10 House made vodka marinara cream, parmesan cheese, red pepper, red onion, spinach

bourbon glazed salmon \$27

Cherry tomatoes and seasonal vegetables

whiskey cream chicken \$21

Wild mushrooms, onion, herbed roasted potatoes, seasonal vegetable

guajillo citrus chicken \$16

Cilantro lime crema, jasmine rice, vegetables

maple leaf duck breast \$25

Quinoa, seasonal vegetables, gastrique

pork ribeye \$18

Red wine mushroom demi glace, garlic mashed potatoes, asparagus

seven hour brisket \$25

Slow braised brisket, roasted carrots, mashed potatoes, roasted cabbage

sides

house salad \$7

sweet potato and Brussels sprout hash \$7

napa coleslaw \$5

fries with dill dip \$7

fries with sriracha aioli \$7

soup \$5/\$7

guajillo citrus chicken \$8

*Let your server know of any allergies the kitchen should be aware of when composing your dish.
Also, consuming raw or undercooked foods may increase your risk of foodborne illness. But you already knew that, right?*

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cold-pressed juice

garden gate \$9

beet, carrot, apple, celery, lemon, turmeric, ginger, black pepper

We call this the gateway juice because it's vibrant, sweet, soothing, and approachable. Beets oxygenate and strengthen the blood, carrots ward off infections with their abundance of vitamin A, lemon and celery detoxify the liver, turmeric reduces inflammation, and ginger calms the nervous system. The hint of black pepper does more than complete the flavor profile, it supports absorption of the fresh turmeric root.

neon nectar \$9

orange, carrot, apple, lemon, turmeric, ginger

Not your common orange juice, this lively blend is the ideal morning starter, brimming in vitamins and antioxidants. Boost your immune system with an abundant amount of Vitamin C combined with anti-inflammatory turmeric.

detox dream \$9

filtered H2O, lemon, maple, ginger, activated charcoal, cayenne

Flush your system with powerful detoxifying agents to reduce bloating and cleanse the liver. Feel energized from the natural sugars in maple syrup. Be sure only to drink Detox Dream on an empty stomach, as activated charcoal is like a sponge, and will disrupt the absorbency of nutrients from your food as it pushes the toxins out.

cashew concoction \$9

filtered H2O, coconut water, cashew, spirulina, maple, vanilla bean, Himalayan pink sea salt

A luscious blend of raw cashews, hydrating coconut water, sweet maple syrup, as well as mineral-rich and detoxifying spirulina provide a boost of protein and essential fatty acids that help to repair tissue, regulate blood sugar levels, and promote satiety. A pinch of pink sea salt promotes circulation and pH balance, and deepens the intoxicating flavors of this creamy beverage.

hoosier heater \$9

apple, orange, spinach, kale, cilantro, jalapeño, lime

This sweet and spicy blend revs your metabolism, shifting calorie burn into high gear. The citrus promotes a strong immune system and aids in tissue repair, jalapeño stimulates circulation, and cilantro strengthens your bones.

tropic tonic \$9

pineapple, kale, spinach, parsley, lemon, aloe, mint

This refreshing, tropical, and enzyme-rich tonic supports gut health with its heavy dose of pineapple's bromelain enzyme. Parsley oxygenates the blood to enhance circulation, and fresh aloe juice supports hydration, digestive regularity, and brings a healthy glow to your skin.

emerald elixir \$9

romaine, cucumber, celery, kale, spinach, lemon, ginger, turmeric, Himalayan pink sea salt, black pepper

Our take on green lemonade is tangy, crisp, and thirst quenching. The greens pack in antioxidants and enzymes, lemon detoxifies the liver and brightens skin, and ginger and turmeric reduce inflammation. Not only does Himalayan sea salt add vibrancy and tame any notorious "green" after taste, it promotes balanced pH. The black pepper aids in turmeric absorption.

lush love \$9

watermelon, ruby red grapefruit, coconut water, lime, basil

Refreshing and slimming due to a robust metabolism rev, this sweet and aromatic juice revitalizes while boosting immunity and heart health. The subtle hint of antioxidant-rich basil is a compatible counterpart to succulent watermelon and coconut water.

cold pressed juice flight \$13

Four 5oz pours of your choosing

cold pressed juice sample \$4

house drinks

all our simple syrups are made fresh in house

love you so matcha \$8

(Hot or iced) Matcha Latte with with raspberry simple

golden hour \$7

(Hot or iced) (Hot or iced) Latte with orange and vanilla simple, ginger juice

gingered pear tonic \$7

(Iced only) Latte with pear simple, ginger juice

stop and smell the roses \$7

(Hot or iced) Chai Latte with rose simple

lavender haze \$7

(Hot or iced) Latte with lavender and vanilla simple

butterfly tea \$7

Hot or Iced) Blue butterfly pea tea, hibiscus simple, matcha

espresso

house syrup add-ons

simple +\$1

vegan mocha, raspberry, orange, vanilla, pear, rose, lavender, hibiscus +\$2

extra shot of espresso +\$3

espresso \$3

americano \$3.25

macchiato \$3.50

cortado \$4

cappuccino or latte \$5.50

mocha \$6

coffee & tea

house drip \$3.50

locally roasted from Tinker Coffee Co.

nitro cold brew \$5.50

Tinker Coffee Co. - Indianapolis, IN

matcha shot \$5

matcha latte \$7

chai latte (hot or iced) \$4 **make it dirty** +\$3

fresh mint tea (hot) \$5

Big T NYC hot tea \$4

Caffeinated: baby it's cold outside (black blend), earl gray (black), unexpected fling (green)

Herbal: ginger, chamomile, rooibos, spearmint, hibiscus

Circle Kombucha

12 oz cans: rotating \$5 / 16 oz draft: Ginger Lemon \$6

San Pellegrino Italian sparkling water

1 liter bottle \$6

Smeraldina Italian still water

1 liter bottle \$6

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