

# CURRENT

BY *Howard Hughes*

## **A GOOD PLACE TO START**

SHRIMP AND GRITS   scallions, new orleans bbq sauce	12
PARSNIP SOUP   candied pecans, truffle brioche, crème fraiche	cup 5/bowl 7
CHEF'S SOUP CREATION  ask your server for details	cup 5/bowl 7
CHICKEN DRUMETTES   house brined, korean bbq sauce	9
TUNA CRUDO   ponzu dressing, spicy sprouts, rice crisp, fresno chili	15
CAULIFLOWER   pine nuts, raisins, capers, baby basil	8
CRAB CAKE   herb salad, whole grain mustard aioli	18
FRIED OYSTERS   thai curry sauce, crushed peanuts, mint, cilantro, radish	12

## **FROM THE GARDEN**

CAESAR SALAD   grilled romaine, oven dried tomatoes, parmesan crisps, thyme croutons, meyer lemon caesar dressing	9
FARMER'S SALAD   sustainable harvest greens, heirloom tomatoes, julienne carrots, sliced almonds, strawberries, mustard vinaigrette	8
BEEF & GOAT CHEESE   red and golden beets, lemon oil, goat cheese mousse, sustainable harvest greens, pickled red onions	10
SHRIMP & FARRO   avocado, pomegranate, arugula, frisse, white balsamic vinaigrette	16
SALMON SALAD   brussel sprouts, broccoli, cashews, raisins sesame ginger dressing, lotus chips	15

## **BETWEEN THE BUNS** *available at lunch only*

*all sandwiches are served with house made ketchup and french fries*

TURKEY AVOCADO BLT   arugula, heirloom tomatoes, applewood smoked bacon	12
CRISPY OYSTER PO' BOY   french bread, remoulade, b&b pickles, shaved cabbage	13
AKAUSHI BURGER   white cheddar, meyer lemon aioli, applewood smoked bacon, arugula, balsamic reduction, challah bun	14
GRILLED CHICKEN SANDWICH   avocado, smoked provolone, LTO, herb mayo	12

LUNCH COMBO  choose a half sandwich and pair it with a cup of soup, beet salad, farmer's salad or caesar salad <i>AKAUSHI BURGER not available with combos.</i>	11
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## **CENTER OF THE PLATE**

CRAB CRUSTED SALMON   zucchini, squash, blistered baby heirloom tomatoes, spinach, lemon butter sauce	26
ROASTED LAMB LOIN   potato puree, mushroom medley, lamb jus	25
PORCINI CRUSTED AHI TUNA   sautéed bok choy, shitake, ginger soy butter	28
FREE RANGE ½ CHICKEN   butternut squash puree, root vegetables, chicken jus	19
BRONZED RED FISH   bacon green beans, caramelized onions, crawfish sauce	21
8 OZ. WAGYU FILET   gruyere gratin potatoes, roasted brussel sprouts, red wine reduction	38
BRAISED SHORT RIBS   red neck cheddar polenta, crispy shallots	20

Executive Chef RICHARD MENDOZA Executive Sous Chef JOHANA GOMEZ

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
20% gratuity will be added to parties eight or larger.  
Uncolored tabs will receive 20% gratuity

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## **CRAFT COCKTAILS**

### **BOURBON CRISP | 12**

knob creek bourbon, cinzano bianco vermouth, chandon brut, fresh cucumber juice, agave simple syrup and fresh lemon juice

### **PEARED UP | 10**

cinzano bianco vermouth, belle de brillet pear liqueur, agave simple syrup, fresh lemon juice and prosecco

### **POMEGRANATE GREEN TEA | 12**

hendrick's gin, pomegranate juice, fresh lemon juice, house made green tea syrup and orange bitters

### **ANCHO MARGARITA | 12**

1800 reposado tequila, ancho reyes chile liqueur, fresh lime juice and agave simple syrup, shiraz float

### **TANGERINE APEROL SPRITZ | 12**

grey goose vodka, aperol, house made tangerine syrup and fresh lemon juice, finished with a splash of prosecco

### **PINK PEPPERCORN LEMONADE | 5**

fresh lemon juice, orange blossom honey, infused with pink peppercorns

### **CHAMOMILE MULE | 10**

house chamomile infused absolut vodka, honey simple syrup, fresh lime juice and fever tree ginger beer

## **WINE BTG**

Prosecco, Ruffino, Veneto, Italy	10
Sparkling, Domaine Chandon Brut, California	14
Moscato D'Asti, Elio Perrone "Sourgal", Italy	10
Pinot Grigio, Elena Welch, Alto Adige, Italy	12
Sauvignon Blanc, Kim Crawford, Marlborough	12
Riesling, Anew, Columbia Valley, Washington	12
Chardonnay, Joel Gott "Unoaked", California	10
Chardonnay, Smoke Tree, California	12
Pinot Noir, Lyric by Etude, California	14
Merlot, Milbrandt, Columbia, Washington	11
Malbec, Tapiz, Mendoza, Argentina	10
Cabernet Sauvignon, Martin Ray, California	11
Cabernet Sauvignon, Justin, Paso Robles	16

## **BEER**

### **CRAFT | 7**

Samuel Adams Boston Lager

Blue Moon

New Belgium Fat Tire

Rogue Dead Guy Strong Bock

Sierra Nevada Pale Ale

St. Arnold Lawnmower

Karbach Hopadillo IPA

### **DOMESTIC | 5**

Miller Lite

Coors Light

Budweiser

Bud Light

Angry Orchard

Michelob Ultra

Shiner Bock

### **IMPORT | 6**

Corona

Extra

Heineken

Stella Artois

Guinness