

October 10th, 11th, 12th and 13th, 2024

Autumn Drinks

Atost Autumn Spritz ~ 15

Ventura-made Atost: Strawberry, Orange, Lemon, Rose, Tonic Water, Rosemary

Welcome Autumn Michelada - 7

Calidad Mexican-Style Lager with Tutti Frutti Heirloom Tomatoe, Fish Sauce and Serrano

Hello Fall Frozé - 14

Frozen Pinot Noir Rosé Wine Slushie (+5 adds a floater of fresh Rosé)

Chavez Family Strawberry Lemonade - 7 (N/A)

Soup

Chicken Soup for the Autumnal Soul - 14

GF: Mary's Organic Chicken, Roasted Chicken Bone Broth, Fregola Sarda, Herbs

Salads and Starters

Farmers' Market Green Salad ~ 9

Vegan/ GF: Roots Farm Organic Greens, Carrot, Celery, Ginger Tamari Vinaigrette, Flax

The Lil' Alamos Salad ~ 6

Vegan/ GF: Our local take on a classic French Carrot Salad. Simple. Ingredient driven.

Wild Arugula Salad with Pecorino ~ 15

Vegetarian: Preserved Lemon and Caper Vinaigrette, Red Onion, Castelvetrano Olives, Herbed Bread Crumbs

Seared Okra with Fava Beans - 15

Vegan/ GF: Lemon, Tarragon, Garlic

Roots Farm Little Gems, Tofu and Bottarga - 18

MG's Channel Island Bottarga, Tofu Vinaigrette, R+T's Apples, Ume, Pecorino, Anchovy Panko

Her Farms Boiled Green Peanuts - 12

GF: Bacon, Fresh Ginger, Garlic, Lemongrass, Kaffir Leaf, Bird Chili

**Chanterelles with Caralemized Cipollini Onions
and Purple Sprouting Broccoli** - 21

Vegan/ GF: Chavez Family Broccoli, Coleman Family Onions, Shiro Miso, Extra Virgin Olive Oil

Channel Island Bluefin Tuna Salad Sandwich ~ 24

Celery, Onion, Caper, Pickles, Lemon Aioli, Chevy's Slaw, S+P Chips

Weekend Supper

Available Friday thru Sunday or Sold Out

Santa Barbara Spiny Lobster and Diver Scallops ~ 45

End of the season Tomatoes, Shallots, Lemon, Butter, Cream