



APPETIZER



SASHIMI COMBO/
YVG-BREWED TAMARI, SEAWEED SALAD,
HOUSE-MADE PICKLED GINGER, FRESH WASABI 24

FLORIDA-CAUGHT CUTTLEFISH/
BUTTERMILK FRIED, CAPERBERRY-OLIVE SALAD,
HARISSA AIOLI. 15

NORTHERN THAI CHICKEN LARB/
ROMAINE, SHIITAKE MUSHROOM, TOMATO,
MINT, THAI CHILI, TOASTED SUSHI RICE,
PALM SUGAR VINAIGRETTE 15

CHARCUTERIE 15

SALAD

BEETS AND GREENS/
APPLEWOOD SMOKED BLUE CHEESE,
RED PEAR, BLACK PEPPER PISTACHIO,
LEMON-HONEY VINAIGRETTE 10

BABY KALE/ ASIAGO, BAGNA CAUDA CROUTON,
WHITE ANCHOVY DRESSING 8
ADD WHITE ANCHOVY 2

SPINACH/ BLISTERED TOMATO,
RED ONION, AMALTHEIA CHEVRE,
ROASTED PEPITA, WARMED CHORIZO DRESSING 9

ENTRÉE

MUDDY CREEK RANCH TENDERLOIN/
ASIAGO FRIES, WILD MUSHROOM,
SMOKED BLUE CHEESE CREAM SAUCE,
FRIED GARLIC 36

ADOBO MARINATED RIBEYE/ PATATAS BRAVAS,
ROASTED ASPARAGUS, OAXACAN CHIMICHURRI,
MEXICAN CREMA 41

MUDDY CREEK RANCH BURGER/
VINTAGE WHITE CHEDDAR, AVOCADO,
COFFEE-INFUSED BACON, TOMATO,
HOUSE-MADE ENGLISH BUN, ASIAGO FRIES 17

BRAISED WOLFRIDGE LAMB SHANK/
SUSHI RICE, BROCCOLINI, ORGANIC CARROT,
FOREST MUSHROOM, YELLOW COCONUT BROTH,
FRIED GARLIC 29

INDIAN SPICE RUBBED CHICKEN/
HOUSE-MADE FENNEL SAUSAGE, SPAGHETTI SQUASH,
AMALTHEIA CHEVRE, ROASTED PISTACHIO,
TOMATO AND WILD MUSHROOM MASALA 27

MONTANA PORK TENDERLOIN/
QUINOA SALAD, GRILLED ASPARAGUS,
AMALTHEIA CHEVRE, HONEYCRISP APPLE, DRIED FIG,
TOASTED WALNUT, SHERRY-SHALLOT VINAIGRETTE 28

SIDE

GRILLED ASPARAGUS/ BARREL-AGED BALSAMIC,
EXTRA VIRGIN OLIVE OIL, FRIED GARLIC 7

SNOW CONE/ SUSHI RICE, YELLOW CURRY,
CILANTRO, THAI CHILI, FRIED GARLIC 7

FOUR-CHEESE PASTA 10
ROSEMARY-ASIAGO FRIES 6
BROWN-BUTTERED KALE 5
SUBSTITUTE ASIAGO FRIES 4
ADDITIONAL BREAD BOARD 2

