



EVEN COAST

PASTA *Steaks* SEAFOOD

SIGNATURE COCKTAILS



CLASSIC MARTINI 16
Nolet's Gin or Ketel One Vodka
Shaken or Stirred



MUCHACHO MARGARITA 16
FROZEN OR ON THE ROCKS
Camarena Blanco Tequila, Ferrand
Dry Curacao, Lime & Agave



WHITE NEGRONI 18
Condesa Gin, Lo-fi Vermouth
& Bitter Bianco



THE VESPER 16
Gray Whale Gin, Ketel One Vodka,
Cocchi Americano, Lemon Twist



EC **RANCH WATER 16**
Qui Tequila, Lime & Topo Chico



OLD FASHIONED 16
Amador Bourbon, Bitters,
Brown Sugar & Fat Ice



SULTRY PASSION 17
Haku Vodka, Ferrand Yuzu,
Passionfruit & Lime



COLLETTI ROYALE 18
Socorro Reposado Tequila, Jalisco
Orange, St. Germain, Lime,
Blood Orange & Bubbles



FROZEN CAIPIRINHA 16
Lebon Cachaca, Bacardi,
Lime Simple



ESPRESSO MARTINI 16
Tito's Vodka, Licor 43, Mr. Black,
Nutmeg & Orange



AMORE 16
Mandarine Napoleon,
Hibiscus & Avissi Bubbles



ACROSS THE PACIFIC 16
Kraken Spiced Rum, Averno,
Lime, Orgeat & Nutmeg



EARL GREY MARTINI 17
The Botanist Gin, Earl Grey,
Amaretto, Lemon, Egg White
& Lavender



EC **SPRITZ 16**
Italicus, Avissi Prosecco,
Club Soda & Orange



EXOTIC BIRD 17
Plantation Pineapple & OFTD Rum,
Campari, Ancho Reyes, Pineapple
shrub & Lime juice

ZERO PROOF DEPARTMENT



NO-FASHIONED 14
Lyres Malt, Chicha Morada,
Brown Sugar



TWINKLE TONIC 14
Lyres Pink London,
Fever Tree Tonic



NO-GRONI SBAGLIATO 13
Italian Rosso, Orange, Rose Water
& Non Alcoholic Sparkling Wine

VALENTINE'S DAY MENU

1ST COURSE CHOOSE ONE

JUMBO LUMP CRAB CAKE

Blue Crab, Panko, Roasted Red Pepper,
Smoked Tomato Butter

YELLOWTAIL CRUDO

Yuzu Ponzu, Blood Orange, Cucumber,
Serrano, Sesame, Truffle Oil

KUMAMOTO OYSTERS

Chilled on the half shell, Pomegranate &
Gooseberry Mignonette

BABY ARTICHOKE FRITTO

Meyer Lemon & Fresno Chile,
Saffron Aioli

2ND COURSE CHOOSE ONE

CREAMY LOBSTER BISQUE

Crème Fraiche, Aleppo Chile, Chives

TAGLIATELLE

Black Maitake Mushrooms, Roasted Garlic,
Truffle Cream, Pecorino Romano

YOUNGS GREEN SALAD

White Balsamic Vinaigrette,
Spiced Almonds, Shaved Manchego,
Bosc Pears, Breakfast Radish

3RD COURSE CHOOSE ONE

CHILEAN SEABASS

Roasted Tomato Aqua Pazza, Fregula Sarda, Little Neck
Clams, Fennel Confit

CAB BEEF FILET 6 OZ

Grilled Broccolini, Whipped Potatoes, Port Wine Butter

HOKKAIDO SEA SCALLOPS

Melted Leek & Black Truffle Risotto, Toasted Hazelnuts,
Meyer Lemon Brown Butter

LUMINA NZ LAMB CHOPS

Spiced Pomegranate Molasses Glazed, Soubise, Roasted
Sunchoke, Cipollini Onions, Pistachio Dukkah

DESSERTS

DARK CHOCOLATE BUDINO

Miso Caramel, Almond Lace Cookie

BAKLAVA CHEESECAKE

Candied Pistachios, Black Cherry Sauce

SEASONAL SORBETS



*Consuming Raw or Undercooked Meats, Poultry,
Seafood, Shellfish or Eggs May Increase Your Risk
of Foodborne Illness*

"I love her, and that's the beginning and end of everything."

- F. SCOTT FITZGERALD