

# Bar Menu



## Greensleeves Beer Bread

*honey butter or oil and pomegranate molasses*

## Deep Fried Oysters

*horseradish crème, lemon aioli, house-made  
siracha ketchup & lemon wedges*

## Oyster Shooter

*choose one of (1) blood mary vinaigrette  
& quail egg, or (2) cucumber juice,  
cilantro & micro basil*

## Grass-fed Burger

*in-house ground blended meat with  
thousand island aioli, butter leaf, dill pickle,  
crispy shallots & brioche buns*

## Buffalo Florets

*with humbolt fog aioli, carrots springs & celery  
(chicken substitution available)*

## Peking Duck

*lettuce cups, pickled fresno, carrots,  
jicama, cilantro & micro basil*

## White Truffle Mac N' Cheese

*fresh macaroni tossed with white truffle oil,  
white cheese mix & topped with  
a creamy egg yolk*

## Tiradito

*aji amarillo salsa, pickled fresno,  
fried garlic slivers & micro cilantro*

## Mar de Flor Ceviche

*spicy red pepper sauce, red onions,  
cucumber & cilantro*

## Crudite

*with blue cheese aioli  
& lemon vinaigrette*

## Yucca Batonnet

*fried yucca served  
with lemon & garlic aioli*

## Truffle French Fries

*parmesan cheese & herbs*

## Cheese Board

*accompanied with honeycomb, seasonal jam,  
pickled chilies, nuts, & grilled bread.  
choose any 2 for 2 or 3 for 3:*

*(1) domestic/mild/smoked gouda,  
(2) domestic/blue, central coast california/blue  
point reyes, (3) import/soft, italian/taleggio, or  
(4) import/hard/italian boschetto & truffle pate  
injected*

## Charcuterie

*featuring (1) italian/parmesan prosciutto, (2)  
california duck salami, and (3) spanish/chorizo  
palamora, dijon mustard & cucumbers*

## Hummus Platter

*choose one of (1) roasted garlic & herb, or (2)  
chipotle with crostini, celery, carrots  
& breakfast radish*

## Grilled Cheese

*sourdough brown butter & caramelized onions*



## Desserts

*available a la mode*

## Baked Brie

*with apricot chutney*

## Rompo Gelato

*lavender butter pound cake crumbles & anise biscotti*

## Peach Cobbler

*salted caramel & fresh berries*

# Menu



## Appetizers

### Ossetra Caviar & Uni

white sturgeon, california raised, served on brown butter toast points, herb crème, & dill fresh uni, served on brown butter toast point, tomato conasse, chive & truffle honey

### Escarole

shells embedded in fried kale and fresh aurgula featuring snails sautéed in buttery, lemon, garlic, white wine & herbs, nestled in shell with sauce & herb crostinis

### Cheese Board

accompanied with honeycomb, seasonal jam, pickled chilies, nuts, & grilled bread.  
choose any 2 for 2 or 3 for 3:

(1) domestic/mild/smoked gouda, (2) domestic/blue, central coast california/blue point reyes, (3) import/soft, italian/taleggio, or (4) import/hard/italian boschetto & truffle pate-injected

### Charcuterie

featuring (1) italian/parmesan prosciutto, (2) california duck salami, and (3) spanish/chorizo palamora, dijon mustard & cucumbers

### Oysters on the Half Shell

served with red wine mignonette, cocktail sauce, horseradish & fresh lemon slices.  
half-dozen / one-dozen

### Crispy Brussels Sprouts

crispy brussels in tossed with maple vinaigrette, pistachios, pickled fresno peppers, fresh cilantro leaves & fine herbs

\*\*\* contains fish allergens\*\*\*

### Steak Tartare

finely diced prime beef with shallots, dill, poached quail egg finished with mustard oil, fried capers, parmesan crisps & tabasco dollops

## Salads

### Mother Greens

house choice greens, green apples, pomegranate seeds, toasted pepitas, spanish chorizo, bell peppers, tomatoes, & champagne vinaigrette

### Charred Caesar

grilled romaine hearts, parmesan shavings, roasted elephant garlic, house-made croutons & classic caesar dressing

\*\*\* available with chicken or shrimp \*\*\*

### Simple Greens

mixed greens, watermelon radish, heirloom tomatoes, cucumbers, carrots, & parmesan cheese tossed in lemon vinaigrette

### Cobb Tower

tender greens, bacon, heirloom tomatoes, blue cheese crumbles, candied walnuts, topped with a poached egg & blue cheese vinaigrette



## Soups

### Tomato Bisque

finished panko parmesan flakes, chile oil, chive crème & fine herbs

### Soup de Jour

made with fresh ingredients



## Small Plates

**House-Made Pappardelle Pasta**  
with duck confit ragu, bloomsdale spinach,  
parmesan cheese & micro basil

**5-Hour Short Rib**  
sautéed mushroom, caramelized onions,  
brussels sprout leaves, crispy shallots & micro  
celery with blue cheese bordelaise

**Braised Wild Rabbit &  
Roasted Bone Marrow**  
rabbit simmered in red wine, garlic, shallots, &  
thyme, shredded & sautéed with caramelized  
onions, red wine reduction & crostini



## Meats

Proudly served in partnership with  
ROCKER BRO CO. COMPANY

Market price.

Filet Piet	5oz
Filet Mignon	8oz
Porterhouse	16oz
Porterhouse (share)	40oz
Prime Rib Eye	12oz
Bone-in Rib Eye	20oz
30-Day, Dry-Age Tomahawk	40oz
Prime Boneless New York	14oz
Wagyu Coulotte	12oz

## Fish

**Mussels & Clams**  
pressure cooked in spicy garlic, Tomato &  
lemon broth with roasted baby heirloom  
tomatoes and served with charred  
sourdough bread & lemon

**Amber Dijon Salmon Filet**  
served with an amber dijon glaze, israeli  
couscous medley, pickled garden vegetables,  
& roasted split corn on the cobb

**Crispy Bronzino**  
served with skin on, black bean puree, radish,  
arugula, pickled fennel slaw & dolloped  
with avocado mousse

**Scallops**  
citrus burre blanc & root vegetable puree



## Chops and Poultry

**Tomahawk Pork Chop**  
stuffed with savory smoked apples, piquillo  
peppers, sautéed greens & corn, finished with  
a spicy apple cider gastrique

**Half Free-Range Roasted Chicken**  
served with grilled asparagus, red pepper  
coulis, rosemary butter & grilled lemon



## Sauces

**For Meats**  
demi glace  
red wine bordeaux  
cognac, pepper & mushroom  
bacon/blue bordeaux

**For Fish**  
citrus burre blanc  
caper sauce  
tarragon & sage veloute

## *Vegan*

### **Ratatouille**

*slowly braised seasonal vegetables  
simmered with wine & sofrito*

### **Heart of Palm Croquette**

*with vegan remoulade & micro cilantro*

### **“Vegansleeves”**

*roasted anaheim chile stuffed with bbq guallio  
jackfruit & caramelized onions topped with  
a cashew cheese & micro cilantro*



## *Vegetables*

### **Charred Broccolini**

*finished with lemon juice and sea salt*

### **Fire-Grilled Asparagus**

*finished with champagne vinegar, smoked  
sea salt & cracked black pepper*

### **Sautéed Mushroom Medley**

*enoki, portabella & oyster mushrooms sautéed  
in a rich blend of garlic & herbs, finished with  
a splash of amber brandy*

### **Bed of Grilled Onions**

*with extra virgin olive oil*



## *Starches*

**Samosas Stuffed with Asparagus & Mint**

**Truffle French Fries**

**Garlic Mash Potatoes**

**Yucca Batonnet**

*fried batons of fresh yucca,  
served with lemon & garlic aioli.*

## *Desserts*

### **Blood Orange Crème Brulee**

*candied segments & pisa liqueur chantily*

### **Chocolate-Coffee Bar & Mousse**

*dark chocolate mousse, espresso ganache,  
whipped mascarpone cream &  
chocóacetate chips*

### **Open-Faced Lemon Bar**

*burnt meringue, blueberry pearls,  
compote, & micro mint*

### **Greensleeves's Cream Cake**

*a perfect balance of two desirable cakes,  
flan and new york cheesecake, baked in  
harmony and topped in candied walnuts,  
caramel sauce, & fresh berries*



*menu created for*



*by:*

*Executive Chef  
Daniel C. Fernandez  
...con amor!*

