

Lite Bites

HOUSE-MADE CRAB CAKE 16

Corn, fava beans, calabrese peppers, pancetta

SPINACH AND CRAB DIP 14

Crostini and parmesan chips

CALAMARI 14

Lightly tossed buttermilk marinated calamari, sweet gulf prawns, garden vegetables, roasted garlic aioli, tomato sauce

HOUSE-MADE PORKBELLY AND VEAL MEATBALLS 12

Calabrese sweet pepper and tomato stew, garlic crostini

CORN AND COTIJA CHEESE BITES 12

Tomatillo salsa, garlic aioli

BRAISED BEEF SHORT-RIB QUESADILLA 12

Roasted corn, pabloano peppers, chili onions, pepper jack cheese, avocado sour cream, house-made salsa

MINI BEEF SLIDERS* 10

Caramelized onion, brie cheese, secret sauce, brioche bun, house fries

CITRUS MARINATED WINGS 12

Salsa macha, cucumber and carrot sticks, sriracha ranch dipping sauce

MINA'S CHIPS AND SALSA 10

House-made salsa, guacamole

Soups & Salads

VEGETABLE BARLEY SOUP 9

Root vegetables, kale, avocado

CHEF CRAFTED SOUP OF THE SEASON 8

BEETS, BURRATA & GREENS 16

Pickled Chioggia beets, burrata cheese, candied walnut, arugula with cherry vinaigrette dressing

ROMAINE HEART CAESAR SALAD 10

White anchovy, parmesan cheese, croutons

HARVEST SALAD 16

Tender greens, cranberries, toasted almond, orange nibbles, champagne vinaigrette dressing

HOUSE SALAD 8

Cherry tomato, pickled red onion, shaved carrot with lemon vinaigrette dressing

ADD

Grilled Chicken	6
Blackened Shrimp	9
Grilled Flat-Iron	8
Grilled Salmon	8

Mains

SNAKE RIVER FARMS PORK CHOP* 36

Grilled 14oz pork chop, braised collard greens, jalapeno peach jam, Courvoisier pork jus

MUSHROOM RISOTTO 24

Handpicked farmed mushroom, sweet english peas, Grana Padano cheese
Add sunnyside-up egg 2

CHEFS INSPIRATION 34

Our daily offering inspired by regionally farmed or seasonally harvested products

THE RANCH BURGER* 17

Grilled 8oz Angus beef, lettuce, tomato, onion, spicy pickle, over-easy egg, bacon, chipotle ranch sauce, brioche bun and your choice of American, Cheddar or Swiss

O24 BURGER* 16

Grilled 8oz Angus beef, lettuce, tomato, onion, spicy pickle, O24 secret sauce, bacon, brioche bun and your choice of American, Cheddar or Swiss

Brick-Oven Pizza

MARGHERITA PIZZA 13

Roasted tomato sauce, fresh sweet basil, parmesan cheese

PEAR AND GORGONZOLA PIZZA 14

Caramelized onion, black pepper, Texas honey

WILD TRUFFLE MUSHROOM PIZZA 15

Bechamel sauce, wild mushroom, dressed watercress

BUFFALO CHICKEN PIZZA 14

Chicken, mozzarella, blue cheese sauce, green onion

Flame-Grilled Steaks

GRILLED 8OZ BEEF TENDERLOIN* 38

Shallot confit, malbec reduction

GRILLED 14OZ PRIME NEW YORK STEAK* 36

Wild mushroom, brandy cream sauce

GRILLED COWBOY CUT RIBEYE STEAK* 38

Brussel sprouts and roasted corn chow chow, Bourbon veal sauce

Enhancements 8

SAUTEED ASPARAGUS

CREAMED SPINACH

ROASTED TRUFFLE MUSHROOMS

WHIPPED POTATO

TRUFFLE FRIES

BROCCOLI MAC AND CHEESE

COLLARD GREENS

MUSHROOM RISOTTO

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

ROASTED BAY OF FUNDI

SALMON^ 32
Garlic saute cauliflower and quinoa hash, Chermoula sauce

ROASTED HALIBUT^ 34

Barley risotto, forest mushroom, English peas, roasted lemon, parmesan cheese

PAN SEARED SCALLOP^ 34

Butternut squash, barley and beet hash, pernod cream

CAST IRON ROASTED CHICKEN

Half 16 | Full 28
Toy box carrot, fingerling potato, asparagus, natural chicken jus

ROASTED CAULIFLOWER

Half 11 | Full 18
Pistachio vinaigrette, green goddess sauce

KALE AND FARRO BOWL

Half 13 | Full 22
Roasted corn, sauteed kale, farro, goat cheese crumble

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

