

mister tuna

raw bar

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***FRESH SHUCKED OYSTERS** / MP
fresh hawaiian chili pepper sauce

***SURF AND TURF TUNA** / 16
crispy sweet bread / radish / soy mustard aioli

***HAMACHI CRUDO** / 16.5
mushroom / tofu / celery / lemon / ash

***CHARLIE GUARD AHI POKE** / 20
avocado / seaweed / quinoa / soy dressing

***VIETNAMESE STYLE KAMPACHI** / 15
nam pla / asian herb / candied peanut / crispy shallot

***BLUE MUSSEL CEVICHE** / 11
vadouvan leche de tigre / seaweed / jasmine rice crisp

***CHILLED DIVER SCALLOP** / 14.5
rebel farms wasabi arugula / apple agua fresca / beet

***HIMALAYAN SALT BLOCK** / 15
rock river bison carpaccio / sunchoke / mustard

shared plates

shared plates

OAK GRILLED SHIITAKE / 10
kohlrabi / onion soubise / preserved lemon

WOOD FIRED PUEBLO YAM / 9
coriander yogurt / lime / guajillo chili

KAUAI SALT WATER PRAWN "LOCO MOCO"
farm egg / chinese sausage / kimchi gravy / 16
additional prawn \$5

BISON HEART TOAST / 14
fontina / buttered sourdough / sambal pickled radish

CHARRED BARBECUE OCTOPUS / 18
thai sausage / squash / black gochujang "bbq" / zhug

WARM SPICY OLIVE / 8
castlevertrano olive / skyr / house made bread

***GRILLED FLATBREAD** / 9
fig / boulder goat cheese / mozzarella
add guanciale +2 / *add runny egg +2

KING CRAB / 24
local fruit / brown butter / arugula / black lava salt

EMBER SMOKED HAMACHI COLLAR 20/ 37
miso-caramel glaze / blistered bok choy / eggplant

BUTTERNUT SQUASH / 19
foie gras / umami lentil ragu / cider truffle honey

GNOCCHI / 16
grilled broccolini / porcini butter / crispy speck

ROTI TACO / 14.75
harissa duck confit / raita / tabbouleh style salsa

CELERY ROOT CAPPELLETTI / 15
burrata / brown butter citronette / celery / urfa

LEMONGRASS GARLIC SAUSAGE / 15
charred local green wrap / crab fat / pickled onion

***MISTER TUNA TOAST** / 15
olive oil poached tuna / charred eggplant / pepper

mains

mains

GOLDEN TILE SNAPPER 18 / 35
pork dumpling / bok choy-apple relish / green curry nage

***SM'OAK'ED ROHAN DUCK** 18 / 36
coffee, cherry, variations of celery root

***GRILLED LOCAL LAMB RIB** 20 / 37
delicata squash / white beans / fig

***CHARLIE'S SUSTAINABLE HAWAIIAN FISH** / MP
farro / hearts of palm / thai coconut curry

***OAK GRILLED COLORADO BEEF** / 36
charred scallion / butternut squash / black garlic

WOOD ROTISSERIE PORK COLLAR / 29
croquette / mizuna / mustard

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

OUR CHEFS ARE HAPPY TO CREATE UNIQUE DISHES FOR THOSE WITH DIETARY NEEDS (ie. Vegetarians, Celiacs, Vegans)

