

hotel aka.

SMALL PLATES

- marinated olives · 8.
- sourdough & cultured butter · 6.
- medjool dates, goat cheese, marcona
almond & wild flower honey · 14.
- serrano ham & manchego croquette, chili aioli · 14.
- chilled shrimp cocktail · 24.
- chefs selection of cheeses · 22.
honey comb
- chefs selection of cured meats · 19.
grainy mustard
- cheese & charcuterie · 39.

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LARGE PLATES

- seasonal crudité · 20.
avocado mousse
- gem salad · 16.
crunchy sunflower seed, cucumber, green goddess
- citrus beet salad · 21.
whipped goat cheese, pepitas, wild arugula
- pea pesto bucatini · 24.
crispy prosciutto, basil, pea
- mushroom flatbread · 23.
whipped ricotta, oyster mushroom, hot honey
- margarita flatbread · 19.
pomodoro, basil

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*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.
For your convenience, an automatic service charge of
18% will be applied to your final bill.*