



Snacks + Dips

Spiced Candied Nuts <i>sweet curry</i> vg, gf, df	9
Cured Olives <i>rosemary, preserved lemon, olive oil</i> v, gf, df	10
Citrus Popcorn <i>orange, black pepper, sea salt</i> v, gf, df	7
Bacon Popcorn <i>smoked bacon salt</i> gf, df	7
Caramelized Onion Dip <i>house chips</i> vg, gf	14
Edamame Hummus <i>chili crunch, daikon, scallion, puffed nori-rice crisps</i> vg, gf, df	14

Provisions

Charcuterie <i>cured meats, artisanal cheeses, accompaniments</i>	28
Truffle Burrata <i>confit tomatoes, prosciutto, truffle honey, arugula, crostini</i>	18
Chicken Liver Mousse <i>raspberry mostarda, pickled mustard seeds, crostini</i>	18

Small Bites

Pommes Frites <i>garlic aioli</i> vg, gf, df	11
Truffle Frites <i>white truffle, aged parmigiano, chili flakes, truffle salt</i> vg, gf	20
Scotch Egg <i>togarashi spiced sausage, jammy yolk, herbed crème fraîche</i>	16
Croquetas <i>mushroom bechamel, manchego, piquillo aioli</i> vg	16
Medjool Dates <i>bacon-wrapped, chorizo, maple-dijon</i> gf	16

Large Bites

Shiitake Bao Buns <i>steamed bun, spicy pickles, black garlic aioli, micro cilantro</i> vg	19
Chicken Karaagē Bites <i>crispy thigh, lemon, yuzu kosho aioli</i> gf, df	19
Diver Scallops <i>celeriac puree, maitake, pickled apple, kohlrabi, brown butter sabayon</i> gf	29
Short Rib Skewer <i>48-hour sous vide, guava BBQ</i> gf, df	22
Candied Pork Belly Skewer <i>miso-bourbon, spicy mustard</i> gf, df	22
Smash Burger Sliders <i>american cheese, pickles, onion, guild sauce, toasted brioche</i>	24

Sweet Bites

Butterscotch Brûlée <i>caramelized crust, maldon salt</i> vg, gf	11
The Guild S'mores <i>spiced pizzelle, dark chocolate, toasted amaro marshmallow</i>	10

|gf| = gluten free; |df| = dairy free; |v| = vegan; |vg| = vegetarian

Mike Camerano | Executive Chef & Culinary Director **Mark Jenkins** | Sous Chef

