

SNACKS

MARINATED OLIVES

SWEET POTATO TATER TOTS

BREAD W/ BUTTER & OLIVE OIL

CURED MEAT

JAMON SERRANO CROQUETAS

\$6 EACH | ORDER ALL FIVE FOR \$25

LARGE PLATES

FRESH SEMOLINA PASTA

green pea pesto, pistachios, toasted breadcrumbs

\$18

SEA SCALLOPS*

cauliflower, hazelnuts, brown butter, lemon

\$32

SNAPPER 'A LA PLANCHA'

mojo butter, served with fennel/herb salad

\$34

BRICK ROASTED CHICKEN

boneless chicken, twice cooked potatoes, mojo butter

\$38

TWICE FRIED CHICKEN

marinated watermelon, guava miso, cucumber

\$23

THE BURGER*

lettuce, heirloom tomato, grana padano, mayo

\$18

STEAK FRITES*

10oz churrasco, french fries, salsa verde

\$32

28OZ BONE-IN ANGUS RIBEYE*

whole roasted garlic

\$75

SMALL PLATES

CHARRED CAULIFLOWER

crispy chickpeas, tahini, dehydrated olives

\$14

BROCCOLI FRITTERS

grana padano, pickled onions, herbs

\$9

LOCAL FISH TIRADITO*

rocoto leche de tigre, sweet potato, cilantro

\$15

SHRIMP CEVICHE*

aji amarillo, avocado, red onion, jalapeño

\$15

CRAB CAKES

fennel relish, crema, g&v 'old bay'

\$24

WAGYU BEEF TARTARE*

capers, challah toast, egg yolk

\$15

CRISPY YUCA

"huancaína sauce", queso blanco, lime

\$12

SIDES

SMALL GREEN SALAD

mixed lettuce, tomato, cucumber, lemon vinaigrette

\$8

ROASTED BROCCOLI

lemon, garlic, parmesan, bread crumb

\$10

STONE OVEN POTATOES

lemon/herb butter, roasted garlic, oregano

\$12

CARBONARA FRIES

black truffle crema, bacon, grana padano

\$12

SHOESTRING FRENCH FRIES

ketchup, g&v aioli

\$7

SALADS

WATERMELON

lime crema, cotija, toasted corn, cilantro

\$12

G&V CAESER CHOPPED

challah croutons, grana padano, black pepper
chicken \$5 | shrimp \$7 | fish \$16

\$11

BIBB LETTUCE

bacon, hazelnut, apple, cheddar dressing

\$11

HEIRLOOM TOMATO

fennel, leche de tigre, red onion, basil
chicken \$5 | shrimp \$7 | fish \$16

\$13

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