

Tidbits & Morsels

SOUP DU JOUR \$8

Chef's select soup of the day

CEVICHE Fresh, raw rockfish tossed with lime juice, cilantro, habanero	^{\$} 12	PORK BELLY CONFIT Pork belly confit served with quince chutney	^{\$} 11
and red onion garnished with toasted Peruvian corn and sweet potato glaze		GRILLED SWORDFISH SKEWERS Marinated swordfish and roasted baby red potatoes served	\$13
CAUSA ROLLS	\$10	with Aji pepper sauce	
Yellow potato, Aji Amarillo sauce, lime juice, pickled red onion topped with Boquerónes		BEEF CARPACCIO Thin slices of tenderloin drizzled with passion fruit vinaigrette,	^{\$} 11
FARM BRUSCHETTA GRATIN	\$9	pistachios, candied red onions, radish and shaved parmesan	
Rustic farm bread topped with pesto verde, goat cheese, roasted red peppers, sautéed mushrooms and mozzarella		BRAISED OXTAIL SPRING ROLLS Asian inspired braised oxtail wrapped in paper thin spring roll	\$10
Tuna & Ginger Tartar	^{\$} 12	garnished with a sweet & spicy micro salad	
Diced Ahí Tuna tossed with soy sauce, lime juice, garlic, cilantro, avocado, red onions and tomatoes wrapped with plantain ring and garnished with ginger air		CITRUS-LAVENDER OYSTERS Three fresh oysters served with citrus-lavender, lemon-lavender salt and shichimi seeds	\$0

From The Garden

DM MIXED GREENS \$11

Mixed greens, tomatoes, roasted pecans, Gorgonzola, caramelized Asian pears and a citrus vinaigrette

CAPRESE SALAD \$12

Mini fresh mozzarella, herb infused cherry tomatoes, micro basil and balsamic vinegar

SPRING BEET SALAD \$12

Roasted yellow and red baby beets, pistachio goat cheese, bulls blood with Merlot vinegar reduction

Entrées

RAVIOLI DE AJI \$23

Raviolis stuffed with chicken sautéed in a savory Aij vellow pepper cheese sauce topped with toasted pecans and purple potatoes

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PORK CHOP \$24	SALMON \$26		
French-cut, grilled pork chop topped with mango-coconut curry served with ginger-cilantro rice and baby bok choy	Pan-seared seasoned salmon, served with quinotto infused with mushrooms & red pepper		
ROCKFISH \$27	LAMB CHOPS \$28		
Pan-seared rockfish marinated with Panca honey-miso served with Shitake mushroom, garlic chive, grits and seaweed salad	Pistachio encrusted New Zealand lamb chops served with Asian pear gratin and cranberry-hoisin zinfandel reduction		
NY STRIP \$30	SWORDFISH \$28		
Tender NY strip served with a parmesan cauliflower- potato puree and roasted baby vegetables	Grilled, seasoned swordfish topped with papaya chimichurri served with sautéed baby red potatoes and tomatoes		
STUFFED HERB CHICKEN Pan-seared chicken breast stuffed with mushrooms & goat cheese served with spinach-mashed potatoes and grilled tomato	"NAWLINS" JAMBALAYA PENNE PASTA Penne pasta, tossed with Andouille sausage, shrimp, grilled chicken, tomatoes in Creole sauce topped with grated parmesan		

On the Bun

All our beef burgers are half pound of C.A.B handmade, and marinated in our signature cabernet wine reduction.

Burgers served with your choice of our signature fries: Eggplant, Sweet Potato or Yukon Gold dusted with truffle oil and grated parmesan

BLACK & BLUE BURGER \$15

Crumbled bleu cheese, caramelized red onion, Applewood smoked bacon, green leaf lettuce, beefsteak tomato, homemade chipotle-mustard mayo served on a Brioche Bun

BISON BURGER \$17

Seasoned and grilled, aged cheddar, green leaf lettuce, beer-battered fried onions and tomatoes served on a Brioche Bun

JALISCO BURGER \$15

Pepper Jack cheese, fire roasted Jalapeno peppers, red onion, chopped Roma tomatoes, homemade guacamole, green leaf lettuce, served on Brioche Bun

CHEFS: Alexis Hernandez & Walter Rhee

come clean. leave dirty.

Dirty Martini proudly incorporates local, natural and seasonal products in every menu item.

Menu items are subject to changes without notice due to ingredient availability. Your server will inform you of any changes.

* 20% Gratuity will be added to parties of six or more. Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illnesses.