

MELROSE PLACE

STARTERS

*sea bream crudo** 18
lime caramel, california olive oil

lobster rolls 36
lobster butter, toasted roll

patty pan squash carpaccio 13
yuzu, mint, garlic

braised beets 16
house ricotta, citrus salsa

savoy cabbage 14
miso hollandaise, sunflower

fresh oysters
½ dz 24 | full dz 48

caviar supplement 50
meyer lemon salsa verde,
barolo mignonette

tuna crudo 25
agua chile, tortilla chips

chips ‘n’ dip 75
1 oz caviar, yukon gold chips,
preserved lemon crème fraîche

SIDES

broccolini 13

mashed potatoes 11
with lobster +10

fries 9

PASTAS

cacio e pepe 19
bucatini, tellicherry, long peppercorn

pasta alla vodka 22
chiocciole, calabrian chili

lobster piccata 59
capers, lemon, asparagus, linguini

MAINS

oak smoked vegetables beluga lentils, heirloom vegetables, bbq sauce 30

*wild king salmon** sunchokes, spring peas, potato parsnip puree 36

*snapper two ways** poached + fried, purple asparagus, violet artichokes, dashi 32

jidori chicken breast spring beans, mashed chive potatoes, truffle jus 32

*mp cheeseburger** american cheeses, caramelized onion soubise 25

*7oz filet mignon** australian wagyu, brown butter 60

*steak frites** american wagyu 45

40oz tomahawk steak * red miso, jus 225

SALADS

*caesar** cilantro caesar dressing 19

greek french feta, barolo vinaigrette 21

house champagne vinaigrette, shallot 15

DESSERT

*tanzanian chocolat mousse** 14
chantilly, strawberry

cheesecake 14
new york style, blackberry drizzle

tollhouse cookies & milk 13
kahlua sombrero

berry panna cotta 14
berries, berry consommé

sorbet 10

COFFEE

drip coffee 5.50

cafe au lait 5.75

espresso 6

americano 6

cappuccino 6.5

macchiato 6.5

latte 6.5

coffee by unincorporated
coffee roaster

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

COCKTAILS

emerald tower 20
roku gin, matcha, orange
blossom honey, lemon, lime,
egg white, cream

sunbeam 20
kin white whiskey, corn silk, shiso
oba, kumquat cordial, butter rinse

cactus prick 18
pelotón de la muerte mezcal,
piña, avocado, cucumber, ginger,
agave, lime, tajín

the meadow 20
ten to one white rum, amaretto,
sakura blossom, grapefruit, lime,
rosewater

kaiju tear 20
heavensake junmai 12 sake, frisco
californian “pisco,” lychee, oleo
saccharum, yuzu, clarification

euphoria 20
belvedere vodka, st. germain,
carpano bianco, galanga,
buckwheat honey, butterfly pea
flower, lemon, rosemary

marg of the rising sun 18
maestro dobel diamanté tequila,

pomegranate molasses, agave,
lime, mint, allspice, goat cheese
rinse

ningyo martini 20
haku vodka, de borgen genever,
choya umeshu, lemongrass, white
miso, nori, lime

toki-o’ fashion 20
suntory toki whisky, asian pear
reduction, japanese black sugar,
truffle salt, sesame oil

the espresso martini 20
nikka coffey vodka, hennessy vsop
privilege, manly spirits cold brew

liqueur, salted caramel, miracle mile
chocolate chili bitters, quiet prophet
espresso

BY THE GLASS

BUBBLES

Bisson NV Veneto, Italy *15 | 50*
Liébart-Régnier Les Sols Brun NV
Champange, France *22 | 80*

WHITE

La Ganeta Getariako Txakolina 2020
Basque, Spain *15 | 50*

Domaine Roger Neveu Sancerre Cotes Des Embouffants
2020 “Sauvignon Blanc” Loire, France *18 | 64*

Bruno Verdi Doc Oltrepo Pavese 2020 “Pinot Grigio”
Lombardy, Italy *16 | 56*

Rhyme “Hers” 2021 “Vermentino” Carneros CA *16 | 56*
Dutton Estate Winery Kyndall’s Reserve
“Chardonnay” 2018 Russian River, CA *18 | 64*

ROSÉ / ORANGE

Clos Sainte Magdeleine Cotes De Provence Rose
2020 Provence France *16 | 56*

Dragonette Rose 2021 Santa Barbara, CA *15 | 50*

Folktale Lion For Real Orange Wine 2020
Monterey, CA *16 | 56*

RED

Stolpman Love You Bunches Chilled Red 2021
“Sangiovese” Santa Barbara, CA *15 | 50*

Jerome Marcadet Chevery Rouge 2020 “Pinot Noir”
Loire, France *15 | 50*

Ernest Vineyards Sonoma Coast “Pinot Noir”
Sonoma, CA *20 | 70*

Angelo Negro Angelin Langhe 2019 “Nebbiolo”
Piedmont, Italy *16 | 56*

Etienne Becheras Crozes Hermitage Le Prieurre
d Arras 2019 “Syrah” Rhone, France *17 | 60*

Grassini Family Vineyards Happy Canyon 2017
“Cabernet Sauvignon” Santa Barabara, CA *18 | 64*

BY THE BOTTLE

BUBBLES

100 Andre Clouet Cuvee 1911 NV
Champagne, France *210*

101 Henriot Blanc De Blancs NV
Champagne, France *155*

102 J. Lassaalle Blanc De Blanc Brut
1er Cru 2010 *220*

WHITE

200 Pascal Gitton Les Herses Sancerre 2014
“Sauvignon Blanc” Loire, France *90*

201 Barone Di Villagrande Etna Bianco 2019
“Carricante” Sicily, Italy *56*

212 Mar De Envero 2019 “Albarino” Rias Bixas, Spain *56*

203 Stolpman Vineyard Combe 2018 “Chenin Blanc”
Santa Barbara, CA *84*

204 Domaine Denis Carre Mersault Vieilles Vignes 2019
“Chardonnay” Burgundy, France *140*

205 Cometesse De Cherisey Mersault- Blagny
1er Cru La Genelotte 2018 “Chardonnay”
Burgundy, France *260*

206 Les Vins De Vienne Condrieu 2019 “Viognier”

Rhone, France *95*

207 Rombauer Vineyards 2020 “Chardonnay”
Carneros, CA *100*

RED

300 Guy Breton Cote De Brouilly 2020 “Gamay”
Beaujolais, France *82*

RED

301 Arnot Roberts 2020 “Gamay” El Dorado, CA *60*

302 Domaine Henri Prudhon Chassagne Montrachet

Rouge Les Chambres 2017 “Pinot Noir”
Burgundy, France *92*

303 Domaine Dominique Gallois Gevrey Chambertin
Vieille Vignes 2019 “Pinot Noir” Burgundy, France *170*

304 Eyrie Vineyards Dundee Hills Estate 2018 “Pinot Noir”
Williamette Valley, OR *92*

305 Chev 2018 “Pinot Noir” Russian River, CA *195*

306 La Miraja Freisa D’asti 2020 “Fresia” Asti, Italy *60*

307 Alessandro e Gian Natale Fantino Barolo Bussia
Cascina Dardi 2013 “Nebbiolo” Barolo, Italy *114*

308 Bodegas Ontanon Rioja Gran Reserva 2010
“Tempranillo” Rioja, Spain *90*

309 Bodegas Resalte Origen 2018 “Tempranillo”
Ribera Del Duero, Spain *62*

310 Les Vins De Vienne Cote Rotie Les Grandes
Places 2017 “Syrah” Rhone, France *220*

311 Chateau Le Puy Emillien Francs Cotes De Bordeaux
2017 “Red Blend” Bordeaux, France *112*

312 Chateau Pape Clement Pessac- Leognan Grand Cru
Classe 2006 “Red Blend” Bordeaux, France *450*

313 Chateau La Mandotte St. Emillion Premier Grand Cru
Classe B 2015 “Red Blend” Bordeaux, France *880*

314 Coho Headwaters 2016 “Cab Blend”
Napa Valley, CA *110*

315 Vineyard 29 Ceanda 2018 “Cabernet Sauvignon”
Napa Valley *200*

MELROSEPLACE

DESSERT

- tanzanian chocolat mousse* 14
chantilly, strawberry
- cheesecake* 14
new york style, blackberry drizzle
- tollhouse cookies & milk* 13
kahlua sombrero
- berry panna cotta* 14
berries, berry consommé
- sorbet* 10

COFFEE

- drip coffee* 5.50
freshly brewed coffee
- café au lait* 5.75
drip coffee, steamed milk
- espresso* 6
standard espresso
double shot
- americano* 6
double shot espresso
and water
- cappuccino* 6.5
double shot espresso,
rich creamy milk
- macchiato* 6.5
double shot espresso,
touch of steamed milk
- latte* 6.5
double shot espresso,
steamed milk
- coffee by unincorporated
coffee roasters*