

# urban HILL

**half-dozen oysters\*** 26  
cucumber-yuzu mignonette  
- add caviar 13

**grilled oysters** 14  
preserved lemon miso butter  
- add caviar 13

**seared tombo tuna\*** 17  
cucumber, chile, furikake,  
coconut-calamansi vinaigrette

**shrimp cocktail** 17  
classic cocktail sauce

**sablefish tartare\*** 15  
calabrian chile, citrus,  
smoked sea salt, lavash

**seafarers\*** 115  
oysters, lobster, crab, shrimp cocktail,  
sablefish tartare, lavash

**maine lobster salad** 29  
dill crema, roasted corn salsa,  
corn sauce, red chile cracker

## starters

**coal roasted beets** 16  
arugula, furikake granola,  
maple crème fraîche,  
balsamic reduction

**crispy calamari** 19  
mango-habanero sauce,  
avocado-coconut purée, pickled chilies,  
basil-cilantro oil, pickled onions

**grilled mushrooms** 18  
queso fundido, nopales chile relish,  
garlic-potato crumb

**harissa roasted carrots** 15  
labneh, tahini, harissa, pepitas

**potato gnocchi** 16  
sweet potato cream, crispy garlic,  
pecorino romano

**peekytoe crab ravioli** 25  
blue hill bay crab, vodka sauce,  
crispy calabrese, fennel pollen

**lumpia spring roll** 15  
pork, celery, carrots, onion,  
sweet & sour

**caputo's burrata** 24  
peach compote, basil vinaigrette,  
fried pepitas, leavity sourdough

**steak tartare\*** 19  
pasteurized egg yolk, chive, spicy dijon,  
capers, green peppercorn aioli,  
leavity baguette

## entrées

**quinoa chile relleno** 29  
roasted squash, chihuahua cheese,  
fire roasted corn, fermented chile,  
black bean huitlacoche sauce

**roasted chicken** 34  
spaghetti squash fritter,  
pipian verde sauce, natural jus

**pacifico striped bass** 38  
coconut-cashew rice, scallion,  
yuca, achiote, pickled onion,  
ancho chile pineapple sauce

**golden eagle sablefish\*** 40  
potatoes, broccolini, gochujang citrus glaze,  
smoked bone broth dashi, benne seed

**iberian pork tenderloin\*** 39  
red chile, carrot-miso purée, sautéed chard,  
baby carrots, peach chutney,  
pine nut-caper crumb

**butternut squash risotto** 28  
roasted mushrooms, parmigiano reggiano,  
fried sage, lemon

**urban hill smash burger\*** 25  
smoked bacon, hatch chile, lettuce,  
tomato, onion, american cheese, pickle,  
salt and pepper french fries

**creekstone farms filet\*** 62  
beef tenderloin, whipped potatoes,  
broccolini, peppercorn demi-glaze

**grilled duck breast\*** 40  
plum-tamarind bbq, pickled serrano,  
roasted turnip, nuoc cham cucumbers,  
warm grains

**bison ribeye\*** 66  
mole negro, smoked hominy, chard,  
fermented chile, crema

## soup & salads

**french onion soup** 13  
sweet onion, gruyère, baguette

**grilled caesar** 15  
baby romaine, parmesan frico,  
croutons, anchovies

**wedge** 17  
baby iceberg, bacon, tomato, chives,  
bleu cheese dressing, croutons

**chopped** 16  
romaine, cucumber, olives,  
pickled onion, tomato, peppers, feta,  
chickpeas, red wine basil vinaigrette

## sides

**skillet rolls** 12  
herb butter, sea salt

**french fries** 9  
salt and pepper, malt vinegar aioli

**sautéed spinach** 12  
crispy garlic

**mac & cheese** 12  
hatch chile, cheddar, gruyère

**whipped potatoes** 8

**fire roasted snap peas** 11  
chili-garlic crisp

## add

**caviar** 13   **crab** 21  
**maine lobster** 24

Executive Chef **Nick Zocco** - Chef de Cuisine **Blake Schumpert** - General Manager **Jessica Johns**

\*Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

A 2% fee applied to food, removable upon request, is included for our non-tipped hourly kitchen associates. They and we thank you for your consideration!  
20% gratuity applied for parties of six or more.

