

# urban HILL

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

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

**baja kampachi crudo\*** 19  
pomegranate aguachile, cucumber,  
pickled chillies, apple, furikake, cilantro

**shrimp cocktail** 17  
classic cocktail sauce

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

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

**lobster tails** 45  
mustard sauce, drawn butter

## 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,  
pecans, raisins, pecorino romano,  
rosemary

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

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

**fried goat cheese** 19  
sherry braised onions,  
pine nuts, leavty sourdough,  
membrillo coulis

**steak tartare\*** 20  
pasteurized egg yolk, chive, spicy dijon,  
capers, green peppercorn aioli,  
leavty baguette

## entrées

**squash curry** 27  
japanese curry, tiara rice grits,  
pickled onion, togarashi

**roasted chicken** 34  
spaghetti squash fritter, pipian verde,  
sea island red peas, natural jus

**pacifico striped bass** 39  
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 duroc pork milanese** 38  
roasted cauliflower, salsa verde,  
parmigiano reggiano, apple chutney, lemon

**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, pickles,  
salt and pepper french fries

**creekstone farms filet\*** 63  
beef tenderloin, whipped potatoes,  
broccolini, peppercorn demi-glace

**lamb bourguignon\*** 35  
carrots, mushrooms, whipped potatoes,  
crispy sunchokes, herbs

**bison ribeye\*** 67  
mole, smoked hominy, chard, fermented chile,  
sautéed chard, crema

## soup & salads

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

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

**brussels sprouts salad** 17  
pomegranate, pecans, beets,  
point Reyes blue cheese,  
calabrian chile oil,  
pomegranate vinaigrette

**spinach salad** 16  
poached pear, feta, cranberry, pepitas,  
croutons, sherry vinaigrette

## sides

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

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

**roasted brussels sprouts** 14  
maple-sherry glaze, pomegranate,  
chili crisp, crème fraîche

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

**roasted sweet potatoes** 9  
salsa macha

**fire roasted broccolini** 10  
lemon, garlic

## 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.