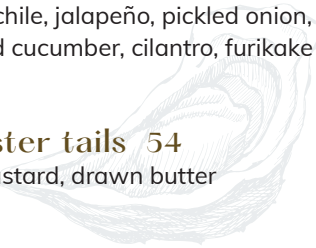


urban

HILL

half-dozen oysters* 27 cucumber-yuzu mignonette - add caviar (5g) 27	bbq oysters 16 nduja butter, scallion, preserved lemon	shrimp cocktail 18 lemon, classic cocktail sauce	crudo* 22 aguachile, jalapeño, pickled onion, brined cucumber, cilantro, furikake
ceviche* 19 tomatillo, habanero, coconut-lime dressing, tortilla chips	seafarers platter* 125 oysters, lobster, crab, shrimp cocktail, ceviche, lavash		lobster tails 54 spicy mustard, drawn butter



starters

- ember roasted beans** 16
black garlic-yuzu aioli,
szechuan-sesame crunch
- heirloom tomato
& jamón serrano** 24
compressed melon, heirloom tomatoes,
roasted beets, blackberry yogurt, pistachio
- grilled mushrooms** 17
poblano cactus relish, queso fundido,
crispy potato crumb
- niman ranch lamb tartare*** 21
harissa, fried capers, olives, grapefruit,
mint, sous vide egg yolk,
salt & pepper chips
- summer risotto** 16
arugula pesto, roasted corn,
calabrian chili butter
- grilled squash** 16
beet hummus, chili crisp, furikake,
queso fresco, herbs
- peekytoe crab ravioli** 25
stonington crab, vodka sauce,
crispy pork calabrese, fennel pollen,
pink peppercorn
- barbacoa pork cheek** 18
blue corn grits, sweet rhubarb chile relish,
nduja butter, tortilla-pepita crumb

griddled panela cheese 22
cherry tomatoes, salsa macha,
cilantro chimichurri, focaccia

CHEF NICK'S WINNING DISH ON
BEAT BOBBY FLAY

lump crab chile relleno 29
new mexico red chile, black bean purée,
pickled onion & chile, crema, cilantro
pair with: the big heat cocktail 22

entrées

- fire-roasted maitake mushroom** 29
za'atar spiced forbidden rice,
turmeric-cashew cream,
piquillo pepper & caper relish
- grilled half-chicken** 39
summer squash, black garlic molasses glaze,
mole amarillo, pickled onions
- asian sea bass** 39
coconut-cashew rice, scallion, yuca, achote,
pickled onion, ancho chile pineapple sauce
pair with: la gange tiphaine chenin blanc 18
- golden eagle black cod** 44
fregola sarda, zucchini, peas, smoked dashi,
scallion-ginger vinaigrette,
gochujang-citrus glaze, benne seed
- iberian “tomahawk” pork chop** 59
niman ranch pork, creamy polenta,
sautéed kale, pea salsa verde
- strozzapreti pasta** 27
calabrian chili sugo, basil pistou,
ricotta, pine nuts
- urban hill smash burger** 25
smoked bacon, hatch chile, lettuce, tomato,
onion, american cheese, pickles, french fries
- creekstone farms filet*** 70
beef tenderloin, broccolini, whipped potatoes,
peppercorn demi-glaze
- niman ranch lamb loin*** 65
spice-braised lamb, moroccan cous cous,
harissa yogurt, confit tomatoes,
baby carrots, mint
pair with: moric blaifränkisch 19

roasted duck breast 74
mole, roasted corn, fermented pepper,
sautéed chard, crema
pair with: jonata ‘todos’ 25

chef's cut* MP
seasonal accoutrements

soup & salads

- french onion soup** 14
sweet onion, gruyère, sourdough croutons
- grilled caesar** 16
baby romaine, parmesan frico,
croutons, anchovies
- smoked beet** 18
farm greens, smoked beets, strawberries,
goat cheese, basil, mint, pepitas,
miso-honey vinaigrette
- shredded cabbage salad** 17
cucumbers, pepitas, roasted corn,
tortilla strips, cherry tomatoes,
gorgonzola-italian vinaigrette

sides

- skillet rolls** 12
herb butter, sea salt
- marinated cucumbers** 8
sesame salsa macha, shoyu
- french fries** 9
salt and pepper, malt vinegar aioli
- mac & cheese** 14
hatch chile, cheddar, gruyère
- spicy harissa roasted carrots** 15
labneh, tahini, harissa, pepitas
- fire-roasted snap peas** 11
pine nut & chèvre aleppo pepper butter,
sourdough crumb

whipped potatoes 8

enhancements

caviar (5g) 27 **crab** 24
maine lobster tail 27

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, adjustable upon request.

