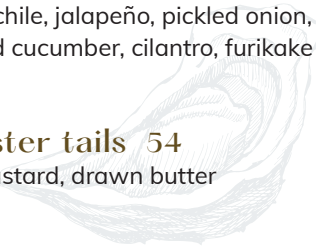


urban

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** 18
arugula pesto, roasted corn,
calabrian chili butter
- grilled squash** 16
beet hummus, chili crisp, furikake,
queso fresco, herbs
- peekytoe crab ravioli** 28
stonington crab, vodka sauce,
crispy pork calabrese, fennel pollen,
pink peppercorn
- barbacoa pork cheek** 19
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** 32
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** 42
coconut-cashew rice, scallion, yuca, achote,
pickled onion, ancho chile pineapple sauce
pair with: la gange tiphaine chenin blanc 18
- golden eagle black cod** 45
fregola sarda, zucchini, peas, smoked dashi,
scallion-ginger vinaigrette,
gochujang-citrus glaze, benne seed
- iberian “tomahawk” pork chop** 62
niman ranch pork, creamy polenta,
sautéed kale, pea salsa verde
- cavatelli pasta** 29
sweet corn, chanterelle mushrooms, miso butter,
pecorino-brown butter breadcrumbs, bottarga
- urban hill smash burger** 27
smoked bacon, hatch chile, lettuce, tomato,
onion, american cheese, pickles, french fries
- creekstone farms filet*** 74
beef tenderloin, broccolini, whipped potatoes,
peppercorn demi-glaze
- niman ranch lamb loin*** 69
spice-braised lamb, moroccan cous cous,
harissa yogurt, confit tomatoes,
baby carrots, mint
pair with: moric blaifränkisch 19

- zabuton wagyu steak** 69
mole, roasted sweet corn, sautéed chard,
crema, pickled chiles
- pair with: jonata ‘todos’ 25*

chef's cut* MP
seasonal accoutrements

soup & salads

- french onion soup** 15
sweet onion, gruyère, sourdough croutons
- grilled caesar** 17
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.

