



MENU

MUTINY CLASSICS

Hush Puppies Crème fraîche , Kaluga black caviar, chives	17	Grilled Spanish Octopus Valenciano* Tartana bomba rice, La Mancha saffron, socarrat chips, garrofón beans, sugar snap peas, guindilla vinaigrette	23
House-Baked Bread Basket Chef's house-made sourdough selection, house cultured butter, locally milled grain, EVOO, cranberry-orange jam	12	Carolina Gold Rice "Cacio E Pepe" 63° C egg, crispy garlic chips, pecorino cheese, Sarawak peppercorn +\$15 add black truffles*	21
Pebre Spiked Patagonian Grilled Shrimp Charred white balsamic tomato vinaigrette	19	Buttermilk Fried Texas Quail Sweet onion cheddar fondue, lemon vinaigrette herb salad	23
Phyllo Wrapped Green Hill Double Cream Cheese Wheel Phyllo dough, pear & Riesling compote, whole wheat-pumpkin roll	24	Tasmanian Beef Tenderloin* Potato-tarragon aioli cake, salsify chips, broccoli shoots salad, sorrel dressing	39
Blistered Shishito Peppers Shabazi & charred Meyer lemon aioli	12	Harvest Salad with Herbed Vinaigrette Local hydroponic lettuces & micro greens, grapes, avocado, sunflower kernels, pepitas, house-made croutons	13
Fried Goat Cheese Gnocchi (4 each) Balsamic sundried tomato jam, herb & honey vinaigrette	12	Steamed Mussels* La Mancha saffron-Pernod emulsion, house focaccia, charred lemon	21
Charcuterie & Cheese (2) Selections Roasted almonds, Italian marinated olives, strawberry-blueberry jam, fruit, house-baked bread +\$7 additional selections	21		
Gulf Snapper Ceviche* sweet potato chips	21		
Crab Gratin* Comté cheese, paprika breadcrumbs, Einkorn sourdough baguette	19		

ADDITIONALS

House Smoked Salmon*	10
Pan-Seared Shrimp (3)	19
Pan-Seared Bison Ribeye*	24
Black Truffle	18
Grilled Octopus	16

BOARDS

Ranch Board* Seared bison ribeye steak, Broken Arrow ranch venison sausage, braised Porcelet pork shoulder, pickled quail eggs, lemon goat cheese mousse, oil-cured Calabrian peppers, olives, caramelized onion & Dijon mustard jam, house-made sourdough flat bread & baguette, Cabernet beef jus	48
Coastline Board* In-house hot smoked Scottish salmon, seared head-on gulf shrimp in a Thai coconut lemongrass broth, crab gratin, smoked red snapper dip with smoked trout caviar, lemon chive focaccia, house-pickled vegetables, olives, seasonal vegetables	43
Vegan Harvest Board Mushroom 'ceviche', olive & sundried tomato tapenade, squash fajitas, wild rice pilaf stuffed mini bell peppers & eggplant fondue, fresh chickpea hummus with cilantro, arugula & garbanzo crêpe, pumpkin wheat roll, rye seeded flatbread, olives, roasted balsamic bell pepper jam	36

AUTUMN OFFERINGS

Mushrooms & Ramen Selection of seasonal mushrooms, black truffles, Porcelet pork belly, house noodles, shiitake & pork neck Koji Dashi, cured egg, radish sprouts	32	Roots Glazed purple Okinawa potato, roasted celery root, baked golden beets, parsnip puree, lemon TX "Pure Luck" goat cheese mousse, honey-bergamot vinaigrette, micro arugula	32
Squashing Pumpkins Kuri squash soup, Panaeng Thai curry, roasted squash skin jasmine rice, coconut kaffir lime crème fraîche, roasted pumpkin seeds	27	Brassicas & NY Strip Oak-grilled, fried Asian kale, charred Meyer lemon brussels sprouts, roasted curried cauliflower, truffled roasted Marcona almonds, house buttermilk & garlic dressing	45
Sea Bounty Pan-Roasted cured Chilean Seabass, Mapuche Canelo pepper crust, star anise Basque piperade, ghee fondant potatoes, yuzu-cilantro chutney	42	Winter Leaves & Flame-Kissed Hamachi Sushi-grade young yellowtail, radicchio, wood-grilled Castelfranco lettuce, seared endives, shaved fennel and orange salad, cranberry vinaigrette, cracked candied hazelnut	35
Fowl Smoked Rohan "Duck au Vin" - Duck breast and confit leg meat, hen of the woods mushroom, Zinfandel & Ventrèche reduction, white sweet potato purée , charred carrots & shallots	39	Fair Game Pan-roasted Cervena venison leg loin, Kirsch cherry glaze, black trumpets, house-smoked ricotta & black garlic polenta cannoli	42

DESSERT

Chamomile & Local Honey Crème Brulée	12	Chiriboga Blue Cheesecake Roasted walnuts, Sauternes & honey reduction, seasonal fruit	12
Fig & Cranberry Almond Cake Vanilla whipped cream	12	Meyer Lemon Cake Pisco sour espuma, strawberries	12
Valrhona Manjari Chocolate Mousse Golden cape berries, micro Thai basil, Maldon salt	12	Poached Quince & Idiazábal Cheese Tart	12

WINE LIST



MUTINY
WINE ROOM

SPARKLING

Joseph Perrier	NV	Cuvee Royale, Brut	Light citrus green fruit, medium acid	Champagne, France	25	96
Gonet-Medeville	2022	Champagne, Premier Cru, Brut	Honeyed peach, Meyer lemon, nutty	Champagne, France	30	112
Bride Valley	2017	English Blanc de Blancs, Brut	Ripe fruit, light persistent bubbles	Dorset, England	30	158
Raventós i Blanc	2016	“De La Finca” Cava	Pear, apple, light slate	Penedès, Spain	17	65
Domaine de la Bergerie	2017	Crémant de Loire	Fresh & fruity, med acid	Loire, France	18	62
Charles Orban	NV	‘Carte Noire’ Champagne	Citrus fruit, honey, pine nuts	Champagne, France	22	90
Poulet & Fils	NV	Cremant de Die	Bright citrus, light bubbles	Die, France	14	56

ROSÉ

Anarchist	2020	“Rosé Against the Machine” Tempranillo	White raspberry, citrus zest, jasmine	Yolo County, CA	12	44
Kagan Cellars	2020	Rosé of Tempranillo/Mourvèdre	Floral, watermelon, great acidity	California	12	38
Granville	2021	Farmhouse Cuvée	Berries, bright, fresh acidity	Dundee, Oregon	13	54
LX Cuvée Rare	2020	Bandol Rosé	Light body, med acid, semi dry	Bandol, France	15	58

WHITE

Kagan	2017	Chardonnay, Courtney’s Vineyard	Medium body, buttery, semi dry	Sta. Rita Hills, CA	21	78
Daniel Chotard	2021	Sancerre	Floral, Green apple, citrus, mineral	Sancerre, France	19	74
Koerner	2020	Watervale Riesling	Dry, fresh herbs, white peach	Claire Valley, AU	19	75
Margan	2019	Sémillon	Meyer lemon, fresh hay, chamomile	Hunter Valley, AU	18	70
Anarchist	2019	Imaginary Friend	Medium acidity, round palette, stone fruit	Napa, CA	12	42
AWI	2020	Torrontes	Floral, acid driven	Uco Valley, ARG	18	68
Regis & Sylvain	2021	Sauvignon Blanc	Oyster shell, apricot	Loire, France	14	58
J. Moreau & Fils	2020	“Glorie de Chablis” Chablis	Peach, pink grapefruit, almond, pear	Chablis, France	23	89
Ramoino	2020	Pigato	Fruit forward, Meyer lemon, semi dry	Riviera Ligure, Italy	16	64
Coral Do Mar	2021	Albariño	Light body, light sweetness, citrus	Rías Baixas, Spain	14	54

RED

Masseria Borgo dei Trulli	2021	Primitivo Di Manduria	Deep spice nose, med body, med tannins	Puglia, Italy	18	74
Kagan Cellars	2020	Zinfandel	Baking spices, med palate, fruit forward	Paso Robles, CA	19	74
Kagan Cellars	2016	Syrah, White Hawk Vineyard	Black pepper, Med structure, dark fruit	Sta. Barbara, CA	18	70
Kagan Cellars	2017	Pinot Noir, Lindsay’s Vineyard	Black cherry, orange rind, mocha	Sta. Rita Hills, CA	21	81
Matane	2019	Primitivo	Cocoa, baking spice, dark berrie	Puglia, IT	17	68
Langmeil	2017	Valley Floor Shiraz	Rich, plummy fruit and sweet spice	Barossa Valley, AU	17	60
Kagan Cellars	2019	Sangiovese, Windsor Oaks Vineyard	Red cherry, verbena, toasted coconut	Sonoma County, CA	17	68
Remhoogte	2018	Cabernet Sauvignon, Reserve	Juicy dark fruit, classic tannins	Western Cape, SA	27	120
Franc Patarabet	2016	Saint-Emilion Grand Cru	Blackberries, dark plums, earthy	Bordeaux, France	19	78
Al Di La Del Fiume	2018	Dagamó, Barbera	Light fruit, med acidity	Emilia, IT	15	59
J. Hofstatter	2021	“Meczan” Pinot Nero	Classic cherry forward, good structure	Tramin-Termenno, IT	18	65
Kagan Cellars	2017	Cabernet Sauvignon, Stagecoach Vineyard	Blackberry, vanilla, toffee	Napa Valley, CA	27	105
AWI	2018	“Grand Corte” Bordeaux blend	Intense ruby, raspberry, plum, spices	Mendoza, AR	19	75
The Vice	2019	Cabernet Franc	Medium tannins, smooth	Carneros, Napa, CA	24	89
Ricardo Santos	2019	“Finca La Madras” Malbec	Black plum, earth, spice	Mendoza, AR	15	56
Cerro Chapeu	2018	“Ysern” Tannat	Soft tannins, strawberry, plum	Rivera, Uruguay	13	48
Reynoso	2018	Cabernet Sauvignon	Blackberry, plum, Cigar box	Alexander Valley CA	28	90
B Wise	2018	“Trios” Cabernet Sauvignon	Dark Plum, Oak, cassis	Napa Valley, CA	28	95
Odfjell	2019	“Orzada” Carmenere	Red berries, earthy, smooth finish	Valle de Maule, Chile	21	82
Marta Mate	2018	“Viñas del Lago” Tempranillo, Albillo, Garnatxa	Dark berries, smoke, earthy	Rib. del Duero, Spain	19	74
Domaine La Roubine	2019	“Gigondas” Grenache, Syrah	Red plum, spice, fruit forward	Rhone, France	21	85
Anarchist	2018	“The Philosopher” Cab. Sauv., Merlot, Syrah	Blackberrie, Tobacco, mocha	Napa Valley, CA	18	70
Odfjell		“Aliara” Carignan, Malbec, Syrah, Cabernet	Mushroom, dark fruit, med acidity	Valle de Maule, Chile	21	78

DESSERT WINES

Domaine du Mas Blanc	2006	Banyuls, Grenache Noir	Aged sweetness, deep drt fruit	Banyuls, France	15	60
Le Père Jules	5 yrs	Pommeau de Normandie	Dried plum, baking spice, maple	Normandy, France	12	94
Château Simon	2015	Sauternes – 375ml	Exotic fruits, honeysuckle	Bordeaux, France	14	56
Niepoort Porto	10 yrs	Old Tawny	Dried fruit, orange, toffee	Douro, Portugal	17	70
Kopke	NV	Dry White Port	Full body, semi sweet	Douro, Portugal	19	75

RETAIL | 1-5 bottles *20% off* | 6-11 bottles *25% off* | 1 case or more *30% off*

Due to the nature of boutique wine production and supply chain issues, this list is subject to change.