

RE⁺CARBON

SNACKS & SHARABLES

SOUP OF THE DAY 7

FARMERS MIXED GREENS 11 V/GF/N

Mixed berries, tomatillo cheese, toasted almonds, balsamic vinaigrette.

CAESAR SALAD 13 V/GF/D

Baby romaine, cotija cheese, toasted pepitas, house-made croutons, roasted poblano-caesar dressing.
(ADD CHICKEN +8 / ADD SHRIMP +12)

WEDGE SALAD 16 V/GF/N

Baby iceberg lettuce wedges, pickled red onions & fresno chiles, blue cheese, applewood smoked bacon, heirloom cherry tomatoes, candied pecans, bacon-blue cheese dressing.

HEIRLOOM TOMATO SALAD 15 V/GF/D

Chopped little gem lettuce, panela cheese, roasted corn, avocado, red onion, cilantro-buttermilk dressing, house-made croutons.

GUACAMOLE BAR 10 V/GF/N

Made to order-classic guacamole, pickled jalapeño, habanero onions, pico de gallo, salsa, queso fresco, lime wedges, fresh tortilla chips.

“SONORAN” STYLE TOSTADA 14

(Serves 4-6 people)

Giant 14" fried flour tortilla, tomatillo braised chicken, diced onion-cilantro, pickled jalapeños & red onions, pico de gallo, queso fresco, habanero onions, salsa macha.

QUESO FUNDIDO 14 V/GF/D

Monterey Jack & Oaxacan cheese, roasted poblano chili, salsa macha, pickled jalapeño, habanero onions, cotija cheese.

SMOKED BONE MARROW 21

Whole grain mustard-chili butter, roasted garlic, seasonal chutney, horseradish, grilled house-made ciabatta.

MARISCOS

FRESH SHUCKED OYSTERS 18/36 GF

Half dozen or full dozen Vashon island oysters, spicy tomato sauce, poblano mignonette, lemons, seaweed.

CAMPECHANA 22 GF

Clams, Mexican white prawns, crab, mussels, avocado, radish, baby cilantro, spicy tomato sauce, serrano oil.

MESQUITE GRILLED OYSTERS 15 D

Three large Vashon island oysters, chorizo compound butter, salsa macha, grilled house-made ciabatta.

STEAMED MUSSELS & CLAMS 22 D

Spanish chorizo, chimichurri, sweet peppers, butter, grilled house-made ciabatta.

COCTEL DE CAMARONES 16 GF

Chilled shrimp, jalapeño, avocado, tequila infused cocktail sauce.

DUNGENESS CRAB DIP 19 GF/D

Dungeness crab, blended cheeses, epazote, roasted peppers, fresh tortilla chips.

OCEAN PLATTER GF

SHARE 2-4 PEOPLE 65
SHARE 4-6 PEOPLE 85

Chilled seafood tower-Alaskan king crab legs & claws, local fresh shucked oysters, cold water lobster, poached white prawns, oyster shooters, seaweed salad, herb butter, spicy tomato sauce, poblano mignonette, lemon.

PARTIES OF 8 OR MORE WILL HAVE A 20% AUTOMATIC GRATUITY ADDED TO THE CHECK.

GENERAL MANAGER FRANCO D'AMICO | EXECUTIVE CHEF JORDAN SCHOW

GF/GLUTEN FREE, VG/VEGAN, V/VEGETARIAN, NT/CONTAINS NUTS, D/CONTAINS DAIRY

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

RE⁺CARBON

TACOS

CRISPY SHRIMP TACOS 22 GF/D

Shredded cabbage, roasted corn pico, radish, lime crema, habanero onions, cotija cheese, black bean refrito, home-made corn tortillas.

CHICKEN TINGA 17 GF/D

Braised chicken, salsa cruda, onions, cilantro, cotija cheese.

CARNITAS 23 GF

Crispy Iberian pork shank, pickled red onions, radish, salsa cruda, chopped onions & cilantro, lime wedges, home-made corn tortillas.

MODELO BATTERED FISH TACO 22 D

Shredded cabbage, lime crema, pico de gallo, pickled red onions, avocado, cotija cheese, black bean refrito, home-made corn tortillas.

BRISKET SUADERO 18 GF/D

Chorizo braised brisket, sweet onion & cilantro, crispy cheese, árbol-tomatillo salsa, cotija cheese, black bean refrito.

1500°

SEASONALLY PREPARED STARTCH AND VEGETABLES

FILET MIGNON

6oz - 42 / 8oz - 46 / 10oz - 50

NEW YORK

14oz - 46

RIBEYE

12oz - 41 / 16oz - 55

SIRLOIN CAP STEAK

10oz - 44

PORTER HOUSE

28oz - 50

RIBEYE "COWBOY" STEAK

32oz - 50

ENHANCEMENTS

RED WINE DEMI
WORCESTERSHIRE

CREAMY HORSERADISH
HOME-MADE STEAK SAUCE

BLEU CHEESE BUTTER
GARLIC CHIVE BUTTER

REY'S COMBOS

CHOOSE ANY TWO SIDE ITEMS

SMALL CAESAR
KENNEBEC FRIES

SMALL FARMERS SALAD
ROASTED GARLIC RED POTATOES
SEASONAL VEGETABLES

MAC & CHEESE
SAUTÉED MUSHROOMS
BLACK BEAN REFrito

BAKED RUSSET POTATO
CREAMED CORN

CHOOSE ANY ONE PROTEIN OR FROM SURF & TURF

TOP SIRLOIN 8oz 44

Add guajillo chili blackening seasoning.

WILD KING SALMON 6oz 44

Pan seared local salmon.

DUNGENESS CRAB CAKE 2ea 45

Chipotle aioli, grilled lemon.

HALF ROASTED CHICKEN 36

Marinated all-natural boneless half chicken.

MARINATED GRILLED WHITE PRAWNS 42

Mesquite grilled baja white prawns with lemon aioli.

SURF & TURF

TOP SIRLOIN & GRILLED MEXICAN WHITE PRAWNS 55

Grilled 8oz & 6 marinated shrimp.

TOP SIRLOIN & KING SALMON 50

Grilled 8oz steak & 6oz salmon.

NEW YORK & CRAB CAKE 52

Grilled 8oz New York & crab cake with chipotle aioli.

NEW YORK & GRILLED LOBSTER 58

Grilled 8oz steak & 6oz lobster.