



dining + events

To Start

Marinated Spanish & Greek Olives 7

Focaccia, Putanesca Sauce 8

Patatas Bravas, Garlic Saffron Aioli, Mahon Curado Cheese 9

House Smoked Salmon Carpaccio, Avocado, Shaved Cucumber, Wasabi Whipped Cream, Watercress, Pâte à Choux 16

Italian Eggplant Parcels, Rainbow Chard, Greek Feta, Raisins, Candied Tomatoes, Cauliflower Purée 15

Ravioli, Prawns, Herbs, Warm Dashi Ponzu Dipping Sauce 16

Oven Roasted Cauliflower, Harissa, Yuzu Kosho Infused Caña de Cabra Goat Cheese, Tzatziki 15

Fried Triple Crème Brie, Tomato-Cumin Compote, Cremona Style Mustard Fruits, Focaccia Crostinis, Candied Nuts, Strawberry 16

Fresh Uni Risotto Arancini, Ginger Kumquat Dipping Sauce 18

A5 Wagyu Bruschetta, Chermoula, Tomato-honwasbi Salsa, Pickled Red Onions 21

Mediterranean Japanese Sea Bar

Oysters of the day, Hogwash, Hon Wasabi Honeydew Slush 13 / 24 / 46

P.E.I Mussels, Sake, Cilantro-Shiso Oil, Arak-Miso Broth, Za'atar Focaccia 17

Tuna Tatake. Blue Fin Tuna, Ras-al-Hanout, Calabrian Sauce, Balsamic-Wasabi Glaze, Daikon Sprouts 22

Xeviche, Salmon, Chilean Sea Bass, Prawns, Octopus, Tomatoes, Mix Bell, Serrano, Grapes, Cilantro, Avocado Mousse, House Prepared Japanese Rice Crackers 21

Hamachi Sashimi, Green Olive Tapenade, Citrus Supremes 19

Xebec Hand Roll. Spicy Tuna, Babaghanoush, Yama Gobo-Zuke, Kaiwari, Cucumber, Japanese Sushi Rice 14

Grilled Octopus, Edamame Porridge, Lemon Tabasco vinaigrette, Meyer Lemon Jel, Escarole, Kale Powder, Fried Chickpea 19

Nigiri Omakase.
Chef's Selection of Japanese Fish 25

Entrée

The Fattoush, Chicken, Petite Lettuce, Pita, Olives, Quinoa, Puffed Wild Rice, Pickled kumquats, Cucumber, Yuzu Vinaigrette. 24
Veggie: with Charred Sprouting Cauliflower.

Kale Salad. Blue Fin Tuna, Pomegranate Seeds, Fuji Persimmons, Yuzu-kosho Goat Cheese, Furikake Powder 26

Xebec Burger-lamb/beef patty, Moroccan Carrots, Sumac Red Onions, Kizami Wasabi Aioli 21

House Pappardelle Pasta Noodle, Seasonal Veggies, Miso Cream Sauce 24

House Fresh Linguine, Spicy Tomato Broth, Catch of the Day 29

Salmon Tournedos Catalonia, Wild Rice, Mustard Greens, Roasted Bell Pepper-Smoked Pimento Coulis. 32

Skirt Steak Mi-Sancho, Fingerling Potatoes, Shitake Mushrooms, Hon Wasabi Balsamic Sauce, Petite Salade. 42

Chicken Fontinella, Prosciutto, Fontina, Sage, Sprouting Cauliflower, Kabocha Puree 31

Chilean Sea Bass, Quinoa, Tomato-Cucumber-Kizami Wasabi Salsa, Haricot Vert, Chard Fennel, Pernod Sauce, Beurre Blanc 39



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Cocktails

Flowers not Fists 16

Chamomile, Rose, Elderflower, Honey, Lemon, Gin

Rumble on Gough 16

Lime, Kumquat, Tamarind, Bitter Liqueur, Cacao Rum, Coconut washed Gin

Xebec N Chill 16

Quince Fig Arak, Aberfeldy 12yr, Cognac

Down the Coast 16

Blanco Tequila, Bay Area Herb Infused Vermouth, Gin

Return Of the Sumac 16

Cream Sherry, Sumac Bianco Vermouth, Mezcal

Mediterranean haiku 16

Georges Ponzu, Zatar, Rye, Kikori Whisky, Seltzer

Martini Xebec 14

Citrus Thyme Fennel olive brine, Vodka/Gin

Margarita Xebec 14

Agave, Yuzu, Mezcal/Tequila

**Blood Orange or Harissa Salt*

Non-alcoholic Libations

Fig Mint of Imagination 12

Lime, Mint Honey Vin, Fig, Seltzer **Make it Boozy* 3*

Run Up Lombard 12

Lemon, Ginger, Tamarind, Espresso **Make it Boozy* 3*

Mexi-Coke 6

Mexi Sprite 6

East Imperial Ginger Beer 6

Acqua Panna Still Water 8

Saint Geron Sparkling 9

On Draft

Asahi 10

Cooperage Steph Curty Pale Ale 10

Standard Deviant Gose 10

Marin 3 Flowers IPA 10

Loose-leaf tea Blends

Genmaitcha Rose Green 8

Sage Mint 8

Konacha w/matcha 8

Ceylon black tea 8

Barooti assame 8

Wine by the Glass

Sparkling

Blanchard Perez Cava Brut NV 12/36

Gruet Sauvage Blanc de Blanc NV 15/46

Albrecht, Crement D'Alsace Rose NV 15/48

For Two / Nicolas Feuillatte Réserve Brut NV 375ml 50

White

Flowers Chardonnay 22' 18/85

Corse Blanc "Forca Di Pero", Domaine Vico, France 23' 16/60

Alma de Cattleya Sauv Blanc 23' 14/45

Aperture Chenin Blanc 22' 15/51

Morgan Albariño, Arroyo Seco Monterey '23 14/48

Bodegas Shaya, Ruede Verjdejo 21' 14/44

Marques De Riscal Verdejo Herederos Del Rueda 22' 14/37

Rose

Flowers Rose Sonoma Coast 22' 14/53

Escabeces Cartoixa Vermell 21' 16/58

Red

Bloodroot Pinot Noir, Coastal California 22' 16/52

Macedon Pinot Noir 21' 15/54

Lucy by Pisoni Gamay Noir, Santa Lucia Highland 23' 17/68

Leviathan Red 21' 18/71

Ollieux Romanis Prestige Rouge, Cru Boutenac 21' 14/50

Amona Tempranillo 20' 13/44

Frescobaldi Nipozzano "Montesodi" Risv 18' 28/110

Featured Red

Flower Pinot Noir 22' 26/97