

High Moon

AFTERGLOW

5PM TO 10PM | THURSDAY-SUNDAY

STARTERS

Smokin' Marcona (GF) 8

Thyme Smoked Nueske Bacon Almonds

Date & Thyme (GF) 15

Coachella Valley Dates, Thyme-Honey
Goat Cheese, Prosciutto

Citrus Olives (VG) (GF) 9

Castelvetrano, Kalamata, and Cerignola Olives,
California Oranges, Garden Sage, Gilroy Garlic,
Fresh Thyme

Avocado Dip (V) 14

Garlic Confit, EVOO, Avocado, Slow Roasted
Chickpeas, California Citrus, Crispy Garlic,
Garden Herbs, English Cucumbers, Flatbread

Churrasco del Desierto (GF) 19

Charred Tenderloin, Red Bell Pepper,
Roasted Nopal, Date-Sage Chimichurri

High Tide Skewers (GF) 21

Herb-Garlic Shrimp, Lemon-Garlic Butter,
Wild Baby Arugula, Local Citrus, EVOO

Truffle Fries (V) 10

Grana Padano, Garden Parsley,
Roasted Garlic Aioli

ENTREES

Desert Bloom Short Rib 24

Slow Braised Short Rib, Roasted Herb Potatoes,
Heirloom Carrots, Sage Demi-Glace

High Tide, Full Moon 26

Herb-Garlic Shrimp, Lemon-Garlic Butter,
Charred Tenderloin, Guajillo-Sage Butte,
Roasted Herb Potatoes, Heirloom Carrots

High Moon Burger 16

Mishima Beef*, Nueske's Bacon-Date Jam,
Caramelized Onions, Pepper Jack Cheese, Wild
Baby Arugula, Local Tomato, Pretzel Bun, Kettle
Chips *Sub Vegan Burger | Sub Chicken 3
ADD FRIES 4

CHEF-CURATED BOARD

SELECT THREE OPTIONS

All boards come with a chef-chosen
selection of artisanal pairings.

Artisan Cheese 22

Honey Goat Cheese, Burrata,
Wine Aged Cheddar, Truffle Tartufo, Pecorino
EXTRA OPTION 4

Garden Grove (VG) 24

Roasted Garlic Hummus, Avocado Dip,
English Cucumbers, Rainbow Carrots, Celery,
Heirloom Tomatoes, Radish, Micro Celery

Meat 24

Calabrese, Sopressata, Prosciutto,
Parma Cotta, Mortadella
EXTRA OPTION 4

Charcuterie 28

Calabrese, Sopressata, Prosciutto,
Bougainvillea-Honey Goat Cheese,
Wine-Soaked Aged Cheddar, Truffle Tartufo,
Crostini, Nueske Bacon Almonds, Berries,

Sweets 32

Caramel-Milk Chocolate Truffle, Chocolate
Chip Cookie, Chocolate Lava Cake,
Micro Lemon Meringue Pie, Strawberries
and Chantilly, Candied Pecans

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Crème Brûlée (GF) 16

Three Bean Vanilla, Strawberry

Ice Cream Sundae 15

House-made Baked Cookies, Vanilla Gelato,
Chocolate Sauce, Chantilly, Mint

Micro Lemon Meringue Tart 19

Local Lemon, Swiss Meringue, Lemon Sugar
Crystals, Bougainvillea Dust

Chocolate Lava Cake (GF) 18

Vanilla Bean Gelato, Flourless Chocolate Lava
Cake, Hot Chocolate Ganache, Powdered Sugar

House-Made Chocolate Truffles (GF) 18

Caramel and Milk Chocolate Truffle



(VG) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE

(May Contain Dairy or Eggs) Please note that some dishes may contain ingredients that are not listed above. Check with our staff if you have specific dietary restrictions.

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AFTERGLOW

5PM TO 10PM | OPEN DAILY

NIGHTCAP

Velvet Sunset 20

Angel's Envy, Amaro Averna, Pineapple,
Lemon, Agave, Angostura Bitters,
Prosecco, Cherry

The Mirage 16

Rosemary Mezcal, Cynar, Zucca,
Cranberry Juice, Maraschino Cherry,
Rosemary

North of the Border 16

Sage Tequila, Yellow Chartreuse, Lime,
Pineapple, Serrano Agave, Sage

Citrus Fizz 18

Grey Goose Le Citron, Aperol, Grapefruit,
Lemon, Prosecco

Heart of Gold 16

Bombay Sapphire, Ginger, Barr Hill Honey,
Lemon, Mint, Soda, Honeycomb

Basil Blush 16

Humboldt Vodka, English Cucumber
Wheels, Basil, Lemon, Strawberry

Sweet Heat 16

Espolon Tequila, Luxardo Apricot
Liqueur, Lime, Jalapeno

Mountain Sunset 18

Angel's Envy, Disaronno, Lemon,
Angostura Bitter, Orange, Cherry



WINE

Sparkling

Chandon Brut	16/58
La Marca	14/48
Veuve Cliquot Brut	150

White

J Vineyards, Pino Grigio	16/65
Quilt Thread Count, Sav Blanc	16/65

Orange

No Love Lost, Counoise	16/65
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Red

Bodega Lanzaga, Corriente	14/45
Eberle, Cabernet	14/45
Belle Glos, Pinot Noir	17/58

BEER

Scrimshaw, Pilsner NC Brewery	10
Foggy Day, IPA NC Brewery	10
Bad Hombre, Mexican Lager	10
Duvel, Blonde Ale	13
Duvel, IPA	14
Chimay, Belgian Ale	14
Saison	14

ZERO PROOF

Beautiful Day 16

Gin Alternative, Falernum,
Passion Fruit, Orgeat, Lemon

Peaceful Punch 16

Rum Alternative, Coconut,
Pineapple

Spice of Life 16

Tequila Alternative, Lime,
Jalapeno, Soda

OWL'S BREW

BOOZY TEAS

White Tea & Watermelon	10
English Breakfast & Lemon	10
Hibiscus & Raspberry	10