BLACK RAIL KITCHEN + BAR

Valentine's Day 2026

Share

CRISPY BRUSSELS SPROUTS 16
hot honey, almond crumble

KINO GARLIC SHRIMP 19
olive oil, chili d'arbol, ciabatta

AHI POKE 19
avocado, cucumber, cilantro, pickled ginger, sweet ponzu, wonton chips

CHARCUTERIE 20
assorted meats, whipped ricotta, jam, whole grain mustard, marinated olives, cornichons, ciabatta, add 2 cheeses +5

CRAB CAKES (2) 22
sweet pepper relish, citrus beurre blanc, beet micro greens

BURRATA + FIG 22
rosemary hot honey, toasted ciabatta, candied pistachio

BEET CARPACCIO 20
pickled sweet shallots, arugula, honey + rose infused yogurt, candied pecans, ruby grapefruit

Salad + Soup

add avocado +4, chicken +8, shrimp +10, salmon +12

LITTLE GEMS SALAD 9/16
anchovy, crouton crumble, sesame caesar dressing

QUINOA + ARUGULA SALAD 9/16
cherry tomatoes, toasted almonds, sun-dried cranberries, goat cheese, cucumber, crouton crumble, maple-balsamic vinaigrette

LOBSTER BISQUE 15
cheese biscuit

Pizza + Pasta

SPICY SAUSAGE PIZZA 20
spicy marinara, fresh mozzarella, charred broccolini, grilled onions, sausage, fried thyme

PROSCIUTTO + PEAR PIZZA 20
roasted pear, herbed goat cheese, prosciutto, caramelized onions, fresno chiles, luxardo cherry glaze

LINGUINE WITH CLAMS 30
house-made linguine, white wine, garlic butter, fresh herbs, chile flakes, lemon

CASARECCE PASTA 22
house-made pasta, spicy tomato pancetta sauce, basil, chile flakes, burrata, parmesan bread crumbs
add lamb meatball +8

Large Plates

SPICY SEAFOOD CIOPPINO 33
shrimp, salmon, clams, spicy tomato + seafood broth, ciabatta

BRANZINO 38
walnut currant caper salsa, citrus beurre blanc, beet micro greens

DUCK LEG CONFIT 39
butternut squash, roasted brussels +shallots, pomegranate seeds, luxardo cherry glaze

BRAISED BONELESS SHORT RIBS 35
mashed potatoes, rainbow carrots, spinach, honey red wine glaze

PORTERHOUSE STEAK FOR 2 99
32 oz sterling silver premium beef, scalloped potatoes, charred broccolini, roasted shallot demi

SESAME-CRUSTED SEARED AHI TUNA 32
roasted cauliflower florets + shallots + shiitake mushrooms, soy beurre blanc

HEARTH OVEN-BAKED SALMON 35
chilled dill labneh, cumin-roasted baby carrots + shallots, pomegranate seeds, pomegranate molasses

BEER-BRINED PORK CHOP 31
bacon jam, mashed potatoes, balsamic + rosemary demi-glace

ROASTED WILD MUSHROOMS 25
purple cauliflower, shishito, wild rice, romesco

Sweets 11

STRAWBERRY CREME BRULEE
fresh berries

CHOCOLATE CAKE
raspberry coulis

BUTTER CAKE
chantilly cream, seasonal compote

Due to fluctuating costs, and in order for us to continue to provide you, our valued guests, with the quality food & service you have come to expect we are instituting a 5% supplemental fee on all transactions. As a locally owned family business we thank you for your continued support of our family of restaurants.

20% gratuity added to parties of 8 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.