

BLACK RAIL

KITCHEN + BAR

Mother's Day 2026

Share

GARLIC PARMESAN FRIES garlic aioli	10
KINO GARLIC SHRIMP olive oil, chili d'arbol, ciabatta	19
AHI POKE avocado, cucumber, cilantro, pickled ginger, sweet ponzu, wonton chips	19
CHARCUTERIE assorted meats, whipped ricotta, jam, whole grain mustard, marinated olives, cornichons, ciabatta, add 2 cheeses +5	20
CRAB CAKES (2) sweet corn medley, roasted corn puree, micro greens	20
BURRATA + CIABATTA housemade basil pesto, blistered cherry tomatoes, balsamic glaze	18
FRITTO MISTO chicpea flour-fried seasonal vegetables, lemon, spicy remoulade. add fried shrimp +\$5	14
HOUSE-MADE HUMMUS pita bread, vegetable crudite	11

Salad + Soup

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

LITTLE GEMS SALAD anchovy, crouton crumble, sesame caesar dressing	9/16
FARMERS MARKET SALAD super greens, cucumber, tomatoes, beets, watermelon radish, seasonal fruit, goat cheese, stone ground mustard-champagne vinaigrette	9/16
ROASTED TOMATO SOUP cheese crouton, creme fraiche	10

Pizza + Sandwiches

sandwiches served with choice of little gem salad or Belgian-style fries

BLACK RAIL ½ LB BURGER havarti, black garlic aioli, applewood-smoked bacon, lettuce, tomato	22
PRIME RIB FRENCH DIP thinly sliced grass-fed prime rib, horseradish cream, au jus	25
BLACKENED SALMON SANDWICH lemon caper aioli, citrus slaw	26
SAUSAGE + SALAMI PIZZA marinara, fresh mozzarella, red onions, parmesan	20
ARTICHOKE + GARLIC CONFIT PIZZA marinara, goat cheese, charred tomato, red onion, artichoke, balsamic glaze	20

Large Plates

SPICY SEAFOOD CIOPPINO shrimp, salmon, clams, spicy tomato + seafood broth, ciabatta	33
LOCAL HALIBUT sweet corn, roasted shallots + red peppers, garlic sautéed spinach, corn husk beurre blanc	45
MOROCCAN BRAISED LAMB MEATBALLS feta cheese, harissa, braised pepper sauce, herbed basmati rice, mint salad	28
CALABRIAN-MARINATED AIRLINE CHICKEN BREAST mashed potatoes, rainbow carrots, spinach, honey red wine glaze	26
SESAME-CRUSTED SEARED AHI TUNA roasted cauliflower florets + shallots + shiitake mushrooms, soy beurre blanc	32
GRILLED NEW YORK STEAK sterling silver premium beef, garlic-herb butter, Belgian-style fries. add shrimp skewer +\$10	55
BEER-BRINED PORK CHOP bacon jam, mashed potatoes, balsamic + rosemary demi-glaze	31
ROASTED WILD MUSHROOMS purple cauliflower, shishito, wild rice, romesco	25
SLOW ROASTED PRIME RIB scalloped potatoes, grilled asparagus, herb jus	40
TOMATO BASIL PASTA house-made linguine, charred tomatoes, garlic, white wine, chile flakes, EVOO. add chicken +8, shrimp +10	22
LINGUINE WITH CLAMS house-made linguine, white wine, garlic butter, fresh herbs, chile flakes, lemon	30
LAND + SEA petit beef tenderloin, 3 jumbo grilled prawns, scalloped potatoes, blue cheese demi-glaze	48

Sweets

11

RICOTTA MANGO TART chantilly cream	
CHOCOLATE BOURBON CAKE dark chocolate ganache, pecans, vanilla ice cream	
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.