

RAW BAR

BEEF TARTARE...\$18

*Boquerones, Quail Egg,
Sourdough Crostini*

CATALAN GUAC...\$16

Red Prawn, Crab, Pita

TUNA CRUDO...\$15

Tomato Water, Beet, Chive Oil

HAMACHI AQUACHILE...\$13

Citrus, Oregano

DRESSED OYSTER...\$4

Preserved Lemon, Thai Basil

HALF DOZEN OYSTERS...\$20

DOZEN OYSTERS...\$36

ACCOMPANIMENTS...\$5

Pita

Hummus

Cauliflower Babaganoush

Beet Tabbouleh

Pickles

Labneh



RESTAURANT
&
BAR

RED HERRING

LOCATED
@
HOTEL HERRINGBONE

*Offerings by Corey McEntyre and Joel Garza
Service by Jeremy Anderson And Chase Maqueda
Cocktails by Alex Merkelz*

PLATES

SOURDOUGH FOCACCIA...\$8

Whipped Olive Oil Butter

LOCAL LETTUCE...\$13

Goat Cheese - Dates - Prosciutto

CRUDITÉ...\$7

Herbed Labneh - Green Goddess

CONFIT POTATOES...\$9

Sicillian Pesto - Garlic Emulsion

CALAMARI
MILANESA...\$12

Black Garlic Aioli

DUCK CONFIT...\$18

Red Harissa - Hummus - Pita

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CHICKEN THIGH SKEWER...\$12

Herbed Yogurt Marinade - House Pickle

LAMB KAFTA SKEWER...\$18

House Pickles - Cauliflower Babaganoush

HANGAR STEAK...\$26

Pepperonata - Salsa Verde

SPAGHETTI
ALLA CHITARA ... \$15

Cacio e Pepe - Pecorino

CASARECCE... \$16

Pesto - Walnut - Basil

RED SHRIMP
RISOTTO ... \$25

Saffron - Calabrain - Oregano

LUMACHE...\$19

Spicy Pork Ragu - Roasted Peppers

SQUID INK BUCATINI...\$22

Red Shrimp - Octopus - Chorizo

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WHOLE FISH...\$37

Chermoula - House Pickle

LAMB SHANK...\$52

*Beet Tabouli - Pistachio
Pomegranate*

PORCHETTA...\$30

Golden Raisin Pesto - Pine Nut

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