

SOLAIRE

5-9:00pm

OUR STORY UNFOLDS

Chimichurri Steak Salad 24

Mixed Greens, Lemon Gremolata Crumbs,
Seasonal Vegetables

Beet Salad 14

Arugula, Beet Medley, Orange, Champagne
Vinaigrette

Paradox Salad 15

Granny Smith Apples, Butter Lettuce, Candied
Walnuts, Gorgonzola

Chopped Caesar 15

Purple butter lettuce, Parmesan, Classic Caesar

WHERE WE BEGIN

Manresa Bread Service 9
Candied Pecan Brown Butter

Calamari 15
Lemon Aioli

Artichoke 12
Grilled With House Aioli

Cheese & Charcuterie 21
Curated by Fromager Ajinga

Steamed Manilla Clams 22
White Wine, Garlic and Grilled Sourdough

AS TIME GOES BY

Paradox Classic Burger 22
Double Smash Patties, Cheddar, Lettuce, Tomato,
Onions, Pickles

Bacon Burger 22
Bacon, Fried Onion, White Cheddar, Lettuce

Blue Burger 22
Gorgonzola Dulce, Arugula, Sliced Pears

Fried Chicken Sandwich 18
Slaw, Pickles

Fish and Chips 22
Beer Battered, Dill, Tartar Sauce

AS THE END DRAWS NEAR

Braised Short Ribs 45
Creamy Polenta, Green Apple Slaw

Seared Scallops 43
Succotash, Cauliflower Puree

21 Dry Aged Ribeye 64
Potato Puree
ask server for availability

Catch of the Day MP
Chef's Choice

Hen of the Woods 38
Parsnip Puree, Brown Butter Sage,
Ancient Grains

Linguini & Manilla Clams 26
Citrus Beurre Blanc

Story By Chef Jose & Chef Beto

Please ask your server for allergen information and vegan options.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

