

BIN 189 DINNER

5pm – 9pm Sun-Thur | till 10pm Fri & Sat

Starters

BUTCHER BLOCK 24

3 cheese selection, wildflower honey comb, prosciutto, salami, cornichon, grain mustard, crostini

SHRIMP COCKTAIL 18

chilled jumbo shrimp, citrus cocktail sauce, mixed greens

AHI POKE 19

avocado, mango, jalapeno, sesame adobo, wonton chip

CHIPOTLE HUMMUS 16

grilled pita, cucumber, olives

COTIJA GUACAMOLE 16

cilantro, lime, house-made tortilla chips

Fork & Spoon

add avocado 4 chicken 7 shrimp 8 salmon 10

BISON CHILI 12

chives, sharp cheddar, sour cream

CLASSIC CAESAR 12

heart of romaine, heirloom tomato, ciabatta crostini, anchovies, shaved parmesan, grilled lemon

ARROWHEAD WEDGE 13

bibb lettuce, heirloom tomato, stella bleu crumble & dressing, crisp bacon

SOUP DU JOUR 8

MANGO PAPAYA SALAD 16

mixed greens, honey mustard dressing, honey pecans

SEARED AHI TUNA SALAD 25

sesame crusted, peanut ginger dressing, avocado, mixed greens, cucumber, shredded carrots, mandarin oranges, wonton strips

189 Signatures

PETIT FILLET 34

6oz, red wine reduction, parsnip puree, roasted balsamic brussel sprouts

Summerland Cabernet Sauvignon

8OZ PORCINI CRUSTED TENDERLOIN 42

truffle fingerlings, wild mushroom red wine reduction, asparagus

Oberon Cabernet Sauvignon

BORDEAUX BRAISED SHORT RIB 38

wild mushroom risotto

Sin Zin Zinfandel

SEARED DIVER SCALLOPS 35

parsnip puree, sautéed brussel sprouts, balsamic reduction

St Suprèy Sauvignon Blanc

GOLD RIVER SALMON 30

apricot glaze, forbidden rice, asparagus

Rodney Strong Russian River Pinot Noir

CALIFORNIA CHICKEN 29

pepper jack, avocado, mornay sauce, blistered tomato kale farro

Two Arrowhead Viognier Roussanne

PAPPARDELLE SEAFOOD ARRABBIATA 33

scallop, shrimp, salmon, chile de arbol

Esperto Pinot Grigio

SPAGHETTI SQUASH PRIMAVERA 23

bell peppers, artichoke, shaved parmesan, onion, wild mushroom, rustic marinara, shaved parmesan

Chandon Sparkling Brut