

STARTERS

ROASTED CARROT SOUP | 10   
lemon crema, carrot top pistou

MARKET CRUDO* | 21 
serrano pepper, cilantro, yuzu, black sea salt evoo

CHARRED OCTOPUS | 22
gigantic bean salad, smoked paprika, chorizo
Italian salsa verde

CRISPY FRIES | 10 
sea salt, fresh herbs, garlic aioli

HOUSE MADE POTATO CHIPS | 13  
caramelized fennel dip

DEVEILED EGGS | 16 
merguez + harissa

CRISPY SPICED CALAMARI | 18
lemon + caper + dill aioli




BUFFALO CAULIFLOWER | 16 
house-made hot sauce, pickled celery & carrots
Rogue blue cheese

BRAISED PORK BELLY BAO | 18
hoisin, spicy mustard, pickled daikon, cilantro

SPICY MOROCCAN WINGS | 18
aleppo pepper, za'atar, harissa
yogurt dipping sauce

ROASTED JEWEL CARROTS | 14 
whipped ricotta, pistachios, local honey
maldon sea salt

SALADS

GEM LETTUCE | 16   
Rogue blue cheese, watermelon radish,
hot house cucumber, Marcona almond, tomato
honey mustard vinaigrette
+ roasted chicken breast 8 + seared salmon 12

BLT CAESAR | 18
romaine + kale, bacon lardon, tomato
broken crouton, parmesan, caesar dressing
+ roasted chicken breast 8 + seared salmon 12

ROASTED BEET+GOAT CHEESE | 18   
ruby + golden, petit greens, fresh herbs
toasted pistachios, orange
golden balsamic

SANDWICHES

DIRTY WAGYU BURGER* | 26
porchetta, caramelized onions, mushrooms
double cheddar, arugula, house special sauce
Firebrand brioche bun
crispy fries or simple salad

AMERICAN WAGYU BURGER* | 24
butter lettuce, vine ripened tomato
house-made pickle, aged cheddar, house special sauce
sesame brioche bun
crispy fries or simple salad
+2 each: avocado, mushroom +3 Neuskes bacon

ENTRÉES

PASTA CARBONARA | 26
pancetta, parmesan, fresh cream, eggs, herbs
crushed red pepper

SHRIMP GARGANELLI | 32
white wine, garlic, cream, zucchini, fava bean quenelle

STEAK FRITES* | 65
16 oz 28-day dry aged Flannery Ranch bone- in ribeye,
herb butter, crispy fries

GRILLED LAMB CHOP* | 42
broccolini + local seasonal vegetables,
lemon oregano vinaigrette
crispy sea salt potatoes

HERB ROASTED ½ PETALUMA CHICKEN | 34
seasonal vegetables + sea salt potatoes

PORK MILANESE | 40
Niman Ranch pork, arugula, lemon, shaved parmesan

SEARED SKUNA BAY SALMON* | 35
seasonal succotash, fennel
meyer lemon vinaigrette

MISO BRAISED BLACK COD | 38
udon, bok choy, shitake mushroom broth

AHI POKE BOWL | 30
steamed rice or spring mix, avocado
edamame, watermelon radish, cucumber,
pickled onion, pickled ginger, scallion
crispy wonton, sriracha aioli, furikake

 VEGETARIAN  GLUTEN FRIENDLY  VEGAN  NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

WILD ONION
BISTRO & BAR

Hotel Citrine, a Tribute Portfolio Hotel | 750 San Antonio Road, Palo Alto, CA 94303 | 650-424-8991