



## STARTERS

**FRESH BAKED FOCACCIA** imported Italian olive oil & Italian balsamic \$5

**SOUP OF THE DAY** chef's daily creation \$MP

**362 TROPICAL SALAD** (v, veg, df, nf) local greens, quinoa, cherry tomatoes, cucumbers, pickled peppers, toasted coconut, mango-jalapeno dressing \$14

**HARVEST CAESAR SALAD** (veg, nf option) romaine, cherry tomatoes, pickled corn, pumpkin seeds, shaved manchego cheese, pickled red onions, house-made herbed Caesar dressing \$13  
Chef's Suggestion: add white anchovies \$5

**TUNA POKE** (df, nf) sticky rice, edamame, cucumber, green onion, avocado mousse, rice crisps \$18

**BURRATA** (veg, gf option) local basil, local honey, truffle, romesco sauce, grilled bread \$18

**PEI MUSSELS** (df +gf option, nf) white wine, citrus, chorizo, fennel, garlic, cilantro, cream, grilled focaccia \$18

**CHARCUTERIE** (gf option) daily selection of chef selected cured meats & cheese, assorted pickles, marinated olives, sundried tomatoes, grilled artichoke, mustard, grilled focaccia \$MP

**LOBSTER TACOS** (df, nf) spiced lobster salad, crispy gyoza shell, Josephine's greens, avocado mousse, pickled corn, radish \$20

## MAINS

**1855 USDA 12 oz SUPER TRIM PRIME STRIP STEAK** (df option, nf) smashed fingerling potatoes, grilled asparagus, soy mushroom & onion ragu \$58

**CATCH OF THE DAY** daily special \$MP

**SHRIMP & PESTO PASTA** (nf, gf + veg option) arugula, shiitake mushrooms, sundried tomatoes, fresh local basil, shaved manchego \$36

**18 oz COLORADO TAMARIND BRAISED LAMB SHANK** (df, nf) crispy Brussel sprout-cassava hash, pickled peppers, creole jus \$48

**WAGYU BEEF BURGER** (nf, df + gf option) smoked gouda, Josephine's greens, pickled onion, crispy bacon, tomato-herb aioli, french fries \$22

**RED PUMPKIN CURRY** (gf, veg, nf, v +df option) coconut sticky rice, bok choy, cherry tomatoes, spiced yogurt, pumpkin seeds \$23

Chef's Suggestion : add spiced chicken leg quarter \$10

**KOREAN FRIED CHICKEN** coconut sticky rice, chilled tropical slaw, pickled radish, peanuts, Gochujang bbq sauce \$33

food allergies: gf: wheat/gluten-free df: dairy free v: vegan veg: vegetarian nf: nut free

\*the consumption of raw or undercooked eggs, meat and fish may increase your risk of food born illnesses

\*\*Please note that not all ingredients are listed on the menu. Please inform your server of any food allergies\*\*