

THE TERRACE AT
XIV

SOUP, SALAD, SASHIMI

“BAKED POTATO” PIEROGIES, BACON, GOUDA CHEESE, CHIVE BLOSSOMS 16
TATAKI OF AMERICAN WAGYU SKIRT, MOROCCAN SPICED VEGETABLES 16
HAMACHI TATAKI, FERMENTED BLACK BEANS, PICKLED DAIKON RADISH, FRIED SHALLOTS 19
FRIED GREEN TOMATOES, BURRATA CHEESE, MUSTARD FRILL, CREAMY SHERRY 16
XIV CAESAR SALAD, CLASSIC DRESSING, SHAVED PARMESAN REGGIANO, TOMATO OIL 14
SAM’S “CHOPPED” SALAD, BABY GEM LETTUCE, AVOCADO, BUTTERMILK RANCH, BACON 16

SIGNATURE BURGERS

SLIDERS (3 PER ORDER) OR FULL-SIZE

KOBE BURGER, BALSAMIC ONIONS, FARMHOUSE CHEDDAR, “SECRET SAUCE” 17
THE LAMBURGER, YOGURT RAITA, FETA, TOMATO, ARUGULA 18
VEGETARIAN FALAFEL BURGER, MICHAEL’S MOTHER’S RECIPE, TAHINI SAUCE 15
HERITAGE BURGER, JACK CHEESE, HARISSA AIOLI, ROASTED PEPPERS 16

MINA CLASSICS

AHI TUNA TARTARE, ANCHO CHILE, PEARS, MINT, PINE NUTS, SESAME 20
TAI SNAPPER, TAPIOCA-CRUSTED, BROCCOLI RABE, WHITE SOY VINAIGRETTE 37
PIEDMONTESE FILET MIGNON, ASPARAGUS, BONE MARROW FLAN, CHANTRELLES 44
JIDORI CHICKEN “TAJINE”, VADOUVAN, FENNEL, BABY CARROTS, CILANTRO 29
MAINE LOBSTER POT PIE, BABY SPRING VEGETABLES, BRANDIED CREAM SAUCE 65

XIV SPECIALTY COCKTAILS

CAIPIRINHA, YOUR CHOICE GUAVA OR PINEAPPLE, SAGATIBA CACHACA, 14
WHITE GRAPEFRUIT COSMO, GRAPEFRUIT VODKA, WHITE CRANBERRY 14
UVA BELLA, GREEN GRAPES, GIN, ELDERFLOWER LIQUEUR, LEMON 14
CUCUMBER POMEGRANATE DELUXE, VODKA, CUCUMBER, MINT, LIME, POMEGRANATE 14
ROYAL CHARIOT, REMY 1738, VELVET FALERNUM, GRAPE, LEMON 14
SCOTTISH MULE, HENDRICKS GIN, GINGER BEER, CUCUMBER 14

BEERS

MILLER LITE MILWAUKEE 6
AMSTEL LIGHT NETHERLANDS 6
CORONA MEXICO 6
STELLA ARTOIS BELGIUM 7

WINES BY THE GLASS

SEGURA VIUDAS CAVA BRUT RESERVA, PENEDES, SPAIN NV 9
IRON HORSE CUVÉE MICHAEL MINA, SPARKLING WINE, SONOMA 2004 16
MARC HEBRART ROSÉ, CHAMPAGNE NV 25

GAMBLE FAMILY SAUVIGNON BLANC NAPA 2008 9
AU BON CLIMAT CHARDONNAY CUVÉE MICHAEL MINA, SANTA BARBARA COUNTY 2008 12
KOFERERHOF SYLVANER, ALTO ADIGE, ITALY 2008 13

INCEPTION PINOT NOIR SANTA BARBARA 2008 14
ONCE WINES CABERNET BLEND CUVÉE MICHAEL MINA, NAPA VALLEY 2007 12
COLOM É MALBEC, SALTA, ARGENTINA 2008 14

DINING ROOM MENU AVAILABLE UPON REQUEST. 20% GRATUITY APPLIED TO PARTIES OF 5 OR MORE
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS