



HAPPY HOUR

WED - SUN | 3PM - 5PM

BITES

TWO ANGEL WINGS \$16

Choice of traditional or Korean BBQ served with ranch, celery and carrot sticks.

MARGHERITA FLATBREAD \$15

Tomatoes, extra virgin olive oil, fresh mozzarella, pesto oil, fresh basil.

MEAT LOVER'S FLATBREAD \$16

Salami, prosciutto ham, chicken apple sausage with traditional sugo.

ROASTED GARLIC, SPINACH, AND MUSHROOM FLATBREAD \$14

Extra virgin olive oil, roasted garlic, lemon, ricotta cheese, spinach, microgreens and mushrooms.

MEZZE PLATTER \$16

Mixture of fresh Mediterranean dips, cheeses and veggies served with pita bread.

CALAMARI \$16

Panko breaded and fried, served with house-made spicy aioli dipping sauce.

STUFFED DATES \$15

Local Medjool dates stuffed with Marcona almonds and blue cheese, wrapped in applewood smoked bacon with balsamic drizzle & mixed greens.

POKE TOSTADA \$18

Rice paper tortillas topped with fresh ahi tuna, avocado and mango, seaweed and pickled ginger.

MÉLANGE SLIDERS \$15

A medley of three burgers, cheese, bacon jam and grilled onion, topped with our fancy sauce.

FISH TACOS \$16

Beer battered cod, topped with mango salsa, cabbage and our chipotle aioli.

20% Gratuity added to final bill on parties of 5 or more. Please let your server know if you have any food allergies as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in certain medical conditions.

MÉLANGE

DINNER

WED, THU & SUN 5PM - 8:30PM | FRI & SAT 5PM - 9PM

TO BE SHARED

CHARCUTERIE & CHEESE BOARD \$20

Selection of Artesian Meats & Cheeses/
Olives/Mustard/Pickles/Dried Fruits/
Homemade Lavash/Pecans/
Candied Walnuts/Pistachios/
Homemade Date Jam

MARGHERITA FLATBREAD \$15

Heirloom Tomatoes/Bufalo Mozzarella/
Basil Pesto/Fresh Basil

MEZZA PLATTER \$18

Pita Bread/Hummus/Baba Ghanoush/
Olives/Peppers/Feta Cheese/Tzatziki/
Watermelon Radish/Pickled Cucumber

INDIO MEDJOL DATES \$17

Bacon/Marcona Almonds/Blue Cheese/
Balsamic Glaze/Micro Greens/
Mixed Greens/Blue Cheese Dressing

SALADS

MELANGE GREENS \$18

Fresh Berries/Mixed Greens/Feta Cheese/
Toasted Almonds/Balsamic Glaze/
Raspberry Vinaigrette

CAESAR \$17

White Anchovies/House Made Croutons/
Slow Roasted Tomatoes/Classic Dressing/
Parmesan Cheese

ROASTED BEET \$18

Beet Greens/Sheep's Milk Ricotta/
Indio Dates/Honey/Pistachio/
Honey and Lemon Vinaigrette Dressing

WEDGE \$17

Baby Iceberg Lettuce/Bacon/
Pickled Shallots/Diced Tomatoes/
Point Reyes Blue Cheese Dressing & Crumbles

CAPRESE \$18

Heirloom Tomatoes/Bufalo Mozzarella/
Balsamic Glaze/Fresh Basil/Red Onions/
Virgin Olive Oil

SMALL PLATES

ROASTED BRUSSEL SPROUTS \$18

Pancetta/Egg/Onion/Pine Nuts/
Tabasco/Rice Vinegar

SAUTEED SPINACH \$12

Olive Oil/Onion

CALAMARI \$18

Panko breaded and fried/house-made
spicy aioli dipping sauce

CLASSIC JUMBO SHRIMP COCKTAIL \$24

Jumbo Shrimp/Horseradish Cocktail Sauce

CHEF'S SOUP OF THE DAY ASK

LARGER PLATES

SCALLOPS & PRAWNS \$46

Green Pea Risotto/Oven Dried Tomato/
Beurre Blanc Sauce/Asparagus

NORWEGIAN SALMON \$44

Broccolini/Beurre Blanc Sauce/
Mango Salsa/Mashed Potato

CHICKEN PICATTA \$35

Chicken Breast/Capers/Lemon White/
Wine Sauce/Zucchini/Squash/
Mashed Potato

DUROC PORK CHOP \$48

Asparagus/Cabbage/Port Wine
Reduction Sauce/Apple & Raisin Chutney/
Mashed Potato

BRAISED SHORT RIB \$46

Baby Brussel Sprouts/Deep Fried
Onion Straw/Pinot Noir Reduction Sauce/
Mashed Potato

SEARED TUNA \$45

Wasabi Sauce/Baby Bok Choy/
Beurre Blanc Sauce/Seaweed/
Candied Ginger/White Rice

14 OZ. RIB EYE STEAK \$50

Asparagus/Cabernet Reduction Sauce/
Garlic Herb Butter/Fingerling Potato Hash

TEMPERATURES - Chef prepares steaks to the following temperatures:
Rare - Red Cool Center, **Medium Rare** - Red Warm Center, **Medium** - Pink
Warm Center, **Medium Well** - Slightly Pink Warm Center, **Well** - Cooked

ADDITIONAL INFORMATION - Split plate charges for Salads/Appetizers/
Entrees - \$5. Corkage Fee - \$25 per 750 ml bottle, Limit 2 per table.

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ALLERGIES - Please let your server know if you have any food
allergies. Not all ingredients are listed in the menu. Consuming
raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness especially in certain
medical conditions.



BRUNCH

SAT & SUN | 10AM - 2PM

SWEET THINGS

- SEASONAL FRUIT PLATE** \$18
Melons/Berries/Greek Yogurt/Granola
- STRAWBERRIES & CREAM CHEESE BLINTZES** \$16
Cream Cheese/Fresh Basil/Balsamic Reduction Sauce/Strawberry Sauce
- BLUEBERRY & PISTACHIO BLINTZES** \$18
White Chocolate/Blueberry Sauce/Pistachios
- LEMON COCONUT PANCAKES** \$16
House Made Citrus Marmalade/
Toasted Coconut Butter/Ginger Syrup
- BLUEBERRY FRENCH TOAST** \$18
Blueberry Sauce/Spiced Butter/
Candied Walnuts/Blueberries & Strawberries

EGGS

- TWO EGGS YOUR WAY** \$20
Choice of Bacon, Ham, or Chicken
Apple Sausage/Choice of Toast/
Fingerling Potato Hash
- MELANGE BENEDICT** \$23
Deep Sea Crab/Fresh Biscuit/Spinach/Piquillo
Peppers/Hollandaise/Fingerling Potato Hash
- TRADITIONAL BENEDICT** \$21
Ham/English Muffin/Classic Hollandaise/Scallion
Salad/Fingerling Potato Hash
- SHRIMP AND ASPARAGUS OMELET** \$22
Tiger Shrimp/Asparagus/Boursin Cheese/Heirloom
Tomato/Fingerling Potato Hash

AVOCADO TOASTS

- VEGETARIAN** \$18
Avocado/Oven-Dried Tomato/Peppers/
Onions/Arugula 4-Cheese Sauce/
Pine Nuts/9-Grain Bread
- MUSHROOM** \$18
Avocado/Shitake/Cremeni Mushrooms/
Asparagus/4-Cheese Sauce/Fontina Cream/
Chef Micro Greens/9-Grain Bread
- CHORIZO** \$19
Avocado/Fresh Cream/Cotija/Potatoes/
Onions/Peppers/Ciabatta Bread

Add an egg 3

SALADS & SANDWICHES

- CAESAR WITH SHRIMP** \$25
Roasted Prawns/Romaine Hearts/
Classic Dressing/Slow-Roasted Tomato/
House-Made Croutons/White Anchovies
- NORWEGIAN SALMON** \$25
Mixed Greens/Watermelon Radish/Fennel/
Tomatoes/Onions/Lemon Honey Vinaigrette
- MEZZA PLATTER** \$18
Pita Bread/Hummus/Baba Ghanoush/Olives/
Peppers/Feta Cheese/Tzatziki/Pickled
Cucumbers/Watermelon Radish
- LOX AND BAGEL** \$20
Smoked Salmon/Dill Cream Cheese/
Capers/Pickled Onions/Pickled Cucumber
- CROQUE MADAME** \$18
Artisan Ham/Fried Egg/Brie Cheese/
Herb Aioli/Dijon Mustard/Brioche
- MELANGE BURGER** \$20
Wagyu Beef/Brioche Bun/Aged White
Cheddar/House Made Bacon Jam/
House Made Fancy Sauce/Chateau French Fries
- FRENCH DIP SANDWICH** \$20
Roast Beef/Mozzarella Cheese/
Horseradish Cream/Demi-Baguette/
Au Jus/Chateau French Fries

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SWEETS

CRÈME BRULÉE	\$11
Assorted fruit and caramel chips	
NEW YORK CHEESECAKE	\$11
Strawberry drizzle and berries	
CHOCKOLATE CAKE WITH ICE CREAM	\$12
Chocolate drizzle and berries	
SCOOP OF VANILLA ICE CREAM	\$10
Chocolate drizzle and berries	



COCKTAILS, WINE & BEER

WINE

WHITES

	GLASS	BOTTLE
PINOT GRIGIO Guinigi, Italy	\$10	\$29
RIESLING Berres Estate, Germany		\$43
SAUVIGNON BLANC Brander, Santa Vanez, California	\$14	\$43
SAUVIGNON BLANC Kim Crawford, Marlborough, New Zealand		\$36
CHARDONNAY Ferrari-Carano, Sonoma, California	\$13	\$38
CHARDONNAY J Vineyards, Russian River Valley, Sonoma, California	\$15	\$46
CHARDONNAY Talbott, California		\$46

SPARKLING

	GLASS	BOTTLE
BRUT SPARKLING WINE Wycliff, California	\$5	\$14
BRUT CHAMPAGNE Moët & Chandon, Epernay, France		\$75
ROSÉ BRUT SPARKLING Laetitia Estate, California	\$16	\$56
PROSECCO D.O.C TREVISO Guinigi, Italy	\$10	\$31

REDS

	GLASS	BOTTLE
PINOT NOIR Patz & Hall, Sonoma County, California		\$89
PINOT NOIR Meiomi, Sonoma County, California	\$13	\$39
PINOT NOIR J Vineyards, Russian River, California	\$14	\$43
MERLOT Trefethen, Napa Valley, California	\$15	\$46
RED BLEND Abstract, Saint Helena, California		\$22
CABERNET SAUVIGNON Justin, Paso Robles, California	\$19	\$59
CABERNET SAUVIGNON Post & Beam, Napa Valley, California		\$79
CABERNET SAUVIGNON Tooth & Nail, Paso Robles, California	\$14	\$45

HANDCRAFTED COCKTAILS

BLOOD ORANGE MARGATINI
MÉLANGE MULE
MÉLANGE MARGARITA
BASIL BERRY LEMONADE
STRAWBERRY CRANBERRY LEMONADE
RASPBERRY MARGARITA

Ask your server for traditional cocktails.

BEER

STELLA ARTOIS	\$7
MICHELOB ULTRA®	\$7
COACHELLA VALLEY BREWING CDMX	\$9
LA QUINTA BREWING EVAN PAR 7.2	\$8
FIRESTONE WALKER 805 BLONDE	\$8
STELLA ARTOIS LIBERTE (ALCOHOL FREE)	\$7