

The Compound Restaurant

635 Canyon Rd 87501-2721 · +15059824353 · Updated: Jan 14, 2026

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FEATURED ITEMS 3

French Onion Soup

\$14.00

Served warm. Gruyere Cheese, Puff Pastry

Organic Iceberg Wedge Salad

\$12.00

Blue Cheese, Cherry Tomato, Crispy Bacon & Avocado, Blue Cheese Dressing

Little Gem Lettuces

\$16.00

Soft Boiled Egg, Shaved Radish, Cucumber, Ciabatta Croutons, Buttermilk Dressing

MAIN COURSES 9

Lobster Salad

\$28.00

Tangerine, Red Onion & Butter Lettuce with Tangerine Vinaigrette

Compound Pastrami Sandwich

\$18.00

Our Own Cured, Roasted, and Smoked Pastrami, Corn Rye Bread & Beer-Braised Sweet Onions, Horseradish-Mustard Mayonnaise & Cabbage Slaw & Chips

Ricotta Gnudi

\$22.00

Rocket Arugula, Asian Pear, Hazlenuts, Beurre Noisette, Meyer Lemon

Harissa Spiced Lamb Meatloaf

\$24.00

Minted Fork Mashed Potatoes, Sautéed Brussels Sprouts Leaves, Medjool Date and Port Glaze

The Compound Burger

AVAILABLE OPTIONS

8 oz. Prime Angus Beef, Lettuce, Tomato, Grilled Red Onions & Aioli with French Fries

\$17.00

Available with Roasted Poblanos and Cheddar Cheese:

\$20.00

Substitute Onion Rings: \$2.00

Chicken Schnitzel

\$27.00

Capers, Parsley, Lemon & Sautéed Spinach

Tuna Poke Salad

\$22.00

Raw Yellowfin Tuna tossed in Ponzu and Scallion, Brown Rice, Spinach, Arugula, Edamame, Cucumber & Avocado, Sesame Mayo

Gulf Shrimp a La Plancha

\$26.00

Chorizo and Piquillo Pepper Braised White Beans, Roasted Fennel, Saffron Rouille

Wild Mushrooms and Organic Stone Ground Polenta **\$24.00**
Shaved Parmesan & Watercress

SIDES 3

Wild Mushrooms **\$16.00**
Herbed Beurre Blanc

Crispy Onion Rings **\$10.00**

French Fries **\$9.00**

DESSERTS 3

Fergus Henderson's Twice Baked Chocolate Cake **\$12.00**
Dark Chocolate, Crème Fraiche

Carrot Cake **\$11.00**
Raisin & Pecan Cake, Cream Cheese Buttercream, Pineapple Sorbet

Apple Cider Sorbet **\$11.00**
Fresh Honeycrisp Apples, Macadamia Nut Crumble

FIRST COURSE 8

Mushroom Velouté **\$14.00**
Served Warm. Goat Cheese Souffle, Shaved Mushrooms

Tuna Tartare **\$29.00**
Avocado & Preserved Lemon Aioli, Black Caviar & Walnut Toast

Warm Pear and Bacon Tart **\$17.00**
Puff Pastry, Caramelized Onions, Bleu Cheese, Arugula Salad

Hand-Cut Tagliatelle **\$24.00**
House Made Pasta. Slow Cooked Chicken, Pearl Onions, Bacon, Golden Raisin, Spinach, Sherry-Cream Jus, Parmesan Reggiano

Maine Lobster and Bay Scallop **\$27.00**
Avocado, Squid Ink Brioche, Fines Herbs, Mustard-Chive Beurre Blanc

Ricotta Gnudi **\$23.00**
House Made Semolina Pasta, Rocket Arugula, Asian Pear, Hazlenuts, Beurre Noisette, Meyer Lemon

"Chicken Fried" Sweetbreads **\$24.00**
Camaroli Rice, Oyster Mushrooms, Sauce Perigordine

Little Gem Lettuces **\$16.00**
Soft Boiled Egg, Shaved Radish, Cucumber, Ciabatta Croutons, Herbed Buttermilk Dressing

SIDE DISHES 4

Wild Mushrooms	\$16.00
Herbed Beurre Blanc	
Crispy Onion Rings	\$10.00
Tempura Green Beans	\$12.00
Lemon Aioli	
Glazed Baby Carrots	\$12.00
Maple Syrup, Toasted Almonds	

PORT 6

Fonseca 20 Years Tawny	\$20.00
1999 Kopke, Colheita	\$30.00
1979 Kopke	\$35.00
2002 Kopke	\$25.00
2016 Warres	\$25.00
2014 Graham's Late Bottled Vintage	\$13.00