

DINE

Full Menu Served 4:00 – 10:00
 ◆Late Night Menu 10:00 - Midnight (Fri-Sat)

Chef Bob Cina

\$1 OYSTER HAPPY HOUR 4-6 Weekdays, 5-7 Saturdays

HOUSE ROASTED NUTS ◆	6.5	HOUSE MARINATED OLIVES ◆	6.5
OYSTERS ON THE HALF SHELL* – champagne mignonette, fresh horseradish & lemon			2.5 ea
DEVILED EGGS* – sriracha chili, pickled radish & sprout ◆			8
HOUSE PICKLED MARKET VEGETABLES – seasonal vegetables, vinegar, pickling spices ◆			7.5
STUFFED BLACK MISSION FIGS – gorgonzola dolce, toasted walnuts & aged balsamic, wrapped in prosciutto ◆			9.5
TRUFFLED TOAST - Poached egg with chiciory, fontina, and truffle butter			12
ARUGULA & CHICORY SALAD – blood orange, prosciutto, toasted almonds, citrus dressing			10
ASPARAGUS & WATERCRESS SALAD – fava beans, pistachios, yogurt dressing			13
SHRIMP & ALBACORE CEVICHE – chili amarillo-coconut-lime juice, sweet potato, corn & cilantro, crispy tortillas ◆			12
AHI TUNA POKE* – chili rocoto-ginger dressing, cucumber & avocado, toasted sesame, taro chips			19
HAND CUT STEAK TARTARE* – violet 'must'ard, raw quail egg & gruyere toasted baguette			18
FRENCH FRIES* – fresh herbs, truffled parmesan aioli ◆			8.5
TEMPURA AVOCADO* – jalapeño-lime aioli, sweet 'n spicy sea salt ◆			8.5
FONTINA & SPINACH ARANCINI – smoked tomato sauce ◆			10
BURRATA – roasted acorn squash, beets, candied kumquots			14
STUFFED EGGPLANT – miso glaze, quinoa, mushrooms, tahini sauce			12
ROASTED CAULIFLOWER & BABY KALE – pignoli romesco, garlic, sherried sultanas			14
MAPLE BACON FLATBREAD – beer braised onions, crème fraiche, mustard greens			16
CRISPY SPICED CHICKEN WINGS – mango-tamarind-rhum dipping sauce ◆			12
SHRIMP & SNAP PEAS– spicy harissa, spring onion, sunflower sprouts ◆			15
MOROCCAN STYLE LAMB MEATBALLS – charmoula spiced tomato sauce & Manchego cheese ◆			12
ALL NATURAL BEEF SLIDERS* – artisanal cheeses, red wine-onion jam, mustard sauce (add bacon or avocado \$2) ◆			14
SLICED HANGER STEAK – garlic-porcini demi glace & chimichurri			17.5
MARGHERITA PIZZA – cherry tomato, fresh mozzarella & basil ◆			16.5
POTATO PESTO PIZZA– confit fingerlings, green chorizo, pistachio pesto, pecorino ◆			18
MUSHROOM PIZZA – roasted garlic & kale, fontina & parmesan cheese ◆			18.5
SHRIMP & CHORIZO PIZZA – saffron-pequillo pepper sauce, charred green onions & toasted garlic, manchego			19.5
BRAISED BEEF SHORT RIB PIZZA – Comte cheese, smoked shishito peppers & shaved bone marrow ◆			19.5
GUANCIALE PIZZA – cured pork cheek, Calabrian chili sauce, roasted cipollini onions, wild arugula & pecorino ◆			17.5
ADDITIONS sausage, prosciutto, pepperoni, farm egg*, truffle oil			3 ea
roasted onion, arugula, olives, Calabrian chillis			2 ea

ARTISAN CHEESE	
SELECT 3 OR MORE PORTIONS	
BUCHERON	4.5
goat's milk, bloomy rind - Loire, France	
CABRICHARME(raw)*	5
goat's milk, washed rind - Ardennes, Belgium	
VACHEROUSE D'ARGENTAL	5
cow's milk, soft - Lyon, France	
BRILLAT-SAVARIN	5
cow's milk, triple crème - Normandy, France	
ZIMBRO	5
raw sheep's milk, firm aged –Cacén, Portugal	
GRAZIER'S FARMHOUSE CHEDDAR	4.5
raw cow's milk - Willows, CA	
OSSAU-IRATY (raw)*	5
ewe's milk, firm aged - Northern Basque, France	
MIDNIGHT MOON	5.5
goat milk, hard aged - Humboldt, CA	
KIKORANGI BLU	5.5
sheep's milk, creamy blue – New Zealand	
GRAND CHEESE PLATE	38
CHEF'S TASTING PLATE*	45
Chef's selection of cheese & charcuterie	

HOUSEMADE CHARCUTERIE	
SELECT 3 OR MORE PORTIONS	
CICCIOLI	5
COPPA PICANTE	5.5
BEEF BRESAOLA	6
BEEF JERKY	5
MORTADELLA	5
PÂTÉ DE CAMPAGNE	6.5
RABBIT PÂTÉ	8
RILLETES OF DUCK & PORK	6
SPICED LAMB PATE	8.5
PEPPERCORN SALAMI	6
SALAMI VENISON NOCCIOLA	6.5
SALAMI AGRUMI	5.5
SALAMI BOAR TARTUFFI	6.5
SALAMI FINOCCHIONA	5.5
SALAMI TOSCANO	5.5
SPICE SMOKED DUCK BREAST	7
TASSO HAM	5
TRUFFLED CHICKEN LIVER MOUSSE	7
GRAND CHARCUTERIE PLATE	39

* Consuming raw or undercooked proteins may increase your risk of food-borne illness, especially if you have a medical condition