

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 ◆			8
STUFFED BLACK MISSION FIGS – gorgonzola dolce, toasted walnuts & aged balsamic, wrapped in prosciutto ◆			10
TRUFFLED TOAST - poached egg with chicory, fontina, and truffle butter			12.5
GRILLED NOPAL CACTUS & WATERMELON SALAD – watercress, jicama, cotija cheese, spiced semillas			11.5
ASPARAGUS & ARUGULA SALAD – fava bean, pistachio, yogurt dressing			13.5
SHRIMP & ALBACORE CEVICHE* – chili amarillo-coconut-lime juice, sweet potato, corn & cilantro, crispy tortillas ◆			12.5
AHI TUNA POKE* – chili rocoto-ginger dressing, cucumber & avocado, toasted sesame, taro chips			19.5
HAND CUT STEAK TARTARE* – violet 'must'ard, raw quail egg & gruyere toasted baguette			18.5
FRENCH FRIES* – fresh herbs, truffled parmesan aioli ◆			9
TEMPURA AVOCADO* – jalapeño-lime aioli, sweet 'n spicy sea salt ◆			9
FONTINA & SPINACH ARANCINI – smoked tomato sauce ◆			10.5
BURRATA – english pea pure, black garlic, shaved radishes and carrots, grilled levain			14.5
STUFFED EGGPLANT – miso glaze, quinoa, mushroom, tahini sauce			12.5
GRILLED ASPARAGUS – pignoli romesco, sherried sultanas, crumble			11.5
CRISPY SPICED CHICKEN WINGS – mango-tamarind-rhum dipping sauce ◆			12.5
SEARED SEA SCALLOP – salsa verde, cucumber & plum, black tobiko & finger lime ◆			20.5
MOROCCAN STYLE LAMB MEATBALLS – chermoula spiced tomato sauce & manchego cheese ◆			12.5
CRISPY PORK BELLY – peach glaze, mole negro, mustard greens, macadamia			16.5
ALL NATURAL BEEF SLIDERS* – artisanal cheeses, red wine-onion jam, mustard sauce (add bacon or avocado \$2) ◆			14.5
SLICED HANGER STEAK* – garlic-porcini demi-glace & chimichurri			18
MARGHERITA PIZZA – cherry tomato, fresh mozzarella & basil ◆			17
POTATO PESTO PIZZA– confit fingerlings, green chorizo, pistachio pesto, pecorino ◆			18.5
MUSHROOM PIZZA – roasted garlic & kale, fontina & parmesan cheese ◆			19
VEGAN TAPENADE PIZZA – spiced tomato, balsamic onion, shiitake mushrooms, cashew cheese ◆			17.5
SHRIMP & CHORIZO PIZZA – saffron-pequillo pepper sauce, charred green onions & toasted garlic, manchego			20
BRAISED BEEF SHORT RIB PIZZA – comte cheese, smoked shishito peppers & shaved bone marrow ◆			20
GUANCIALE PIZZA – cured pork cheek, calabrian chili sauce, roasted cipollini onions, wild arugula & pecorino ◆			18
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	
SERRA DE ESTRELA	6
raw ewe's milk, firm aged –Cacém, 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
SOPPRESSATA	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