

HAPPY HOUR

Tuesday – Saturday 4:30-6:00

2 for 1 OYSTERS ON THE HALF SHELL mignonette and fresh horseradish (minimum 6 per order)

\$7 DRINKS & BITES

WELL DRINKS house spirit + soda, tonic or cranberry

WINES & BEERS ask your server for today's selections.

DEVILED EGGS | SHRIMP CAUSA | TEMPURA AVOCADO

FONTINA & SPINACH ARANCINI | CRISPY SPICED CHICKEN WINGS | FRENCH FRIES

SPICED MARCONA ALMONDS 7 | PICKLED MARKET VEGETABLES 7 | HOUSE MARINATED OLIVES 7

CHEESE PLATE chef's selection of three, artisan bread & accoutrements 15

CHARCUTERIE BOARD chef's selection of five house made pâtés and cured meats, crostini and accoutrements 18

OYSTERS ON THE HALF SHELL* champagne mignonette, fresh horseradish & lemon 2.75 ea

DEVILED EGGS* sriracha chili, pickled radish & sprout 8

ORGANIC GREENS avocado, shaved radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette 11

GRILLED BROCCOLI DE CICCIO & ARUGULA SALAD roasted mushrooms, feta valbreso, gold balsamic 14

HEIRLOOM TOMATOES basil burrata, tiny corn fritters, aged peach balsamic, & arbequina olive oil 16

AHI TUNA POKE* passionfruit dressing, cucumber, avocado, limu seaweed, black sesame furikake rice 19

SHRIMP & CRAB CAUSA purple potato, avocado, mango, aji rocoto sauce 17

FRENCH FRIES* fresh herbs, truffle parmesan aioli 8

TEMPURA AVOCADO* jalapeño-lime aioli, sweet 'n spicy sea salt 9.5

FONTINA & SPINACH ARANCINI smoked tomato sauce 10.5

CRISPY SPICED CHICKEN WINGS west indies spice rub, tamarind yogurt dip 12.5

LAMB MEATBALLS house ground lamb & pork, chermoula tomato sauce & manchego cheese 13

SLIDERS (2 per order)

FRIED CHICKEN SLIDERS pickled fresno chili slaw, spiced honey mayo 13

CRISPY SMOKED PORK BELLY SLIDERS pineapple kimchi, white shoyu aioli, cilantro, fried shallots 14

BEEF SLIDERS* artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2) 14

HAND TOSSED PIZZA

made to order using a blend of 00 Caputo and locally milled flours with house-made ingredients

MARGHERITA sugar plum tomato, fresh mozzarella, basil 17

NAPOLI garlic tomato sauce, shredded mozzarella, parmesan 16

MUSHROOM roasted garlic béchamel, Tuscan kale, fontina, parmesan 19

PISTACHIO PESTO heirloom tomatoes, summer squashes, caramelized onion, CA chèvre 20

ADDITIONS: pepperoni, prosciutto, Italian sausage, truffle oil \$3 ea | mushrooms, black olives, Calabrian chillis \$2 ea

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

SPARKLING

S. Osvaldo, Prosecco, Treviso, Italy NV	8 / 32
<i>Asian pear & golden delicious apple. Brut in style; crisp, tingling finish.</i>	
Faire la Fête, Brut Rosé, Crémant de Limoux, FR NV	12 / 48
<i>Strawberry shortcake & cherry blossom; tingling bubbles & a lemony finish.</i>	

WHITE

Buzzinelli, Pinot Grigio, Collio, Friuli-Venezia Giulia IT 2016	11 / 44
<i>Barlett pear, Honeycrisp apple, hints of honey and lemon.</i>	
Dom. Paul Cherrier, Sauvignon Blanc, Sancerre, FR, 2018	16 / 64
<i>Key lime, underripe pear, French melon, & hint of white tea. Tart finish.</i>	
Oliver Morin, Bourgogne Blanc, Aligote Burgundy, FR 2017	13 / 52
<i>Stone fruit, with white flowers, hint of barnyard, light tart apple.</i>	
Boen, Chardonnay, Coastal Blend, CA 2017	16 / 64
<i>Spiced pear and apples. Lemon curds with a touch of oak. Crisp finish.</i>	

RED

Arlaud "Oka", Pinot Noir, Burgundy, FR 2017	16 / 64
<i>Forest floor, mushroom, overripe strawberry. Round acidic finish.</i>	
Cooper Hill, Pinot Noir, Willamette, OR 2018	14 / 56
<i>Organic. Ripe red cherry & strawberry; hints of damp earth & minerals</i>	
Breca, Grenache blend, Calatayud, Spain 2016	12 / 48
<i>Blueberry & Blackberry preserves with a juicy palate and bright finish.</i>	
Elderton, Shiraz, Barossa, Australia, 2016	14 / 56
<i>Huckleberry and blackberry. Cocoa, baking spices, & leather. Long finish.</i>	
Turley Juvenile, Zinfandel, Napa County, CA 2017	16 / 64
<i>Boysenberry, currants, and rhubarb. Light oak tannin.</i>	
Triennes, Syrah Blend, Provence, FR 2015	11 / 44
<i>Dried red plum, chocolate covered cherries, kalamata olives. Long finish.</i>	

COCKTAILS

Pretty in Pink - Vodka, Grapefruit, Lime, Elderflower, sparkling float	12
Poolside - Tequila, Ancho Verde, Pineapple Gomme, Lime, Pink Peppercorn, Sea Salt	12
Nimbus - Buddahs hand infused pisco, Velvet Falernum, orange curacao, mango, lime	13
Southern Hospitality - Rye, Caramaro, sweet vermouth, angostura, absinth, mint garnish	12
Sherry Barrel aged Mescal Martinez - Mescal, Vermouth, Maraschino, bitters	12
Boiler Maker - Miller Highlife Pony and a rotating shot of whiskey	10

DRAUGHTS

Russian River , STS Pilsner, Santa Rosa, CA 5.3 %	8
Laughing Monk , Eiffel 65, Kettle Sour w/Blueberries, SF 5.8%	8.5
Temescal , Little Comet, West Coast Pale Ale, Oakland CA 5.4%	8.5
Calicraft , Oakland Brown, Oak-Aged Brown Ale, CA 6.7%	8
Alvarado St. & Pure Project Collab , Murkaholics, Hazy DIPA, Monterey & San Diego, CA 8.1%	10

BOTTLES & CANS

Shackbury , Dry Cider, Vergennes, VT 4.5%	7
Barebottle , Torcido, Mexican Lager, SF, CA 4.7%	8.5
10 Barrel , Crush, Cucumber Sour, Bend, OR 5%	7
Almanac , Mapache, Sour with four fruits, Alameda, CA 6.2%	10
Mikkellers , Awful Gato, Imperial Brown Ale w/Coffee, SD, CA 10.1%	10
Pizza Port Brewing , Chronic Ale, Amber, San Diego, CA 4.9%	7.5
Einstock , Icelandic White Ale, Iceland, EUR 5.2%	7
Beachwood Brewing , Citraholic, West Coast IPA, LB, CA 7.1%	10
Urban Roots , Bigger on the Inside, DIPA, Sacramento, CA 8.7%	12