

HAPPY HOUR**Tuesday – Saturday 5:00 to 7:00**

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.

DEVEILED 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	3 cheese 15 / 5 cheese 23
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	3 ea
DEVEILED 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
DUCK CONFIT PASTIS duck-rutabaga-onion filled pastry, pickled carrot & herb salad, beet aioli	13
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
EI CUBANO cuban pork roast, country ham, gruyere, chipotle aioli served with fires	16
GRILLED HANAGER STEAK porcini bordelaise, tempura onion chimichurri	23

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
GUANCIALE calabrian chili sauce, arugula, cipolini onion, pecorino	18

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

SPARKLING

S. Osvaldo, Prosecco, Treviso, Italy NV	8 / 32
<i>Asian pear & golden delicious apple. Brut in style; crisp, tingling finish.</i>	
Honey Bubbles, Moscato, Asti, Italy NV	11 / 44
<i>Spiced pear, ginger-lemon, lychee and elderflower with an off-dry finish.</i>	
Faire la Fête, Brut Rosé, Crémant de Limoux, FR NV	12 / 48
<i>Strawberry shortcake, cherry blossom; tingling bubbles & 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>	
Schneider, Riesling, Rheinhessen, Germany 2016	12 / 48
<i>Ripe quince and yellow apple with beeswax and Meyer lemon. Dry finish.</i>	
Arca Nova, Alvarinho, Minho, Portugal 2018	13 / 52
<i>Honeysuckle & green apple. Notes of citrus pith and limestone.</i>	
Oliver Morin, Bourgogne Blanc, Aligote Burgundy, FR 2017	13 / 52
<i>Stone fruit, with white flowers, hint of barnyard, light tart apple.</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>	
Boen, Chardonnay, Coastal Blend, CA 2017	16 / 64
<i>Spiced pear and apples. Lemon curds with a touch of oak. Crisp finish.</i>	

RED

Triennes, Syrah Blend, Provence, FR 2015 (half bottle)	11 / 22
<i>Dried red plum, chocolate covered cherries, kalamata olives. Long finish.</i>	
Miracolo Blu, Red blend, Umbira IT 2019	12 / 48
<i>Red fruit and damp moss, tart red berries, cocoa nibs on the finish</i>	
Bravium, Pinot Noir, Anderson Valley, CA 2017	14 / 56
<i>Organic. Ripe red cherry & strawberry; hints of damp earth & minerals.</i>	
Karana, Nebbiolo, Sar degna, IT 2017	14 / 56
<i>Purple Flowers, white pepper, river rocks</i>	
Arlaud "Oka", Pinot Noir, Burgundy, FR 2017	16 / 64
<i>Forest floor, mushroom, overripe strawberry. Round acidic finish.</i>	
Turley, 'Juvenile', Zinfandel, Napa Valley, CA 2017	16 / 64
<i>Orange clove, star anise and cranberry sauce. Juicy with a bright finish.</i>	
Swanson, Merlot, Napa Valley, CA 2016	16 / 64
<i>Tobacco, red plum & berries, toasted oak; juicy palate & a lingering finish</i>	
Scheid, Cabernet Sauvignon Monterey, Ca 2016	16 / 64
<i>Tobacco and leather, baked black fruit, American oak finish</i>	
Villa Balestro, Barolo, Italy 2015	18 / 72
<i>Plum, Rose Petals, Licorice. Firm fruit with a velvety finish.</i>	

By the Bottle

Silver Oak, Alexander Valley, CA 2015	150
<i>Ripe blackberries, medium tannins, American oak</i>	
Bodegas Valoria, Temranillo Rioja, ES 1994	80
<i>Intense complex aromas, tobacco and leather, silky finish</i>	
Sierra Cantabria, 'Unica', Tempranillo, Rioja, SP 2015	80
<i>Rich and rustic with red plum, black cherry with hints of oat and spice.</i>	
Chandon, "Etoile", Chardonnay Blend, Carneros, CA, NV	80
<i>Apple, pear, toasted brioche. Rich and creamy with a long finish.</i>	
Veuve Clicquot Champagne, FR NV	120
<i>Ripe apple, toasted brioche, lacy finish</i>	

COCKTAILS

Pretty in Pink	12
<i>Vodka, Grapefruit, Lime, Elderflower, sparkling float</i>	
Abeja	12
<i>Tequila, Roasted Pineapple and Habanero, Honey, Lemon, Orange</i>	
Mescal and Mint Paloma	12
<i>Mescal, Grapefruit, Mint, Agave, Squirt</i>	
Drawing room	13
<i>Pisco, Pomegranate gomme, lemon, green chartreuse, crème de violets, absinth</i>	
Odoroki	13
<i>Toki blended Japanese whiskey, green tea, pamplemousse</i>	
Midnight xpress	12
<i>Rye, vermouth, coffee liquor, vanilla, chocolate bitters</i>	
Tradewinds	14
<i>Banana barrel aged rum, lime, chai tea, liquor 43, angostura</i>	
Rockin' Chair	13
<i>Bourbon, lemon, black tea, spiced pear liquor, all spice dram</i>	
Destination Unknown	12
<i>Mescal, crème de cacao, orange curacao, creole bitters, thyme</i>	

DRAFT BEER

Henhouse, *Rotating*, Conspiracy Theory IPA, Santa Rosa, CA 6.3%	8
Russian River, STS Pilsner, Santa Rosa, CA 5.3 %	8
Dust Bowl, Taco Truck Mexican Lager, Turlock, CA. 5%	8
Sudwerk, Bavarian Hefeweizen Wheat, Davis, CA 5%	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
Urban Roots, Bigger on the Inside, DIPA, Sacramento, CA 8.7%	12
Pizza Port Brewing, Chronic Ale, Amber, San Diego, CA 4.9%	7.5
Einstock, Icelandic White Ale, Iceland, EUR 5.2%	7
Beachwood Brewing, Citraholoc, West Coast IPA, LB, CA 7.1%	10
Urban Roots, Perpetual Journey, Bottle Conditioned Saison, 7%	16