

HAPPY HOUR

5:00 - 6:00 daily

2 for 1 OYSTERS ON THE HALF SHELL
(minimum 6 per order)\$7 WELL DRINKS house spirit + soda, tonic or cranberry
\$7 WINES & BEERS ask your server for today's selections

\$7 BITES

DEVILED EGGS | TEMPURA AVOCADO | FRENCH FRIES
FONTINA & SPINACH ARANCINI | CRISPY SPICED CHICKEN WINGS

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
DEVILED EGGS* sriracha chili, pickled radish & sprout ♦	9
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
CEVICHE MIXTO* tomo tuna-octopus-shrimp, yuca, sweet potato, gypsy peppers, sour orange, crispy plantains	16
AHI TUNA POKE* passionfruit dressing, cucumber, avocado, limu seaweed, black sesame furikake rice	19
FRENCH FRIES* fresh herbs, truffle parmesan aioli ♦	8.5
TEMPURA AVOCADO* jalapeño-lime aioli, sweet 'n spicy sea salt ♦	9.5
FONTINA & SPINACH ARANCINI smoked tomato sauce ♦	10.5
FRIED BRUSSELS SPROUTS maple bacon, honeynut squash, hazelnut & pepita crumble	14
GRILLED ASPARAGUS sunflower seed romesco, pecorino, preserved lemon gremolata	14
DUCK CONFIT PASTIS duck-rutabaga-onion filled pastry, pickled carrot & herb salad, beet aioli ♦	15
CRISPY SPICED CHICKEN WINGS west indies spice rub, tamarind yogurt dip ♦	13.5
LAMB MEATBALLS house ground lamb & pork, chermoula tomato sauce & manchego cheese	15
EI CUBANO cuban pork roast, country ham, gruyere, chipotle aioli	16
GRILLED HANGER STEAK porcini bordelaise, tempura onion chimichurri, roasted potatoes	23

SLIDERS

(2 per order)

FRIED CHICKEN SLIDERS pickled fresno chili slaw, spiced honey mayo ♦	15
CRISPY SMOKED PORK BELLY SLIDERS pineapple kimchi, white shoyu aioli, cilantro, fried shallots ♦	14.5
BEEF SLIDERS* artisan cheeses, red wine-onion jam, Falot mustard sauce (add bacon or avocado \$2) ♦	15

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
GUANCIALE calabrian chili sauce, arugula, cipolini onion, pecorino ♦	18
BRAISED BEEF SHORT RIBS Heirloom peppers, beer braised onions, cave aged cheeses ♦	21

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

SPARKLING

Bubble Trouble	flight 22
<i>Fine sparkling wines from around the world</i>	
S. Osvaldo, Prosecco, Treviso, Italy NV	12 / 48
<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 & lemony finish.</i>	
Roederer Estate, Brut, CA NV	18 / 72
<i>Toasted brioche, baked apple tart, spiced Bartlett pear; crisp green apple</i>	

WHITE

Wispy & Whimsical	flight 20
<i>Dry, mineral-driven, with delicate aromas</i>	
Lange, Pinot Gris, Willamette Valley, OR	12 / 48
<i>Bartlett pear, honeysuckle & peach blossom. Tingling minerals, wet stone</i>	
Schneider, Riesling, Rheinhessen, Germany 2016	12 / 48
<i>Ripe quince and yellow apple with beeswax and Meyer lemon. Dry finish</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>	
Well Rounded	flight 21
<i>Luscious textures; rounder-bodied whites</i>	
Arca Nova, Alvarinho, Minho, Portugal 2018	13 / 52
<i>Honeysuckle & green apple. Notes of citrus pith and limestone.</i>	
Oliver Morin, Chardonnay, 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

On the Bright Side	flight 22
<i>Elegant reds with bright acidity</i>	
Karana, Nebbiolo, Sardegna, IT 2017	14 / 56
<i>Purple flowers, white pepper, river rocks.</i>	
Mira, Pinot Noir, Napa Valley, CA 2016	16 / 64
<i>Ripe strawberry & baked cherry pie. Lush & juicy with a long finish.</i>	
Louis Latour, Pinot Noir, Mercurey, Burgundy, FR 2015	18 / 72
<i>Aromatic with dried rose, mushroom & wild strawberry. Bright & elegant</i>	
Spice & Jam Session	flight 20
<i>Bolder fruit expressions with hints of spice</i>	
Almacruz, Cabernet Blend, Colchagua Valley, Chile 2017	10 / 40
<i>Red berries, green bell pepper, cocoa powder. Juicy and spicy.</i>	
Home Field, Zinfandel Blend, Dry Creek, Sonoma, CA 2016	14 / 56
<i>Dark berry jam with violet and briar. Rich, velvety palate & finish.</i>	
Delas, Syrah-Grenache blend, Côtes-du-Rhône, FR 2018	13 / 52
<i>Spiced red plum & berries with hints of tobacco & leather.</i>	
Beyond Bordeaux	flight 23
<i>Bordeaux-style blends from around the world</i>	
Achaval Ferrer, Malbec, Mendoza, Argentina 2018	12 / 48
<i>Blackberry, boysenberry, with hints of violet & dust. Firm fruit tannin.</i>	
Alexander Valley Vineyards, Cabernet, Alexander Valley 2018	15 / 60
<i>Overripe purple plum & cassis with toasted oak & vanilla. Luscious body.</i>	
Château Puy-Blanquet, St. Émilion, Bordeaux, FR 2016	18 / 72
<i>Black cherry spiced red plum & hints of tobacco. Soft, supple & elegant.</i>	

BY THE BOTTLE

Bodegas Valoria, Temranillo Rioja, ES 1994	80.
Sierra Cantabria, 'Unica', Tempranillo, Rioja, SP 2015	80
Veuve Clicquot Champagne, FR NV	120
Swanson, Merlot, Napa Valley, CA 2016	64

COCKTAILS

Pretty in Pink	13
<i>Vodka, Grapefruit, Lime, Elderflower, sparkling float</i>	
Frida	13
<i>Tequila, grapefruit, lime, Amaro Nonino, Bruto americano, firewater</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>	
Kentucky Dream	13
<i>Bourbon, Gran Classico, Strawberry, Thai basil, Lemon</i>	
Odoroki	14
<i>Toki blended Japanese whiskey, green tea, pamplemousse</i>	
Destination Unknown	12
<i>Mescal, crème de cacao, orange curacao, creole bitters, thyme</i>	
Buccaneer	13
<i>Blended scotch, yellow chartreuse, ginger, lemon, angostura bitter</i>	
Sun never sets	14
<i>Sipsmith gin, Lofi amaro, orange curacao, cocchi americano</i>	

DRAFT BEER

Henhouse, *Rotating*, Conspiracy Theory IPA, Santa Rosa, CA 6.3%	8
Russian River, STS Pilsner, Santa Rosa, CA 5.3 %	8
Original Pattern, Para Todos, Mexican Lager, Oakland, CA 5.2%	8
Barebottle, Sour Patch Super Shandy, Imperial Sour, SF, CA, 6.9%.	9
Ghost Town, Ossuary, Robust Porter, Oakland, CA 6.6%.	8
Altamont Brewing, Juice Above the clouds, Livermore, CA 9.0%	8
North Coast Brewing, PranQster, Golden Ale, CA, 7.6%	8
<u>BOTTLES & CANS</u>	
Shackbury, Dry Cider, Vergennes, VT 4.5%	7
10 Barrel, Crush, Cucumber Sour, Bend, OR 5%	7
Pizza Port Brewing, Chronic Ale, Amber, San Diego, CA 4.9%	7.5
Alvarado Street, Mai Tai P.A, Tropical IPA, Monterey CA, 6.5%	11
Urban Roots, Perpetual Journey, Btl Conditioned Saison, 7% 500ml	16
Berryessa Brewing, Free Kittens, Refreshing Lager, Winters, CA 5%	8
Beachwood, Mocha Machine, Chocolate Coffee Porter, CA 9.2%.	9
Faction, Penske File, Pale Ale, Alameda, CA 5.8%	9
Hitachino Nest Beer, Belgian White Ale, Naka-city, Japan. 5.3%	12