

**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
BURRATA grilled stone fruit salad, crispy prosciutto, aged balsamic, levain toast	16
FRENCH FRIES* fresh herbs, truffle parmesan aioli ♦	8.5
TEMPURA AVOCADO* jalapeño-lime aioli, sweet 'n spicy sea salt ♦	11
FONTINA & SPINACH ARANCINI smoked tomato sauce ♦	12
GRILLED ASPARAGUS sunflower seed romesco, pecorino, preserved lemon gremolata	14
FRIED GREEN TOMATOES elote salad, cotija seca, canary bean relish	13
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
GRILLED HANGER STEAK porcini bordelaise, tempura onion chimichurri, roasted potatoes	25

**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, cippolini onion, pecorino	18
BRAISED BEEF SHORT RIBS Heirloom peppers, beer braised onions, cave aged cheeses	22

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

SPARKLING**Bubble Trouble** flight 22*Fine sparkling wines from around the world***S. Osvaldo, Prosecco, Treviso, Italy NV** 12 / 48  
*Asian pear & golden delicious apple. Brut in style; crisp, tingling finish.***Terres Secrètes Crémant, Rosé, Burgundy, FR NV** 13 / 52*Cherries & pink grapefruit with hints of toast. Light, crisp & dry***Roederer Estate, Brut, CA NV** 18 / 72*Toasted brioche, baked apple tart, spiced Bartlett pear; crisp green apple*WHITE**Wispy & Whimsical** flight 20*Dry, mineral-driven, with delicate aromas***Lange, Pinot Gris, Willamette Valley, OR** 12 / 48*Bartlett pear, honeysuckle & peach blossom. Tingling minerals, wet stone***Allendorf "Save Water, Drink Riesling", Germany 2016** 12 / 48*Ripe quince and yellow apple with beeswax and Meyer lemon. Dry finish.***Dom. Les Beaux Regards, Sancerre, FR, 2019** 16 / 64*Key lime, underripe pear, French melon, & hint of white tea. Tart finish.***Well Rounded** flight 21*Luscious textures; rounder-bodied whites***Abad dom Bueno, Godello, Bierzo, Spain** 12 / 48*Fleshy orchard fruits, Meyer lemon & wet stone. Round body; minerals.***Oliver Morin, Chardonnay, Chitry Burgundy, FR 2019** 14 / 56*Stone fruit, with white flowers, hint of barnyard, light tart apple.***Boen, Chardonnay, Coastal Blend, CA 2017** 16 / 64*Spiced pear and apples. Lemon curds with a touch of oak. Crisp finish.***Rose All Day** flight 20**Terres Secrètes Crémant, Rosé sparkling, Burgundy, FR NV** 13 / 52*Cherries and pink grapefruit with hints of toast. Light, crisp and dry.***Chiaretto, Valtènesi Riviera del Garda Classico D.O.P., IT 2019** 12 / 48*Strawberry, red cherry and juicy peach. Bright minerals and a dry finish.***Flowers, Rosé of Pinot Noir, Sonoma Coast, CA 2020** 15 / 60*Fleshy white peach, vine-ripened strawberry & hints of Meyer lemon.*RED**On the Bright Side** flight 22*Elegant reds with bright acidity***Carlin de Paolo Barbera d'Asti, Piemonte, IT 2019** 12 / 48*Red cherry, red licorice, Dried sage.***Mira, Pinot Noir, Napa Valley, CA 2016** 16 / 64*Ripe strawberry & baked cherry pie. Lush & juicy with a long finish.***Louis Latour, Pinot Noir, Mercurey, Burgundy, FR 2015** 18 / 72*Aromatic with dried rose, mushroom & wild strawberry. Bright & elegant***Spice & Jam Session** flight 20*Bolder fruit expressions with hints of spice***Almacruz, Cabernet Blend, Colchagua Valley, Chile 2017** 12 / 48*Red berries, green bell pepper, cocoa powder. Juicy and spicy.***Home Field, Zinfandel Blend, Dry Creek, Sonoma, CA 2016** 14 / 56*Dark berry jam with violet and briar. Rich, velvety palate & finish.***Two Shepherds, Syrah, Russian River valley, ca 2015** 12 / 48*Blueberries, Black olive, Smoked Meats .***Beyond Bordeaux** flight 23*Bordeaux-style blends from around the world***Achaval Ferrer, Malbec, Mendoza, Argentina 2018** 12 / 48*Blackberry, boysenberry, with hints of violet & dust. Firm fruit tannin.***Alexander Valley Vineyards, Cabernet, Alexander Valley 2018** 15 / 60*Overripe purple plum & cassis with toasted oak & vanilla. Luscious body.***Château Puy-Blanquet, St. Émilion, Bordeaux, FR 2016** 20 / 80*Black cherry spiced red plum & hints of tobacco. Soft, supple & elegant.*COCKTAILS**Pretty in Pink** 13*Vodka, Grapefruit, Lime, Elderflower, sparkling float***Frida** 13*Tequila, grapefruit, lime, Amaro Nonino, Bruto americano, firewater***Smoke On The Water** 13*Mescal, Watermelon, cocchi americano, lemon***Drawing room** 13*Pisco, Pomegranate gomme, lemon, green chartreuse, crème de violets, absinth***Kentucky Dream** 13*Bourbon, Gran Classico, Strawberry, Thai basil, Lemon***Buccaneer** 13*Blended scotch, yellow chartreuse, ginger, lemon, angostura bitter***Sun never sets** 14*Sipsmith gin, Lofi amaro, orange curacao, cocchi americano***Briar Patch** 13*Overproof gin, Lemon, Raspberry gomme, Crème de Violette's, Cassis, mint*DRAFT BEER**Temescal, West, Strata, Mosaic, Simcoe IPA, Oakland, CA 7%** 9**Urban Roots, EZPZ, Dry Hopped Pilsner, Sacramento, CA 5%** 9**Calidad, Mexican Style Lager, Santa Barbra, CA 4.6%** 9**Coronado Brewing, Orange Ave Wit, Wit Beer, San Diego, CA 5.2%** 9**North Coast Brewing, PranQster, Golden Ale, CA, 7.6%** 9**Berryessa, Double Tap, Double IPA, Winters, CA, 8.5%** 10**Original Pattern, Bean me Up, Coffee Porter, Oakland, CA 6.6%** 9**Barebottle, Smoovie Star, Blackberry/Raspberry Sour, S.F., CA 7.5%** 10BOTTLES & CANS**Shackbury, Dry Cider, Vergennes, Vermont 4.5%** 7**Pizza Port Brewing, Chronic Ale, Amber, San Diego, CA 4.9%** 7.5**Cooperage Brewing, Keg Slayer, DDH IPA, Santa Rosa, CA 7%** 11**Russian River, Pliny the Elder, DIPA, Santa Rosa, CA. 8%** 15**Hitachino Nest Beer, Belgian White Ale, Naka-city, Japan. 5.3%** 12**Altamont Beer Works, Mac Drizzle Golden Ale, Livermore, CA 5.2%** 9**Laughing Monk, Agent Smith, Pale Ale. San Francisco, CA 5.5%** 8**Almanac, LOVE PRIDE, Hazy IPA, Alameda, CA 6.1%** 9**Mikkeller, Beer Geek Breakfast, Oatmeal stout, San Diego, CA 7.5%** 10