

CHEESE PLATE	chef's selection, artisan bread & accoutrements	3 cheeses 16 / 5 cheeses 25
CHARCUTERIE BOARD	chef's selection of five house made pâtés and cured meats, crostini and accoutrements	18
OYSTERS ON THE HALF SHELL*	champagne mignonette, horseradish & lemon	3 ea
DEVILED EGGS*	fermented chili, pickled radish & sprout ♦	9
ORGANIC GREENS	avocado, shaved radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette	13
GRILLED BROCCOLINI	roasted mushrooms, arugula, feta valbreso, gold balsamic	15
CEVICHE MIXTO*	corvina-octopus-shrimp, yuca, sweet potato, sweet chilis, sour orange, crispy plantains	17.5
AHI TUNA POKE*	passionfruit dressing, cucumber, avocado, limu seaweed, crispy sesame furikake rice	19.5
BURRATA	grilled stone fruit salad, crispy prosciutto, aged balsamic, levain toast	16
HOUSE CUT 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
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, mango-tamarind yogurt dip ♦	14.5
LAMB MEATBALLS	house ground lamb & pork, chermoula tomato sauce & manchego cheese	15
GRILLED HANGER STEAK	porcini glacé, tempura onion, chimichurri, roasted potato	28

SLIDERS (2 per order)

BUTTERMILK FRIED CHICKEN	pickled fresno chili slaw, spiced honey remoulade	15
CRISPY SMOKED PORK BELLY	pineapple kimchi, white shoyu aioli, cilantro, fried shallots	15
RED LODGE MONTANA BEEF*	artisan cheeses, red wine-onion jam, Fallot 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	18
NAPOLI	garlic tomato sauce, shredded mozzarella, parmesan	17
MUSHROOM	roasted garlic béchamel, Tuscan kale, fontina, parmesan	20
GUANCIALE	calabrian chili sauce, arugula, cippolini onion, pecorino	21
BBQ BEEF SHORT RIB	gypsy peppers, toasted onion, farmhouse cheddar & parmesan	23

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

DESSERT

See bar menu for our list of dessert wines, digestifs and after dinner drinks

BREAD PUDDING	bourbon-pecan caramel sauce, vanilla bean whipped cream	11
CHOCOLATE POT DE CRÈME	butterscotch mousse, graham cracker crumble, torched marshmallow	12
HOUSE MADE ICE CREAM TRIO	ask your server for today's selections	9

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

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**Chiarretto, Valtènesi Riviera del Garda Classico D.O.P., IT 2019** 12 / 48*Strawberry, red cherry and juicy peach. Bright minerals and a dry finish.***Raptor Ridge, Rosé of Pinot Noir, Willamette Valley, OR 2020** 13 / 52*Citrus zest, hibiscus and Bing cherry. Lush palate; fresh finish.***Ultimate Provence Rose, Provence, FR 2020** 15 / 60*Red berries, Light Tart palate, refreshing finish..***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.***Santa Barbara Winery, Pinot Noir, Santa Barbara, CA 2019** 15 / 60*Ripe currants, Mulling spices, under ripe cheery, Light delicate 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***Alceo, Tempranillo, La Mancha - Castilla, Spain 2017** 12 / 48*Overripe dark fruit, hints of baking spices, lush juicy finish***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*Scotch, yellow chartreuse, ginger, lemon, angostura bitter***Fruit of the Vine** 14*Sipsmith gin, Lofi amaro, orange curacao, peach, prosecco***Briar Patch** 13*Overproof gin, Lemon, Raspberry gomme, Crème de Violette's, Cassis, mint***Cherry Blossom** 15*Toki Japanese, Cherry Vanilla Syrup, Peychaud's & Angostura bitters, absinth***Imported goods** 14*Pale rum, Banana Liquor, Coffee Liquor, orgeat, lime, orange, chocolate bitters, squirt***DRAFT BEER****Temescal, West Coast, IPA, Oakland, CA 7%** 9**Urban Roots, Sidework, American Lager, Sacramento, CA. 4.2%** 9**Calidad, Mexican Style Lager, Santa Barbra, CA 4.6%.** 9**Berryessa, Peels like Summer, California Wheat, Winters, CA. 5%** 9**North Coast Brewing, PranQster, Belgian Golden Ale, CA, 7.6%** 9**Henhouse, Sonnets to Morpheus, DIPA, Santa Rosa, CA 8.6%** 10**Original Pattern, Eternal Abyss, Coffee Cream Stout, Oakland, CA 7%** 9**Barebottle, Sour Punch Super Shandy, Sour, SF, CA 6.6%** 10**BOTTLES & CANS****Shackbury, Dry Cider, Vergennes, Vermont 4.5%** 7**Pizza Port Brewing, Chronic Ale, Amber, San Diego, CA 4.9%** 7.5**Cooperage Brewing, Basic Cable, Hazy IPA, Santa Rosa, CA 6.1%** 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**Mikkeller, Passion Pool, Gose w/ Passionfruit, San Diego, CA 4.5%** 10**Laughing Monk, Farm 2 Can, Cryo Hop Pale Ale, S.F. 5.5%** 9**Alvarado Street, Mai Tai, Tropical IPA, Monterey, CA 6.5%** 11