

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
ROASTED CAULIFLOWER & KALE - sherried sultanas, toasted garlic, romesco	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
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
HEIRLOOM CHICKEN slow cooked thigh, calabrian chili créma, arugula, cipollini onion, smoked scamorza	21
BBQ BEEF SHORT RIB gypsy peppers, toasted onion, farmhouse cheddar & parmesan	23
MAPLE BACON FLATBREAD house bacon, maple crème fraiche, beer braised onions, mustard greens	18

*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

<b>Bubble Trouble</b>	<b>flight 22</b>
<i>Fine sparkling wines from around the world</i>	
<b>Toca, Cava, Spain NV</b>	<b>12 / 48</b>
<i>Asian pear &amp; golden delicious apple. Brut in style; crisp, tingling finish.</i>	
<b>Terres Secrètes Crémant, Rosé, Burgundy, FR NV</b>	<b>13 / 52</b>
<i>Cherries &amp; pink grapefruit with hints of toast. Light, crisp &amp; dry</i>	
<b>Roederer Estate, Brut, CA NV</b>	<b>18 / 72</b>
<i>Toasted brioche, baked apple tart, spiced Bartlett pear; crisp green apple</i>	

WHITE

<b>Wispy &amp; Whimsical</b>	<b>flight 20</b>
<i>Dry, mineral-driven, with delicate aromas</i>	
<b>Lange, Pinot Gris, Willamette Valley, OR</b>	<b>12 / 48</b>
<i>Bartlett pear, honeysuckle &amp; peach blossom. Tingling minerals, wet stone</i>	
<b>Allendorf "Save Water, Drink Riesling", Germany 2016</b>	<b>12 / 48</b>
<i>Ripe quince and yellow apple with beeswax and Meyer lemon. Dry finish.</i>	
<b>Francis Blanchet "Kriotine", Sauvignon Blanc, Pouilly Fumé, Fr 20'</b>	<b>16 / 64</b>
<i>Honeydew melon, gooseberry and lime zest. Salty &amp; chalky; bright finish</i>	

<b>Well Rounded</b>	<b>flight 21</b>
<i>Luscious textures; rounder-bodied whites</i>	
<b>Abad dom Bueno, Godello, Bierzo, Spain</b>	<b>12 / 48</b>
<i>Fleshy orchard fruits, Meyer lemon &amp; wet stone. Round body; minerals.</i>	
<b>Oliver Morin, Chardonnay, Chitry Burgundy, FR 2019</b>	<b>14 / 56</b>
<i>Stone fruit, with white flowers, hint of barnyard, light tart apple.</i>	
<b>Hanna, Chardonnay, Russian River, CA 2019</b>	<b>16 / 64</b>
<i>Spiced pear and apples. Lemon curds with a touch of oak. Crisp finish.</i>	

<b>Rose All Day</b>	<b>flight 20</b>
<b>Chiarretto, Valtènesi Riviera del Garda Classico D.O.P., IT 2019</b>	<b>12 / 48</b>
<i>Strawberry, red cherry and juicy peach. Bright minerals and a dry finish.</i>	
<b>Raptor Ridge, Rosé of Pinot Noir, Willamette Valley, OR 2020</b>	<b>13 / 52</b>
<i>Citrus zest, hibiscus and bing cherry. Lush palate; fresh finish.</i>	
<b>Terres Secrètes Crémant, Sparkling Rosé, Burgundy, FR NV</b>	<b>13 / 52</b>
<i>Cherries &amp; pink grapefruit with hints of toast. Light, crisp &amp; dry</i>	

RED

<b>On the Bright Side</b>	<b>flight 22</b>
<i>Elegant reds with bright acidity</i>	
<b>Carlin de Paolo Barbera d'Asti, Piemonte, IT 2019</b>	<b>12 / 48</b>
<i>Red cherry, red licorice, Dried sage.</i>	
<b>Annabella, Pinot Noir, Russian River, CA 2018</b>	<b>15 / 60</b>
<i>Ripe currants, Mulling spices, under ripe cheery, Light delicate finish</i>	
<b>Resonance, Pinot Noir, Willamette Valley, OR 2019</b>	<b>18 / 72</b>
<i>Perfumed juice berries, stewed plums, hints of vanilla, light dry finish</i>	

<b>Spice &amp; Jam Session</b>	<b>flight 20</b>
<i>Bolder fruit expressions with hints of spice</i>	
<b>Alceo, Tempranillo, La Mancha - Castilla, Spain 2017</b>	<b>12 / 48</b>
<i>Overripe dark fruit, hints of baking spices, lush juicy finish</i>	
<b>Bedrock, Sonoma, CA Old Vine Zin 2019</b>	<b>14 / 56</b>
<i>Dark berry jam with violet and briar. Rich, velvety palate &amp; finish.</i>	
<b>Two Shepherds, Syrah, Russian River valley, ca 2015</b>	<b>12 / 48</b>
<i>Blueberries, Black olive, Smoked Meats.</i>	

<b>Beyond Bordeaux</b>	<b>flight 23</b>
<i>Bordeaux-style blends from around the world</i>	
<b>Siete Fincas, Malbec, Mendoza, Argentina 2020</b>	<b>12 / 48</b>
<i>Blackberry, boysenberry, with hints of violet &amp; dust. Firm fruit tannin.</i>	
<b>Alexander Valley Vineyards, Cabernet, Alexander Valley 2018</b>	<b>15 / 60</b>
<i>Overripe purple plum &amp; cassis with toasted oak &amp; vanilla. Luscious body.</i>	
<b>Château de Janicon, Graves, Bordeaux, FR 2018</b>	<b>20 / 80</b>
<i>Bouquet of perfume, tart berries, hints of tobacco and clay, lingering finish</i>	

Parties of 6 or more will be subject to 20% gratuity, including parties with separate tabs.

COCKTAILS

<b>Pretty in Pink</b>	<b>13</b>
<i>Vodka, Grapefruit, Lime, Elderflower, sparkling float</i>	
<b>Frida</b>	<b>13</b>
<i>Tequila, grapefruit, lime, Amaro Nonino, Bruto Americano, firewater</i>	
<b>Smoke On The Water</b>	<b>13</b>
<i>Mescal, Watermelon, cocchi americano, lemon</i>	
<b>Drawing room</b>	<b>13</b>
<i>Pisco, Pomegranate gomme, lemon, green chartreuse, crème de violets, absinth</i>	
<b>Kentucky Dream</b>	<b>13</b>
<i>Bourbon, Gran Classico, Strawberry, Thai basil, Lemon</i>	
<b>Buccaneer</b>	<b>13</b>
<i>Scotch, yellow chartreuse, ginger, lemon, angostura bitter</i>	
<b>Fruit of the Vine</b>	<b>14</b>
<i>Sipsmith gin, Lofi amaro, orange curacao, peach, prosecco</i>	
<b>Briar Patch</b>	<b>13</b>
<i>Overproof gin, Lemon, Raspberry gomme, Crème de Violette's, Cassis, mint</i>	
<b>Cherry Blossom</b>	<b>15</b>
<i>Toki Japanese, Cherry Vanilla Syrup, Peychaud's &amp; Angostura bitters, absinth</i>	
<b>Imported goods</b>	<b>14</b>
<i>Pale rum, Banana Liquor, Coffee Liquor, orgeat, lime, orange, chocolate bitters, squirt</i>	

DRAFT BEER

<b>Temescal, West Coast, IPA, Oakland, CA 7%</b>	<b>9</b>
<b>Urban Roots, EZPZ, Dry Hopped Pilsner, Sacramento, CA 5%</b>	<b>9</b>
<b>Calidad, Mexican Style Lager, Santa Barbara, CA 4.6%</b>	<b>9</b>
<b>Sudwerk Brewing, Bavarian Hefeweizen, Davis, CA. 5%</b>	<b>9</b>
<b>Henhouse, Grove People, Double IPA, Santa Rosa, CA 8.5%</b>	<b>10</b>
<b>Cigar City, Maduro, Brown Ale, Tampa, FL 5.5%</b>	<b>9</b>
<b>Barebottle, Bootleggers Bay, Imperial Sour, SF, CA 7.8%</b>	<b>10</b>
<b>Russian River, Consecration, Cab Aged Sour, Santa Rosa, CA 10% (6 oz pour)</b>	<b>8</b>

BOTTLES & CANS

<b>Shackbury, Dry Cider, Vergennes, Vermont 4.5%</b>	<b>7</b>
<b>Pizza Port Brewing, Chronic Ale, Amber, San Diego, CA 4.9%</b>	<b>7.5</b>
<b>Claimstake Brewing, Just Add Hops, IPA, Rancho Cordova, CA 6.8%</b>	<b>11</b>
<b>Russian River, Pliny the Elder, DIPa, Santa Rosa, CA. 8%</b>	<b>15</b>
<b>Hitachino Nest Beer, Belgian White Ale, Naka-city, Japan. 5.3%</b>	<b>12</b>
<b>Altamont Beer Works, Mac Drizzle Golden Ale, Livermore, CA 5.2%</b>	<b>9</b>
<b>Mikkeller, Passion Pool, Gose w/ Passionfruit, San Diego, CA 4.5%</b>	<b>10</b>
<b>Laughing Monk, Farm 2 Can, Cryo Hop Pale Ale, S.F. 5.5%</b>	<b>9</b>
<b>Alvarado Street, Mai Tai, Tropical IPA, Monterey, CA 6.5%</b>	<b>11</b>
<b>New Glory, Münch on This, Oktoberfest, Sacramento CA, 5%</b>	<b>8</b>

A 6% SF Business Mandate surcharge will be added to your bill.