

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
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
PERSIMMON & BURRATA SALAD treviso & friséé, aged balsamic, walnut levain	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
GRILLED BROCCOLINI roasted mushrooms, arugula, feta valbreso, gold balsamic	15
ROASTED NANTE CARROTS pomegranate labneh, pistachio za'atar	12
ROASTED CAULIFLOWER & KALE - sherried sultanas, toasted garlic, romesco	15
BRUSSELS SPROUTS house cured bacon, heirloom squash, apple relish, smoked honey, candied pepitas	14
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

Bubble Trouble	flight 22
<i>Fine sparkling wines from around the world</i>	
Toca, Cava, Spain NV	12 / 48
<i>Asian pear & golden delicious apple. Brut in style; crisp, tingling finish.</i>	
Terres Secrètes Crémant, Rosé, Burgundy, FR NV	13 / 52
<i>Cherries & pink grapefruit with hints of toast. Light, crisp & dry</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>	
Allendorf "Save Water, Drink Riesling", Germany 2016	12 / 48
<i>Ripe quince and yellow apple with beeswax and Meyer lemon. Dry finish.</i>	
Francis Blanchet "Kriotine", Sauvignon Blanc, Pouilly Fumé, Fr 20'	16 / 64
<i>Honeydew melon, gooseberry and lime zest. Salty & chalky; bright finish</i>	

Well Rounded	flight 21
<i>Luscious textures; rounder-bodied whites</i>	
Abad dom Bueno, Godello, Bierzo, Spain	12 / 48
<i>Fleshy orchard fruits, Meyer lemon & wet stone. Round body; minerals.</i>	
Villa Varda, Friulano, Friuli DOC, IT 2017	13 / 52
<i>Stone fruit, with notes of tarragon, round and viscous, herbs and minerals..</i>	
Hanna, Chardonnay, Russian River, CA 2019	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>	
Carlin de Paolo Barbera d'Asti, Piemonte, IT 2019	12 / 48
<i>Red cherry, red licorice, Dried sage.</i>	
Annabella, Pinot Noir, Russian River, CA 2018	15 / 60
<i>Ripe currants, Mulling spices, under ripe cheery, Light delicate finish</i>	
Resonance, Pinot Noir, Willamette Valley, OR 2019	18 / 72
<i>Perfumed juice berries, stewed plums, hints of vanilla, light dry finish</i>	

Spice & Jam Session	flight 20
<i>Bolder fruit expressions with hints of spice</i>	
Alceo, Tempranillo, La Mancha - Castilla, Spain 2017	12 / 48
<i>Overripe dark fruit, hints of baking spices, lush juicy finish</i>	
Bedrock, Sonoma, CA Old Vine Zin 2019	14 / 56
<i>Dark berry jam with violet and briar. Rich, velvety palate & finish.</i>	
Delas, Syrah-Grenache blend, Côtes-du-Rhône, FR 2019	12 / 48
<i>Spiced plum & wild berries with fresh tobacco & leather. Fruity yet savory.</i>	

Beyond Bordeaux	flight 23
<i>Bordeaux-style blends from around the world</i>	
Siete Fincas, Malbec, Mendoza, Argentina 2020	12 / 48
<i>Blackberry, boysenberry, with hints of violet & dust. Firm fruit tannin.</i>	
Sinegal "Details", Cabernet Sauvignon, Sonoma, CA 2019	16 / 64
<i>Black currant, eucalyptus, sage & balsamic. Full, velvety & dry.</i>	
Château de Janicon, Graves, Bordeaux, FR 2018	20 / 80
<i>Bouquet of perfume, tart berries, hints of tobacco and clay, lingering finish</i>	

From the cellar	flight 31
<i>Unique cellar selections by our Sommelier, Rachel Kaiser</i>	
Munt Roca, Grenache blend, Priorat, Spain 2017	17 / 68
<i>Dark cherry, stewed berries & dried purple flowers. Dusty & savory</i>	
Vintage Reserve By the Glass, Rotating	20 / 80
<i>Sample a wide variety of labels and vintages from our vast collection.</i>	
Prisoner, Zinfandel blend, Napa Valley, CA 2019	25 / 100
<i>Purple plum, cassis jam, chocolate and clove. Rich and velvety finish.</i>	

COCKTAILS

Pretty in Pink	13
<i>Vodka, Grapefruit, Lime, Elderflower, sparkling float</i>	
Kahlo	14
<i>Mescal, grapefruit, lime, Amaro Nonino, Bruto Americano, firewater</i>	
The Eclipse	14
<i>Rye, Amaretto, Montenegro, Orgeat, Orange, Lemon, cinnamon</i>	
Red Eye	14
<i>Bourbon, Xila, Coffee Liqueur, gomme, chocolate, firewater</i>	
Catch Me If You Can	14
<i>Scotch, crème de cacao, liquor 43, ginger, all spice dram, chocolate bitters, grated cinnamon</i>	

Kodama	14
<i>Toki Japanese whiskey, yellow chartreuse, Cardamaro, Chocolate</i>	

Briar Patch	13
<i>Overproof gin, Lemon, Raspberry gomme, Crème de Violette's, Cassis, mint</i>	

Poinsettia	13
<i>Tequila, Ciao Ciaro, Lime, Spiced cranberry</i>	

Imported goods	14
<i>Pale rum, Banana Liqueur, Coffee Liqueur, orgeat, lime, orange, chocolate bitters, squirt</i>	

The Orchard	14
<i>Rye, Spiced pear liqueur, Apple, lemon, ginger, cinnamon honey</i>	

DRAFT BEER

Temescal, Juicy Hazy, IPA, Oakland, CA 6.5%	9
Urban Roots, EZPZ, Dry Hopped Pilsner, Sacramento, CA 5%	9
Calidad, Mexican Style Lager, Santa Barbara, CA 4.6%	9
Sudwerk Brewing, Bavarian Hefeweizen, Davis, CA. 5%	9
Henhouse, The Shaning, Double IPA, Santa Rosa, CA 9.1%	10
Cigar City, Maduro, Brown Ale, Tampa, FL 5.5%	9
Barebottle, Bootleggers Bay, Imperial Sour, SF, CA 7.8%	10
Russian River, Consecration, Cab Aged Sour, Santa Rosa, CA 10% (6 oz pour)	8

BOTTLES & CANS

Shackbury, Dry Cider, Vergennes, Vermont 4.5%	7
Pizza Port Brewing, Chronic Ale, Amber, San Diego, CA 4.9%	7.5
Claimstake Brewing, Just Add Hops, IPA, Rancho Cordova, CA 6.8%	11
Russian River, Pliny the Elder, DIPa, Santa Rosa, CA. 8%	15
Altamont Beer Works, Mac Drizzle Golden Ale, Livermore, CA 5.2%	9
Mikkeller, Hammock Bound, Key Lime Berliner Weisse, SD, CA 4.4%	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
Original Pattern, Nice one Bruva, Hazy IPA, Oak, CA. 6.6%	11
Other Brother Beer Co. Builders, Oatmeal Stout, Seaside, CA 7.1%	11