

CHEESE PLATE chef's selection, artisan bread & accoutrements	3 cheeses 18 / 5 cheeses 29
CHARCUTERIE BOARD chef's selection of five house made pâtés and cured meats, crostini and accoutrements	21
CHEF'S TASTING chef's selection of three house cured meats, and two cheese	27
OYSTERS ON THE HALF SHELL* champagne mignonette, horseradish & lemon	3.5 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	18
AHI TUNA POKE* passionfruit dressing, cucumber, avocado, limu seaweed, crispy sesame furikake rice	19.5
BURRATA black truffle, roasted sunchoke, caramelized beet, walnut levain crisp	17
HOUSE CUT FRIES* fresh herbs, truffle parmesan aioli ♦	9.5
TEMPURA AVOCADO* jalapeño-lime aioli, sweet 'n spicy sea salt ♦	12
FONTINA & SPINACH ARANCINI smoked tomato sauce ♦	13
GRILLED BROCCOLINI roasted mushrooms, arugula, feta valbreso, gold balsamic	15
ROASTED CAULIFLOWER & KALE - sherried sultanas, toasted garlic, romesco	15
BRUSSELS SPROUTS house cured bacon, heirloom squash, apple relish, smoked honey, candied pepitas	16
OXTAIL PASTIS savory braised oxtail pastries, roasted poblano queso, taco truck pickles, cotija	15
CRISPY SPICED CHICKEN WINGS west indies spice rub, mango-tamarind yogurt dip ♦	15
LAMB MEATBALLS house ground lamb & pork, chermoula tomato sauce & manchego cheese	16
GRILLED HANGER STEAK porcini glacé, tempura onion, chimichurri, roasted potato	29

**SLIDERS ♦ (2 per order)**

BUTTERMILK FRIED CHICKEN pickled fresno chili slaw, spiced honey remoulade	16
CRISPY SMOKED PORK BELLY pineapple kimchi, white shoyu aioli, cilantro, fried shallots	16
RED LODGE MONTANA BEEF* artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2)	16

**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 ♦	22
CALABRIAN CHICKEN SAUSAGE crema Cosenza, broccoli rabe, cipollini onion, aged provolone	23
BBQ BEEF SHORT RIB gypsy peppers, toasted onion, farmhouse cheddar & parmesan	24

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

SPARKLING

<b>Bubble Trouble</b>	<b>flight 23</b>
<i>Fine sparkling wines from around the world</i>	
<b>Miquel Pons, Cava Brut, Cava, Spain NV</b>	<b>13 / 52</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>Chandon "By the Bay, Reserve Blanc de Blanc, Carneros, CA</b>	<b>20 / 80</b>
<i>Apples and pears with notes of toasted brioche, hints of vanilla</i>	

WHITE

<b>Wispy &amp; Whimsical</b>	<b>flight 21</b>
<i>Dry, mineral-driven, with delicate aromas</i>	
<b>Lange, Pinot Gris, Willamette Valley, OR</b>	<b>13 / 52</b>
<i>Bartlett pear, honeysuckle &amp; peach blossom. Tingling minerals, wet stone</i>	
<b>Allendorf "Save Water, Drink Riesling", Germany 2016</b>	<b>13 / 52</b>
<i>Ripe quince and yellow apple with beeswax and Meyer lemon. Dry finish.</i>	
<b>Alphonse Mellot "La Moussiere", Sauvignon Blanc, Sancerre, Fr 20'</b>	<b>20/100</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>Soalheiro, Allo, Alvarinho, Minho, Portugal 2020</b>	<b>13 / 52</b>
<i>Honeydew melon, citrus blossoms, dry almond, fresh cut grass</i>	
<b>Oynos, Pinot Grigio, Terre Siciliane, IT 2020</b>	<b>13 / 52</b>
<i>Stone fruit, with notes of tarragon, round and viscous, herbs and minerals..</i>	
<b>Sarah's Vineyard, Chardonnay, Santa Clara Valley, CA 2018</b>	<b>15 / 60</b>
<i>Golden delicious apple, Asian pear, lemon curd &amp; almond. Rich yet bright</i>	

RED

<b>On the Bright Side</b>	<b>flight 23.5</b>
<i>Elegant reds with bright acidity</i>	
<b>Terzetto Barbera d'Asti, Piemonte, IT 2019</b>	<b>13 / 52</b>
<i>Dark black cherry, red licorice, notes of rose petals. Juicy finish..</i>	
<b>Alfaro Family, Pinot Noir, Santa Cruz Mts., CA 2020</b>	<b>16 / 64</b>
<i>Raspberry, black cherry &amp; roses; hints of cola &amp; spice. Fresh long finish</i>	
<b>Cooper Mountain, Pinot Noir, Willamette Valley, OR 2018</b>	<b>18 / 72</b>
<i>Stewed strawberry, hibiscus with mushroom &amp; clove. Mineral-driven finish</i>	
<b>Spice &amp; Jam Session</b>	<b>flight 22</b>
<i>Bolder fruit expressions with hints of spice</i>	
<b>Altos De La Hoya, Monastrell, Jumilla, Spain 2020</b>	<b>13 / 52</b>
<i>Aromatic, red fruits, spices and minerals, Juicy fresh finish</i>	
<b>Unti, Zinfandel, Dry Creek Valley, CA 2018</b>	<b>18 / 72</b>
<i>Blackberry, boysenberry, bramble &amp; pepper. Long and chewy finish.</i>	
<b>Piaugier, Grenache blend, Côtes du Rhône, France 2019</b>	<b>13 / 52</b>
<i>Blueberry, grilled plum, leather and white pepper. Firm fruit tannin.</i>	
<b>Beyond Bordeaux</b>	<b>flight 23.5</b>
<i>Bordeaux-style blends from around the world</i>	
<b>Siete Fincas, Malbec, Mendoza, Argentina 2020</b>	<b>13 / 52</b>
<i>Blackberry, boysenberry, with hints of violet &amp; dust. Firm fruit tannin.</i>	
<b>Luke, Cabernet Sauvignon, Columbia Valley, CA 2019</b>	<b>16 / 64</b>
<i>Lush berries, dried tobacco, strawberries &amp; balsamic. Full velvety finish</i>	
<b>Château de Janicon, Graves, Bordeaux, FR 2018</b>	<b>18 / 72</b>
<i>Bouquet of perfume, tart berries, hints of tobacco and clay, lingering finish</i>	
<b>From the cellar</b>	<b>flight 35</b>
<i>Unique cellar selections by our Sommelier, Rachel Kaiser</i>	
<b>Vintage Reserve By the Glass, Rotating</b>	<b>25 / 100</b>
<i>Sample a wide variety of labels and vintages from our vast collection.</i>	
<b>Justin, Cabernet Sauvignon, Paso Robles, CA 2019</b>	<b>20 / 80</b>
<i>Lush berries, dried tobacco, strawberries &amp; balsamic. Full velvety finish</i>	
<b>Vintage Rerserve By the Glass, Rotating</b>	<b>25 / 100</b>
<i>Sample a wide variety of labels and vintages from our vast collection.</i>	

COCKTAILS

<b>Pretty in Pink</b>	<b>15</b>
<i>Vodka, Grapefruit, Lime, Elderflower, sparkling float</i>	
<b>Kahlo</b>	<b>15</b>
<i>Mescal, grapefruit, lime, Amaro Nonino, Bruto Americano, firewater</i>	
<b>Red Eye</b>	<b>15</b>
<i>Bourbon, Xila, Coffee Liqueur, gomme, chocolate, firewater</i>	
<b>Highwind</b>	<b>15</b>
<i>Toki Japanese whiskey, Cocchi Americano, gomme, orange bitters</i>	
<b>Briar Patch</b>	<b>15</b>
<i>Overproof gin, Lemon, Raspberry gomme, Crème de Violette's, Cassis, mint</i>	
<b>Home Brew</b>	<b>15</b>
<i>Irish Whisky, Stega, Ginger, Lemon Angostura, bitters</i>	
<b>Knock Knock</b>	<b>15</b>
<i>Bourbon, Spiced pear liqueur, Apple, Sweet Potato Liqueur, Orange turbinado syrup</i>	
<b>Widows Rose</b>	<b>15</b>
<i>Tequila, Amaro, Charred Strawberry &amp; Rosemary, Lemon</i>	

DRAFT BEER

<b>Original Pattern/Slice Beer</b> , West is best, WC IPA, Oakland, CA 6.7%	<b>9</b>
<b>Temescal</b> , Luxo, Italian-style Pilsner, Oakland, CA 5.5%	<b>9</b>
<b>Calidad</b> , Mexican Style Lager, Santa Barbra, CA 4.6%	<b>9</b>
<b>Sudwerk Brewing</b> , Bavarian Hefeweizen, Davis, CA 5%	<b>9</b>
<b>Henhouse</b> , Reptilian Shadow Gov, Hazy DIPA, Santa Rosa, CA. 8.6%	<b>10</b>
<b>Urban Roots</b> , Tomorrows Verse, Saison, Sacramento, CA. 7%	<b>10</b>
<b>Barebottle</b> , Tangeberry Typhoon, Fruited Kettle Sour, SF, CA 5.8%	<b>9</b>
<b>Russian River</b> , Damnation, Belgian Strong ale, Santa Rosa, CA 7.5%	<b>9</b>

BOTTLES & CANS

<b>Alvarado Street</b> , Mai Tai, Tropical IPA, Monterey, CA 6.5%	<b>11</b>
<b>Beachwood</b> , Thrillseeker, West Coast IPA, Huntington Beach, CA 7%	<b>11</b>
<b>Cooperage</b> , Mcurty Cove, Hazy Pale Ale, Santa Rosa, CA 5.8%	<b>10</b>
<b>Crowns and Hops</b> , The Dopest, Hazy IPA, Inglewood, CA 6.5%	<b>11</b>
<b>Almanac Brewing</b> , Kolsh, Alameda, CA 5.5%	<b>9</b>
<b>Mikkeller</b> , Guava Gang, Goose with Guava, San Diego, CA 5%	<b>10</b>
<b>Ghost Town</b> , Curmudgeon, Foeder aged Amber, Oakland, CA 4.9%	<b>10</b>
<b>New Glory</b> , Wakey Wakey, Porter w/ Coffee, Sacramento, CA 7.2%	<b>10</b>
<b>Humble Sea</b> , Don't be Shellfish, DDH DIPA, Santa Cruz, CA. 8%	<b>14</b>
<b>Russian River</b> , Pliny the Elder, DIPA, Santa Rosa, CA. 8%	<b>15</b>
<b>Shackbury</b> , Dry Cider, Vergennes, Vermont 4.5%	<b>7</b>