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| 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 |
| ASPARAGUS & BURRATA | bitter greens and herbs, black truffe, late harvest riesling vinegar, crispy sunchoke | 18 |
| HOUSE CUT FRIES* | fresh herbs, truffe 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 & ARUGULA | - sherried sultanas, toasted garlic, romesco | 15 |
| 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)

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| 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

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| 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, truffe oil, mushrooms, black olives, Calabrian chilis \$3 ea

DESSERT

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

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| BREAD PUDDING | bourbon-pecan caramel sauce, vanilla bean whipped cream | 11 |
| CHOCOLATE POT DE CRÈME | butterscotch mousse, graham cracker crumble, torched marshmallow | 12 |

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

SPARKLING

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| Bubble Trouble | flight 23 |
| <i>Fine sparkling wines from around the world</i> | |
| S. Osvaldo, Prosecco, Treviso, Italy NV | 13 / 52 |
| <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> | |
| Chandon "By the Bay, Reserve Blanc de Blanc, Carneros, CA | 20 / 80 |
| <i>Apples and pears with notes of toasted brioche, hints of vanilla</i> | |

WHITE

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| Wispy & Whimsical | flight 21 |
| <i>Dry, mineral-driven, with delicate aromas</i> | |
| Oynos, Pinot Grigio, Terre Siciliane, IT 2020 | 13 / 52 |
| <i>Stone fruit, with notes of tarragon, round and viscous, herbs and minerals.</i> | |
| Schneider Riesling, Rheinhessen Germany 2017 | 13 / 52 |
| <i>Ripe quince and yellow apple with beeswax and Meyer lemon. Dry finish.</i> | |
| Alphonse Mellot "La Moussiere", Sauvignon Blanc, Sancerre, Fr 20' 20/100 | |
| <i>Honeydew melon, gooseberry and lime zest. Salty & chalky; bright finish</i> | |
| Well Rounded | flight 21 |
| <i>Luscious textures; rounder-bodied whites</i> | |
| Soalheiro, Allo, Alvarinho, Minho, Portugal 2020 | 13 / 52 |
| <i>Honeydew melon, citrus blossoms, dry almond, fresh cut grass</i> | |
| Sarah's Vineyard, Chardonnay, Santa Clara Valley, CA 2018 | 15 / 60 |
| <i>Golden delicious apple, Asian pear, lemon curd & almond. Rich yet bright</i> | |
| Cuvaison, Chardonnay, Napa Valley, Los Carneros, CA 2019 | 18 / 72 |
| <i>Citrus Zest, Peach, Apricot, Pear, and Saffron</i> | |

RED

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

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

COCKTAILS

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

DRAFT BEER

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| Original Pattern There it is - HAZY IPA Oakland, CA 6.5% | 9 |
| Temescal , Pilsner, Oakland, CA 5.5% | 9 |
| Calidad , Mexican Style Lager, Santa Barbra, CA 4.6%. | 9 |
| Sudwerk Brewing , Bavarian Hefeweizen, Davis, CA 5% | 9 |
| Henhouse , Unified Field Theory, DIPA, Santa Rosa, CA. 8.3% | 10 |
| Urban Roots , Tomorrows Verse, Saison, Sacramento, CA. 7% | 10 |
| Russian River , Temptation, Belgian Sour Blond, Santa Rosa, CA 7.5% 9 | |
| <i>(6oz Pour)</i> | |
| Barebottle , Plum-olean BonaTarte, Imperial Fruit Sour, SF, CA 6.8% | 9 |

BOTTLES & CANS

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| Alvarado Street , Mai Tai Tropical IPA Monterey, CA 6.5% | 11 |
| Cooperage , Mcurty Cove, Hazy Pale Ale, Santa Rosa, CA 5.8% | 10 |
| Almanac Brewing , Kolsh, Alameda, CA 5.5% | 9 |
| Mikkeller , Guava Gang, Goose with Guava, San Diego, CA 5% | 10 |
| Crowns and Hops , Freestyle Verses, WC IPA, Inglewood, CA 7% | 11 |
| Humble Sea , Shark Soirée, DDH Foggy IPA, Santa Cruz, CA 6.7% | 15 |
| Port Brewing , Chronic Ale, Amber Ale, San Marcos, CA 4.9% | 8 |
| Ghost Town , Curmudgeon, Foeder aged Amber, Oakland, CA 4.9% | 10 |
| Gigantic , Fancy Pants, Hazelnut Chocolate Stout, Bend OR, 7.2% | 15 |
| Russian River , Pliny the Elder, DIPA, Santa Rosa, CA. 8% | 15 |
| Shackbury , Dry Cider, Vergennes, Vermont 4.5% | 7 |

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