

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
HEIRLOOM TOMATO & WATERMELLON SALAD lemon cucumbers, hanh dam onions, nuac cham vinaigrette	16
ORGANIC GREENS avocado, shaved radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette♦	13
CEVICHE MIXTO* sea bass-octopus-shrimp, aji amarillo chili & sour orange, yuca and sweet potato, crispy plantains	18
AHI TUNA POKE* passionfruit ponzu, cucumber, avocado, red ogo seaweed, crispy rice, black sesame furikake	19.5
BURRATA Parma prosciutto, Tuscan melon carpaccio, shaved fennel, arbequina olive oil, walnut levain	18
HOUSE CUT FRIES* fresh herbs, truffle parmesan aioli ♦	10
FRIED CURLY CORN mole spice, chili elote crema, cotija, cilantro leaves ♦	13
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	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 bordelaise glacé, tempura onion, sauce persillade, roasted marble potatoes	29

SLIDERS♦ (2 per order)

BUTTERMILK FRIED CHICKEN pickled fresno chili slaw, spiced honey remoulade	17
CRISPY SMOKED PORK BELLY pineapple kimchi, white shoyu aioli, cilantro, fried shallots	17
RED LODGE MONTANA BEEF* artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2)	17

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♦	19
NAPOLI garlic tomato sauce, shredded mozzarella, parmesan♦	18
MUSHROOM roasted garlic béchamel, Tuscan kale, fontina, parmesan♦	23
CALABRIAN CHICKEN SAUSAGE crema Cosenza, broccoli rabe, cipollini onion, aged provolone	24
SHRIMP & CHORIZO saffron-piquillo pepper sauce, charred green onion & toasted garlic, Manchego	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

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

SPARKLING

Bubble Trouble	flight 26
<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	14 / 56
<i>Cherries & pink grapefruit with hints of toast. Light, crisp & dry</i>	
Piper-Heidseick 1785, Brut, Champagne, FR NV	25/100
<i>Crisp apple with pear and fine bubbles. Fruity yet dry on the finish.</i>	

WHITE

Wispy & Whimsical	flight 24
<i>Dry, mineral-driven, with delicate aromas</i>	
Niklas, Kerner, Alto Adige, IT 2020	15 / 60
<i>Asian pear, yellow apple, with hints of herbs, white flowers 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' 20/80	
<i>Honeydew melon, gooseberry and lime zest. Salty & chalky; bright finish</i>	
Well Rounded	flight 27
<i>Luscious textures; rounder-bodied whites</i>	
Vinos Atlantico, "Columna", Albarino, Rias Baixas Spain 2021	13 / 52
<i>Lemon zest, pear skin, jasmine & minerals. Fresh & fruity, dry finish.</i>	
Kistler, Chardonnay, Sanoma County, CA 2019	22 / 88
<i>Stone fruits, green apples white flowers, rich oak. Creamy and lush.</i>	
Cuvaison, Chardonnay, Napa Valley, Los Carneros, CA 2019	18 / 72
<i>Citrus Zest, Peach, Apricot, Pear, and Saffron</i>	

RED

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>	
Corvidae, "Lenore", Syrah, Washington State 2018	13 / 52
<i>Tart red fruit, hints of Mesquite, bright acidity, light yet lingering finish</i>	
Beyond Bordeaux	flight 23.5
<i>Bordeaux-style blends from around the world</i>	
Mythic Mountain, Malbec, Mendoza, Argentina 2019	13 / 52
<i>Blackberry, boysenberry, with hints of violet & dust. Light baking spices.</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 37.5
<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>	
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COCKTAILS

Pretty in Pink (On Draft Cocktail)	15
<i>Vodka, Grapefruit, Lime, Elderflower</i>	
Muerte Rosa	15
<i>Mescal, Aperol, lime, Amaro Montenegro, Orgeat</i>	
The Painted Lady	15
<i>Gin, Strawberry Vermouth, Lo-Fi Amaro, Procecco, grapefruit twist</i>	
Sweet Cheeks	15
<i>Rye, Crème de banana, all spice dram, honey thyme peach syrup</i>	
Highwind	15
<i>Toki Japanese whiskey, Cocchi Americano, gomme, orange bitters,</i>	
Déjà vu	15
<i>Irish Whisky, Stega, Ginger, Lemon Angostura, bitters</i>	
The Don Draper	15
<i>Bourbon, Vanilla, Yellow chartreuse, Pineapple gomme, Cocchi Rossa</i>	
Rag Time	15
<i>Cream Sherry, Coffee Liqueur, Punta Mes, Crème de noyaux, bitters</i>	
Bartholona	15
<i>Fino Sherry, crème de peach, Maraschino, Lemon</i>	
Kick Rocks	15
<i>Saison Pale Rum, Angostura bitters, Velvet falernum, grapefruit, orgeat</i>	
George T. Stagg Jr Manhattan	25
<i>Carpano Antica, Angostura, & Chocolate bitters. Served on a king cube.</i>	
Clase Azul Plata Margarita	30
<i>Lime, Grand Mariner, Agave</i>	
Whistle Pig & Remy X.O. Vieux Carré	42
<i>Rye, Cognac, Carpano Antica, Benedictine, Peychaud's bitters</i>	

DRAFT BEER

Original Pattern, Nelson Odyssey, Hazy IPA, Oakland, CA 6.8%	9
Temescal, Pilsner, Oakland, CA 5.5%	9
Calidad, Mexican Style Lager, Santa Barbara, CA 4.6%.	9
Sudwerk Brewing, Bavarian Hefeweizen, Davis, CA 5%	9
Russian River, Funky Foeder, Sour Cherry Saison, SR, CA 7%	10
Altamont Beer Works, KAPT'N Kush, DIPA, Santa Rosa, CA. 8.9%	10
Barebottle, Bootlegger's Bay, 5 Fruited Sour, SF, CA 7.6%	10
BOTTLES & CANS	
Cooperage, Tommy Pastrami, Hazy IPA, Santa Rosa, CA, 7%	11
Three Weavers, Seafarer Kolsh, Inglewood, CA 4.8%	7
Faction Brewing, Get Stuffed, WC IPA, Alameda, CA 6.6%	10
Pizza Port, Chronic Ale, Amber Ale, Carlsbad, CA 4.9%	8
Mikkeller, Beer Geek Breakfast, Oatmeal Stout, San Diego, CA 7.5%	10
Humble Sea, Beluga Beach Bash, Foggy IPA, Santa Cruz, CA 6.9%	15
Alvarado Street, Countach, Hazy DIPA, Monterey, CA 8.5%	15
Sante Adarius, Point Being, WC IPA, Capitola, CA 7.1%	15
Russian River, Pliny the Elder, DIPA, Santa Rosa, CA. 8%	15
Shackbury, Dry Cider, Vergennes, Vermont 4.5%	7