

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, watermelon radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette ♦	13
AHI TUNA POKE* passionfruit ponzu, cucumber, avocado, crispy rice, black sesame furikake	19.5
BEETS AGRUMATO black truffle burrata, micro herbs, orange vincotto, rosemary candied walnut	19
HOUSE CUT FRIES* fresh herbs, truffle parmesan aioli ♦	10
FONTINA & SPINACH ARANCINI smoked tomato sauce ♦	13
BRUSSELS SPROUTS Korean fried pork belly, toasted pine nuts, spicy cider glaze	17
GRILLED BROCCOLINI roasted mushrooms, arugula, feta valbreso, gold balsamic	15
ROASTED CAULIFLOWER & ARUGULA - sherried sultanas, toasted garlic, romesco	16
SEARED SEA SCALLOPS delicata squash puree, pink peppercorn, beach mushrooms, umami caramel	23
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
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, Calabrian chilis \$3 ea

**DESSERT**

BREAD PUDDING bourbon-pecan caramel sauce, vanilla bean whipped cream	11
Suggested pairing: Chateau Laribotte, Sauternes, France 2013	16
CHOCOLATE POT DE CRÈME butterscotch mousse, graham cracker crumble, torched marshmallow	12
Suggested pairing: Ambrosia Moscatel Sherry	22

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

SPARKLING

<b>Bubble Trouble</b>	<b>flight 26</b>
<i>Fine sparkling wines from around the world</i>	
<b>S. Osvaldo, Prosecco, Treviso, Italy 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>14 / 56</b>
<i>Cherries &amp; pink grapefruit with hints of toast. Light, crisp &amp; dry</i>	
<b>Piper-Heidseick 1785, Brut, Champagne, FR NV</b>	<b>25/100</b>
<i>Crisp apple with pear and fine bubbles. Fruity yet dry on the finish.</i>	

WHITE

<b>Wispy &amp; Whimsical</b>	<b>flight 24</b>
<i>Dry, mineral-driven, with delicate aromas</i>	
<b>Niklas, Kerner, Alto Adige, IT 2020</b>	<b>15 / 60</b>
<i>Asian pear, yellow apple, with hints of herbs, white flowers and minerals..</i>	
<b>Schneider Riesling, Rheinhessen Germany 2017</b>	<b>13 / 52</b>
<i>Ripe quince and yellow apple with beeswax and Meyer lemon. Dry finish.</i>	
<b>Les Fontenelles, Sauvignon Blanc, Sancerre, Fr 20'</b>	<b>20/80</b>
<i>Gooseberry, key-lime, and passionfruit. Green and Flinty. Soft, crisp finish.</i>	
<b>Well Rounded</b>	<b>flight 25</b>
<i>Luscious textures; rounder-bodied whites</i>	
<b>Vinos Atlantico, "Columna", Albarino, Rias Baixas Spain 2021</b>	<b>13 / 52</b>
<i>Lemon zest, pear skin, jasmine &amp; minerals. Fresh &amp; fruity, dry finish.</i>	
<b>Cuvaison, Chardonnay, Napa Valley, Los Carneros, CA 2019</b>	<b>18 / 72</b>
<i>Citrus Zest, Peach, Apricot, Pear, and Saffron</i>	
<b>Mira, Chardonnay, Napa County, CA 2019</b>	<b>20 / 80</b>
<i>Stone fruits, green apples white flowers, kissed with oak. Creamy finish.</i>	

RED

<b>On the Bright Side</b>	<b>flight 23</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>Cru, Pinot Noir, Santa Lucia Highlands, Monterey, CA 2017</b>	<b>15 / 60</b>
<i>Tart strawberry, pomegranate, black tea &amp; hints of vanilla. Light and fruity.</i>	
<b>Elk Cove, Pinot Noir, Willamette Valley, OR 2021</b>	<b>18 / 72</b>
<i>Bright cherry &amp; raspberry with cola, leather and minerals. Dry and elegant.</i>	
<b>Spice &amp; Jam Session</b>	<b>flight 23</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, blueberry, cigar wrapper, hints of herbs and game. Soft &amp; juicy</i>	
<b>Palacios, Finca La Montesa, Garnacha, Rioja, Spain 2018</b>	<b>15 / 60</b>
<i>Dried cherries, raspberry, rosemary &amp; herbs. Medium body, chewy finish..</i>	
<b>Day, Natural Wine Zinfandel, Sonoma, CA 2021</b>	<b>18 / 72</b>
<i>Dried berries, pepper, purple flowers and tobacco.</i>	
<b>Beyond Bordeaux</b>	<b>flight 26</b>
<i>Bordeaux-style blends from around the world</i>	
<b>Bueyes, Malbec, Valle de Uco, Mendoza, Argentina 2019</b>	<b>14 / 56</b>
<i>Blackberry, boysenberry, with hints of violet &amp; dust. Light baking spices.</i>	
<b>Aldelaida, Cabernet Sauvignon, Paso Robles, CA 2020</b>	<b>20/ 80</b>
<i>Lush berries, dried tobacco, kalamata olives. Light dry finish.</i>	
<b>Leroy-Beauval, Merlot Blend, Bordeaux Superieur, FR 2019</b>	<b>18 / 72</b>
<i>Dark chewy berries, wet forest floor &amp; hints of licorice. Soft finish</i>	
<b>From the cellar</b>	<b>flight 37.5</b>
<i>Unique cellar selections by our Sommelier, Rachel Kaiser</i>	
<b>Tyler, Pinot Noir, Santa Maria, CA 2007</b>	<b>25 / 100</b>
<i>Sample a wide variety of labels and vintages from our vast collection.</i>	
<b>Goliardo, Montepulciano, Marche, Italy 2003</b>	<b>25 / 100</b>
<i>Sample a wide variety of labels and vintages from our vast collection.</i>	
<b>Matthiasson, Cabernet, Napa Valley, 2012</b>	<b>25 / 100</b>
<i>Sample a wide variety of labels and vintages from our vast collection.</i>	

COCKTAILS

<b>Pretty in Pink (On Draft Cocktail)</b>	<b>15</b>
<i>Vodka, Grapefruit, Lime, Elderflower</i>	
<b>Muerte Rosa</b>	<b>15</b>
<i>Mescal, Aperol, lime, Amaro Montenegro, Orgeat</i>	
<b>The Painted Lady</b>	<b>15</b>
<i>Gin, Strawberry Vermouth, Lo-Fi Amaro, Procecco, grapefruit twist</i>	
<b>Everything Nice</b>	<b>15</b>
<i>Bourbon, Almond liquor, crème de cacao, amaretto, orange curacao, liquor 43</i>	
<b>Déjà vu</b>	<b>15</b>
<i>Irish Whisky, Stega, Ginger, Lemon Angostura, bitters</i>	
<b>The Don Draper</b>	<b>15</b>
<i>Bourbon, Vanilla, Yellow chartreuse, Pineapple gomme, Cocchi Rossa</i>	
<b>Rag Time</b>	<b>15</b>
<i>Cream Sherry, Coffee Liqueur, Punta Mes, Crème de noyaux, bitters</i>	
<b>Kick Rocks</b>	<b>15</b>
<i>Saison Pale Rum, Angostura bitters, Velvet falernum, grapefruit, orgeat</i>	
<b>George T. Stagg Jr Manhattan</b>	<b>25</b>
<i>Carpano Antica, Angostura, &amp; Chocolate bitters. Served on a king cube.</i>	
<b>Clase Azul Plata Margarita</b>	<b>30</b>
<i>Lime, Grand Mariner, Agave</i>	
<b>Whistle Pig &amp; Remy X.O. Vieux Carré</b>	<b>42</b>
<i>Rye, Cognac, Carpano Antica, Benedictine, Peychaud's bitters</i>	

DRAFT BEER

<b>Original Pattern, Clouds of Cashmere, Hazy 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>Russian River, Funky Foeder, Sour Cherry Saison, SR, CA 7%</b>	<b>10</b>
<b>Altamont Beer Works, KAPT'N Kush, DIPA, Santa Rosa, CA. 8.9%</b>	<b>10</b>
<b>Barebottle, Bootlegger's Bay, 5 Fruited Sour, SF, CA 7.6%</b>	<b>10</b>
<u>BOTTLES &amp; CANS</u>	
<b>Cooperage, Candlestick Chronicles, Hazy IPA, Santa Rosa, CA, 6.2%</b>	<b>11</b>
<b>Paperback Brewing, The Cup, American Lager, Glendale, CA 4.5%</b>	<b>10</b>
<b>Faction Brewing, Get Stuffed, WC IPA, Alameda, CA 6.6%</b>	<b>10</b>
<b>Pizza Port, Chronic Ale, Amber Ale, Carlsbad, CA 4.9%</b>	<b>8</b>
<b>Mikkeller, Beer Geek Breakfast, Oatmeal Stout, San Diego, CA 7.5%</b>	<b>10</b>
<b>Great Notion, Juice Invader, N.E. IPA, Portland, OR, 7%</b>	<b>14</b>
<b>Humble Sea, Fog This, DDH Foggy IPA, Santa Cruz, CA 6.3%</b>	<b>15</b>
<b>Alvarado Street/Pure Project, Murkaholics DIPA, Monterey, CA 8%</b>	<b>15</b>
<b>Russian River, Pliny the Elder, DIPA, Santa Rosa, CA. 8%</b>	<b>15</b>
<b>Shackbury, Dry Cider, Vergennes, Vermont 4.5%</b>	<b>7</b>

\*Sour Beer List located on the last page of whisky book

## RESERVE WINES

**Champagne**

131	A.R. Lenoble, Brut Intense, Champagne, NV 375ml	50
144	Larmandier-Bernier, Vieille Vigne de Cramant, Grand Cru, Champagne NV	180
149	Krug, Grand Cuvee, Champagne, NV	500
156	Billecart-Salmon, Brut Rose, Champagne, NV	150

**White**

550	Bollig-Lehnert Beerenauslese, Germany, 2006 375ml	130
517	Tardieu-Laurent, Chateaneuf Pape, Grenache Blanc, S. Rhône, FR 2004	120
530	F. Jobard, En la Barre, Chardonnay, Burgundy, FR 2002	145
967	Flowers, Chardonnay, Sonoma Coast, CA 2017	80

**Pinot Noir & Burgundy**

466	Casa Marin, Pinot, Noir, San Antonio Valley, Chile 2004	120
883	Macphail, Pinot Noir, Sonoma Coast, CA 2010	105
934	Samsara, Kessler-Haak Vineyard, Santa Rita Hills, CA 2011	120
912	Signaterra, by Benzinger, La Reyna Pinot Noir, Sonoma Coast, CA 2012	100
454	Tyler, Pinot Noir, Santa Rita Hills, CA 2007	90

**Cabernet & Bordeaux Blends**

000	Robert Craig, Cabernet Blend, Napa Valley, CA 2019	100
000	Camus, Cabernet Sauvignon, Napa Valley, CA 2020	180
957	Château Lafleur-Gazin, Pomerol, Bordeaux, FR 2015	150
495	Corliss Estate, Cabernet Sauvignon, Columbia Valley, WA 2006	165
962	Inglenook, Cabernet Sauvignon, Napa Valley, CA 2016	140
829	La Grave a Pomerol, Pomerol, Bordeaux, FR 1989	350
932	Matthiasson, Cabernet Sauvignon, Napa Valley, CA 2012	130
929	Matthiasson, Merlot Blend, Napa Valley, CA 2011	140
859	Silver Oak, Cabernet Sauvignon, Alexander Valley, CA 1996	210
955	Silver Oak, Cabernet Sauvignon, Alexander Valley, CA 2015	140
858	Silver Oak, Cabernet Sauvignon, Napa Valley, CA 1996	275
901	Pine Ridge, "Andrus", Napa Valley Red Blend, Diamond Mt., Napa, CA 1988	300
000	Patrimony, Cabernet Sauvignon, Paso Robles, CA 2019	600

**Italian Varietals**

339	Alberto Serenelli, "Boranico", Merlot Blend, Marche, IGT 2001	70
382	Castell'in Villa, Chianti Classico Riserva, Sangiovese, Tuscany, DOCG 1986	185
842	Fattoria di Felsina Berardenga, Chianti Classico, Sangiovese, Tuscany 1995	195

**Italian Varietals Continued**

432	Hofstatter, Pinot Nero, Trentino, Magnum 2006	195
338	Luciano Landi, "Goliardo Rosso", Montepulciano Blend, Marche, IGT 2003	85
416	Maria Costanza, Cabernet Blend, Sicily, IGT 2001	95
480	Sandler Wine Co. "Buck Hill Vineyard", Zinfandel, Sonoma County, CA 2008	70
850	Silvio Nardi, "Vigneto Manachiana", Brunello di Montalcino, Tuscany, DOCG '06	210
851	Tenuta di Nozzole, "Il Pareto", Cabernet Sauvignon, Tuscany, IGT 2009	160

**Red Rhone Blends**

237	Clarendon Hills, Hickinbotham, Shiraz, S. Australia 2004	210
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**Spanish & Portuguese Varietals**

305	Vina Valoria, Tempranillo, Rioja 1968	410
933	Torre del Conde de Hervias, Tempranillo, Rioja 2009	150
937	Vega Sicilia, Tempranillo, Ribera del Duero 2008	350