

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 ♦	10
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
BURRATA & BEETS AGRUMATO black truffles, micro herbs, orange vincotto, rosemary candied walnut	19
HOUSE CUT FRIES* fresh herbs, truffle parmesan aioli ♦	10
TEMPURA AVOCADO jalapeno-lime aioli, sweet and spicy sea salt	10.5
FONTINA & SPINACH ARANCINI smoked tomato sauce ♦	13
BRUSSELS SPROUTS Korean fried pork belly, toasted pine nuts, spicy cider glaze	17
ROASTED CAULIFLOWER & ARUGULA sherried sultanas, toasted garlic, romesco	16
WINTER SQUASH FLATBREAD pesto negro, epazote onion, hatch chili goat cheese	18
SEARED SEA SCALLOPS delicata squash puree, pink peppercorn, beach mushrooms, umami caramel	24
CRISPY SPICED CHICKEN WINGS west indies spice rub, mango-tamarind yogurt dip ♦	15
LAMB MEATBALLS house ground lamb & pork, chermoula tomato sauce & manchego cheese	17
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
RED LODGE MONTANA BEEF* artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2)	17
QUINOA VEGGIE BURGER carrot-tzatziki slaw, beet tahini , feta cheese	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
SOPPRESSATA provolone, confit fennel, arugula, ricotta, chili oil	24
CALABRIAN CHICKEN SAUSAGE crema Cosenza, broccoli rabe, cipollini onion, aged provolone	24
<i>ADDITIONS</i> : 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
PEAR & BLACK CURRANT CRISP brown sugar-oat topping, vanilla bean ice cream	11
Suggested pairing: Blanton's Single Barrel Bourbon 1oz	15

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

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

SPARKLING

Bubble Trouble	flight 23
<i>Fine sparkling wines from around the world</i>	
Toca, Cava Brut, Penendes, Spain NV	13 / 52
<i>Crisp apple, fresh citrus and hints of brioche. Fruity and crisp.</i>	
Gruet, "Sauvage", Brut Rosé, New Mexico NV	14 / 56
<i>Tart Strawberry and red cherry, fine bubbles and dry finish. Zero dosage.</i>	
Chandon, "By the Bay", Blanc de blancs, Carneros CA NV	20 / 80
<i>Green apple, lemon zest, vanilla and brioche. Elegant and dry.</i>	

WHITE

Wispy & Whimsical	flight 24
<i>Dry, mineral-driven, with delicate aromas</i>	
Monchiero, Arneis, Lange, Italy 2021	15 / 60
<i>Hints of green apple, white flowers, Asian pear. Dry bright finish.</i>	
Bollig-Lehnert, Riesling Kabinett, Trittenheimer, GR 2019	13 / 52
<i>Ripe quince and yellow apple with beeswax and white flower. Dry finish.</i>	
Beau Roy, Dom. Reverdy- Ducroux, Sauv Blanc, SAN, Fr 21'	20 / 80
<i>Gooseberry, lemon curd, passionfruit & a hint of green apple. Soft finish.</i>	
Well Rounded	flight 27
<i>Luscious textures; rounder-bodied whites</i>	
Longavi "Black Summer", Chenin Blanc, Swartland, S. Africa	16 / 64
<i>Yellow apple, quince, mandarin & honeysuckle notes. Jucy & fresh.</i>	
Cuvaison, Chardonnay, Napa Valley, Los Carneros, CA 2019	18 / 72
<i>Citrus zest, peach, apricot, pear, and saffron.</i>	
Mira, Chardonnay, Napa County, CA 2019	20 / 80
<i>Stone fruits, green apples white flowers, kissed with oak. Creamy finish.</i>	

Natty by Nature (whites and red)**flight 23***An offering of "natural wines" for unique tastes*

Raza, "Pet-Nat", Trajadura, Vinho Verde, Portugal 2021	14 / 56
<i>Petillant Naturel Sparkling. Wild yeast aromas, lychee, pineapple, raisins.</i>	
Scarbolo, "il ramato", Pinot Grigio, Frilui-Venezia, IT, 202	13 / 52
<i>An orange wine. Peach, apple & cantaloupe with citrus and minerals.</i>	
Day, Zinfandel, Sonoma, CA 2021	18 / 72
<i>Tart red berries, dried tobacco & dried sage. Light spice. Lingering finish.</i>	

RED**On the Bright Side****flight 26***Elegant reds with bright acidity*

Cru, Pinot Noir, Santa Lucia Highlands, Monterey, CA 2017	15 / 60
<i>Tart strawberry, pomegranate, black tea & hints of vanilla. Light and fruity.</i>	
Elk Cove, Pinot Noir, Willamette Valley, OR 2021	18 / 72
<i>Bright cherry & raspberry with cola, leather and minerals. Dry and elegant.</i>	
Brezza, Nebbiolo, Piemonte, IT 2021	20 / 80
<i>Red berries, red licorice, clove, & light fruit tannin. Soft velvety finish.</i>	

Beyond Bordeaux**flight 24***Bordeaux-style blends from around the world*

Bueyes, Malbec, Valle de Uco, Mendoza, Argentina 2019	14 / 56
<i>Blackberry, boysenberry, with hints of violet & dust. Light baking spices.</i>	
Joseph Carr, Cabernet Sauvignon, Napa, CA 2019	17 / 68
<i>Blackberry, cassis, dark olives, notes of vanilla. Long velvety finish.</i>	
Leroy-Beauval, Merlot Blend, Bordeaux Superieur, FR 2019	18 / 72
<i>Dark chewy berries, wet forest floor & hints of licorice. Soft finish.</i>	

From the Cellar**flight 37.5***Unique cellar selections by our Sommelier.*

Maurice Charleux, Maranges 1er Cru, Burgundy, FR 2019	25 / 100
<i>Ripe raspberry & Morello cherry with hints of cider. Long, elegant finish.</i>	
Brendel, Cabernet Sauvignon, Napa Valley, CA 2019	25 / 100
<i>Black cherry, spiced purple plum & raspberry preserves. Full bodied with a long, dry finish.</i>	
Michele Chiarlo, La Court, Barbera D'Asti, Piemont, IT 03	25 / 100
<i>Sample a wide variety of labels and vintages from our vast collection.</i>	

COCKTAILS

Pretty in Pink	15
<i>Vodka, Grapefruit, Lime, Elderflower. Garnished with flowers.</i>	
Muerte Rosa	15
<i>Mescal, Aperol, lime, Amaro Montenegro, Orgeat</i>	
Jamaican me Crazy	15
<i>Coconut water rum, dark rum, banana liquor, Bruno americano, velvet falernum, pineapple juice</i>	
Briar Patch	15
<i>Junipero Gin, Cassis de Nior, Bruto Americano, Violette, Raspberry, lemon, mint</i>	
Everything Nice	15
<i>Bourbon, Almond liquor, crème de cacao, amaretto, orange curacao, liquor 43</i>	
District SF Espresso Martini	15
<i>Vodka, Mr. Black coffee liquor, crème de cacao, vanilla, bourbon cream</i>	
Lone Star	15
<i>Tequila, orange curacao, ancho reyes verse, lime, pineapple gomme, with amaro. Cilantro garnish.</i>	
The Don Draper	15
<i>Bourbon, Vanilla, Yellow chartreuse, Pineapple gomme, Cocchi Rossa</i>	
Hot for Teacher	15
<i>Rye, spiced pear, Cardamaro, Cocchi Americano, Firewater bitters</i>	
Tanzo	15
<i>Toki Japanese whisky, sherry, chocolate bitters, lemon peel</i>	
Woodenville Bourbon Manhattan	18
<i>Woodenville Bourbon, Antica Vermouth, chocolate bitters, cherry garnish.</i>	

DRAFT BEER

Temescal Brewing, Luxo, Italian Pilsner, Oakland CA 5%	9
Original Pattern, Cash Crop, WC IPA, Oakland CA 6.7%	9
Russian River, Damnation, Strong Golden Ale, SR, CA 7.5%	10
Calidad, Mexican Lager, Santa Barbara, CA 4.5%	9
Sudwerk, Bavarian Style Hefeweizen, Davis, CA 5%	9
Faction Brewing, Hop Soup, Double IPA, Alameda CA 8.5%	10
Original Pattern, Bean Me Up, Coffee Porter, Oakland CA 6.6%	9

BOTTLES & CANS

Alvarado Street, Mai Tai, Tropical IPA, Monterey, CA. 6.5%	11
Beachwood/Urban Roots, Steely Jam, WC IPA, HB, CA 7.1%	11
Pizza Port, Chronic Ale, Amber Ale, Carlsbad, CA 4.9%	8
Faction Brewing, 1970's Lager, American Lager, Alameda, CA 4%	8
Cooperage Brewing, Steph Curty, Pale Ale, Santa Rosa, CA 5.8%	10
Altamont, Mocha Something New, Oatmeal Stout, LM, CA 8.7%	11
Urban Roots, Like Riding a Bike, IPA, Sacramento, CA 6.2%	11
Great Notion, Blueberry Muffin, Sour Ale, Portland, OR, 6%	14
Sante Adarius, Spots and Dots, WC IPA, Capitola, CA 7%	15
Humble Sea, Tiny Umbrella, DDH Foggy IPA, Santa Cruz, CA 6.4%	15

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

RESERVE WINES

Champagne

000	Francis Orban, Extra Brut Rose, Champagne NV	120
000	Michel Turgu, Blanc de Blanc, Grand Cru Brut Reserve, Champagne NV	150
131	A.R. Lenoble, Brut Intense, Champagne, NV 375ml	50
142	Lassaigne, Brut, Champagne, 2005	200
144	Larmandier-Bernier, Vieille Vigne de Cramant, Grand Cru, Champagne NV	180
149	Krug, Grand Cuvee, Champagne, NV	540
156	Billecart-Salmon, Brut Rose, Champagne, NV	150

White

550	Bollig-Lehnert Beerenauslese, Germany, 2006 375ml	130
563	François Labet, Chardonnay, Cote-D'Or, Burgundy, FR 2017	100
541	Girolamo Dorigo, "Ronc di Juri", Chardonnay, Friuli, Italy 2002	80
564	Kistler "Les Noisetiers", Chardonnay, Sonoma Coast, CA 2019	150
533	Rockblock, Viognier, "Del Rio Vineyard", Rogue Valley, OR 2005	80
556	Vessigaud, Chardonnay, Pouilly Fuissé, Burgundy 2006	90

Pinot Noir & Burgundy

803	Camille Giroud Gevrey-Chambertin Les Crais, Cote de Nuits 2009	160
816	Moillard Clos De Vougeot, Grand Cru, Cote de Nuits 1996	175
819	Domaine Dubreuil-Fontaine Pere et Fils Corton Clos Du Roi, Grand Cru, 1988	200
823	J. Guillemard Pommard, "Les Epenots", Côte de Beaune, Burgundy, 1976	190
912	Signaterra, by Benzinger, La Reyna Pinot Noir, Sonoma Coast, CA 2012	120
934	Samsara, Kessler-Haak Vineyard, Santa Rita Hills, CA 2011	150

Cabernet & Bordeaux Blends

000	Caymus, Cabernet Sauvignon, Napa Valley, CA 2020	180
000	Patrimony, Cabernet Sauvignon, Paso Robles, CA 2019	600
000	Brendel "Cooper's Reed", Cabernet, Napa St-Helena, CA 2019	100
000	Robert Craig, Cabernet Blend, Napa Valley, CA 2019	100
822	Chateau Haut-Canteloup, Medoc 1964	240
829	La Grave a Pomerol, Pomerol, Bordeaux, FR 1989	275
830	Chateau Le Bon Pasteur, Bordeaux 1996	220
836	Meyney, St-Estephe, Bordeaux 1990	130
858	Silver Oak, Cabernet Sauvignon, Napa Valley, CA 1996	275
859	Silver Oak, Cabernet Sauvignon, Alexander Valley, CA 1996	210
879	Spottswoode, Cabernet Sauvignon, Napa Valley, CA 1999	250
888	Beaulieu Vineyard, "Tapestry Reserve", Bordeaux Blend, Napa Valley, CA 1997	200
901	Pine Ridge, "Andrus", Napa Valley Red Blend, Diamond Mt., Napa, CA 1988	180
903	Robert Mondavi, Cabernet Sauvignon, Reserve, Napa, CA 1993	195
929	Matthiasson, Merlot Blend, Napa Valley, CA 2011	140
940	Opus One, Overture, Red Blend Napa Valley, CA NV	240

Italian Varietals

202	Luigi Einaudi, Cannubi, Barolo DOCG 2000	200
203	Capanelle, Chianti Classico Reserva, Tuscany, DOCG 2001	110
382	Castell'in Villa, Chianti Classico Riserva, Sangiovese, Tuscany, DOCG 1986	250
432	Hofstatter, Pinot Nero, Trentino, Magnum 2006	195
842	Fattoria di Felsina Berardenga, Chianti Classico, Sangiovese, Tuscany 1995	150
362	Michele Chiarlo, "La Court", Barbera d'Asti Superiore, Nizza, Piemonte 2003	95
850	Silvio Nardi, "Vigneto Manachiara", 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
421	Neyers Vineyards, Cuvee d'Honneru Syrah, Napa Valley 2005	100
472	Penfolds "St Henri", Shiraz, South Australia 2005	150

Spanish & Portuguese Varietals

285	Peique Seleccion Familiar, Mencia, Bierzo, Spain 2003	110
305	Vina Valoria, Tempranillo, Rioja 1968	250

933	Torre del Conde de Hervías, Tempranillo, Rioja 2009	150
	Zinfandel	
874	Turley Wine Cellars, Zinfandel, Moore Earthquake Vineyard, Napa, CA 1997	135

