

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	23
CHEF'S TASTING chef's selection of three house cured meats, and three cheese	28
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
DELTA ASPARAGUS crispy prosciutto, truffled egg sauce, micro greens	17
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 pea puree, maitake mushroom tempura, pink peppercorn, 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	31

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

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

ADDITONS: pepperoni, prosciutto, Italian sausage, truffle oil, mushrooms, Calabrian chilis \$3 each

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

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

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



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>	
Lucian Albrecht, Brut Rosé, Cremant d'Alsace, FR NV	14 / 56
<i>Cranberry, red apple, fresh citrus & hints of rye toast. Fine bubbles.</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 26
<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>	
Keenan, Chardonnay, Spring Mt. District, Napa CA 2020	18 / 72
<i>Bright meyer lemon and yellow apple. Light creamy finish.</i>	

Rose All Day**flight 22***An offering of "natural wines" for unique tastes*

Vol Enchante, Pinot Noir Brut Rose, Cremant D'Alsace, FR NV	16 / 64
<i>Gala apple, lemon pith, gooseberries & minerals. Fine bubble, dry finish.</i>	
VieVite, Grenache rose blend, Cotes de Provence, FR 2021	15 / 60
<i>Ripe strawberry, white flowers & hibiscus spice. Light & pleasant.</i>	
Pnk Salt, rose of Cabernet Sauvignon, Columbia Gorge, FR	13 / 53
<i>Organic. Ruby red grapefruit, fresh fig & cherry jam. Fruit, mineral 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, Pimonte, IT 2021	20 / 80
<i>Cranberries, red licorice, clove, with light tart notes. .</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>	
Fattoria di Felsina, Chianti Classico, Sangiovese, IT 1995	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>	
Drink Me	15
<i>Sipsmith Lemon Gin, Cocci Americano, Liquor de Violettes, Liquor 43, topped with cava</i>	
Briar Patch	15
<i>Junipero Gin, Cassis de Nior, Bruto Americano, Violette, Raspberry, lemon, mint</i>	
Yellow Wrapper	15
<i>Bourbon, Almond liquor, crème de cacao, Sfumato, Cointreau, Lemon</i>	
District SF Espresso Martini	15
<i>Vodka, Mr. Black coffee liquor, crème de cacao, vanilla, bourbon cream</i>	
Winner Winner	15
<i>Tequila, Amaro Nonino, Cocci, Maraschino, Passion Fruit, Lime</i>	
Sunday Morning	15
<i>Mezcal, Punt E Mes, Cocci Americano, Cassis Noir, Blackberry syrup, Lime</i>	
Bada Bing	15
<i>Blackpool Spiced Rum, Averna, Aperol, Orgeat, Lime, Orleans Bitters</i>	
Tanzo	15
<i>Toki Japanese whisky, sherry, chocolate bitters, lemon peel</i>	
WhistlePig 6 Year 100% Rye Old Fashion	18
<i>WhistlePig 6 Year 100% Rye, Orange & Angostura Bitters, Gum Syrup.</i>	

DRAFT BEER

Temescal Brewing, Pilsner, Oakland CA 5%	9
Original Pattern, Anything Hazy Bro, Hazy IPA, Oakland CA 6.6%	9
Calidad, Mexican Lager, Santa Barbra, CA 4.5%	9
Sudwerk, Bavarian Style Hefeweizen, Davis, CA 5%	9
Alvarado Street, Contains No Juice, Hazy DIPA, Monterey CA 8.5%	10
Barebottle, Tango Tropico, Fruited Sour, SF, CA 6.5%	10
Russian River, Robert, Crisp Saison, Santa Rosa, CA 6.2%	9
Pizza Port, Chronic Ale, Amber Ale, Carlsbad, CA 4.9%	9
Faction Brewing, 1970's Lager, American Lager, Alameda, CA 4%	9
New Glory, Gummy Worms, Hazy Pale Ale, Sacramento, CA 5.8%	10
Mikkeller, Beer Geek Breakfast, Stout w/ Coffee, SD, CA 7.5%	11
Gigantic, Kolshtastic, Kolsh style beer, Portland, OR 5%	12
Urban Roots, Love Your Roots, Hazy IPA, Sacramento, CA 6.5%	12
Russian River, Pliny The Elder, DIPA, Santa Rosa, CA 8%	15
Sante Adarius, Prism Schism, WC IPA, Capitola, CA 7%	15
Humble Sea, Norcal Meds, DDH Foggy IPA, Santa Cruz, CA 7%	15

BOTTLES & CANS**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
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
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
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
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 Hervias, Tempranillo, Rioja 2009	150

NON-ALCOHOLICS

Mocktails

Fiesta Noche - 8

Ginger Beer, Cranberry, Orange juice, Garnished with a Sprig of Rosemary

Under the Sea - 8

Pineapple and Lime Juice, Black Cherry syrup, topped with Club Soda

La Playa - 8

Lemon Juice, Raspberry Syrup, Mint, topped with club soda

Mr. Rogers - 8

Ginger Beer, Lime and Grapefruit juice

"Almost Beers"

Mikkeller, Paradise Lost, Hoppy Wheat N/A Beer – 6

Henry Weinhard Root Beer – 5

Fever Tree Ginger Beer – 5

Soft Drinks

Coca Cola, Diet Coke, Sprite, Ginger Ale

San Pellegrino Bottle 500ml - 6

