

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 ♦	15
GRILLED PEACHES & STRACCIATELLA	20-month Galloni prosciutto, wild arugula, aged balsamic, marcona almonds	17
CEVICHE MIXTA	sea bass-calamari-shrimp, aji Amarillo chili & sour orange, yuca frita, crispy plantains	18
AHI TUNA POKE*	passionfruit ponzu, cucumber, avocado, crispy rice, black sesame furikake	19.5
HOUSE CUT FRIES*	fresh herbs, truffle parmesan aioli ♦	10
CURLY CORN	mole spiced, roasted chili crema, cotija, cilantro	14
TEMPURA AVOCADO	jalapeno-lime aioli, sweet and spicy sea salt	10.5
FONTINA & SPINACH ARANCINI	smoked tomato sauce ♦	13
ROASTED CAULIFLOWER & ARUGULA	sherried sultanas, toasted garlic, romesco	16
SEARED SEA SCALLOPS	pea puree, maitake mushroom tempura, pink peppercorn, umami caramel	24
HULI HULI SHRIMP	coconut polenta, hot mango glaze, macadamia crunch, hibiscus creme	28
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 & FLATBREADS**

*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
ROASTED CORN FLATBREAD	pesto negro, epazote onion, toybox tomatoes, hatch chili goat cheese	18

*ADDITIONS*: 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
BOURBON PEACH & BLACKBERRY CRISP	brown sugar-oat topping, vanilla bean ice cream	11
	Suggested pairing: Blanton's Single Barrel Bourbon 1oz	13

*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

<b>Bubble Trouble</b>	<b>flight 23</b>
<i>Fine sparkling wines from around the world</i>	
<b>Toca, Cava Brut, Penendès, Spain NV</b>	<b>13 / 52</b>
<i>Crisp apple, fresh citrus and hints of brioche. Fruity and crisp.</i>	
<b>Vol Enchanté, Pinot Noir Brut Rosé, Crémant d'Alsace, FR NV</b>	<b>16 / 64</b>
<i>Gala apple, lemon pith, gooseberries &amp; minerals. Fine bubbles, dry finish.</i>	
<b>Chandon, "By the Bay", Blanc de blancs, Carneros CA NV</b>	<b>20 / 80</b>
<i>Green apple, lemon zest, vanilla and brioche. Elegant and dry.</i>	

WHITE

<b>Wispy &amp; Whimsical</b>	<b>flight 23</b>
<i>Dry, mineral-driven, with delicate aromas</i>	
<b>Molinetto, Cortese, Gavi, Piemonte, Italy 2020</b>	<b>13 / 52</b>
<i>Yellow apple skin, Asian pear. Almond &amp; melon. Medium body, salty finish.</i>	
<b>Bollig-Lehnert, Riesling Kabinett, Trittenheimer, GR 2019</b>	<b>13 / 52</b>
<i>Ripe quince and yellow apple with beeswax and white flower. Dry finish.</i>	
<b>Reverdy-Ducroux, Sauvignon Blanc, Sancerre, FR 21'</b>	<b>20 / 80</b>
<i>Gooseberry, lemon curd, passionfruit &amp; a hint of green apple. Soft finish.</i>	
<b>Well Rounded</b>	<b>flight 26</b>
<i>Luscious textures; rounder-bodied whites</i>	
<b>Ollieux Romanis, Roussanne blend, Corbieres, FR</b>	<b>18 / 72</b>
<i>Yellow apple, quince, mandarin &amp; honeysuckle notes. Juicy &amp; fresh.</i>	
<b>Boyer de Bar, "Les Peyraroles, Chardonnay, Burgundy FR '18</b>	<b>16 / 64</b>
<i>Golden delicious apple, orange blossom &amp; tangerine. Rich and creamy.</i>	
<b>Keenan, Chardonnay, Spring Mt. District, Napa CA 2020</b>	<b>18 / 72</b>
<i>Bright meyer lemon and yellow apple. Light creamy finish.</i>	

**Think Pink****flight 24***Diverse, eclectic and refreshing roses*

<b>Domaine Pierre Cherrier, Rosè, Sancerre, FR 2022</b>	<b>20 / 80</b>
<i>Ripe tropical fruits, yellow apple, honeysuckle. Rich and smooth.</i>	
<b>VieVite, Grenache rosè blend, Cotes de Provence, FR 2021</b>	<b>15 / 60</b>
<i>Ripe strawberry, white flowers &amp; hibiscus spice. Light &amp; pleasant.</i>	
<b>Pnk Salt, Rosè of Cabernet Sauvignon, Columbia Gorge, OR</b>	<b>13 / 53</b>
<i>Organic. Ruby red grapefruit, fresh fig &amp; cherry jam. Fruit, mineral finish.</i>	

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

<b>Crū, 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>Joseph Drouhin, Pinot Noir, Burgundy, FR 2020</b>	<b>18 / 72</b>
<i>Dark berries, notes of earth and dried sage. Long, elegant finish..</i>	
<b>Brezza, Nebbiolo, Piemonte, IT 2021</b>	<b>20 / 80</b>
<i>Cranberries, red licorice, clove, with light tart notes. .</i>	

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

<b>Catalpa, Malbec, Mendoza, Argentina 2020</b>	<b>14 / 56</b>
<i>Blackberry &amp; cassis, hints of violet, tobacco, &amp; herbs. Juicy and bright.</i>	
<b>Paso-D'oro, Cabernet Sauvignon, Paso Robles, CA 2020</b>	<b>17 / 68</b>
<i>Black currant, spiced plum and vanilla. Juicy firm fruit tannin; lush finish.</i>	
<b>Leroy-Beauval, Merlot Blend, Bordeaux Supérieur, FR 2019</b>	<b>18 / 72</b>
<i>Dark chewy berries, wet forest floor &amp; hints of licorice. Soft finish.</i>	

**From the Cellar****flight 40***Unique cellar selections by our Sommelier.*

<b>Sandhi, Pinot Noir, Santa Rita Hills, CA 2020</b>	<b>25 / 100</b>
<i>Cherry cola, blueberry and sage. Fresh and delicate with a bright finish.</i>	
<b>Robert Craig, Cabernet Blend, Howell Mt. Napa, CA 2019</b>	<b>30 / 120</b>
<i>Dark cherry, stewed berries &amp; dried purple flower. Dusty &amp; mouthwatering.</i>	
<b>Bodegas Ugalde, "Ugalde" Rioja Reserva, SP 2017</b>	<b>25 / 100</b>
<i>Sample a wide variety of labels and vintages from our vast collection.</i>	

COCKTAILS

<b>Pretty in Pink</b>	<b>15</b>
<i>Vodka, Grapefruit, Lime, Elderflower. Garnished with flowers.</i>	
<b>Drink Me</b>	<b>15</b>
<i>Sipsmith Lemon Gin, Cocci Americano, Liquor de Violettes, Liquor 43, topped with cava</i>	
<b>Briar Patch</b>	<b>15</b>
<i>Junipero Gin, Cassis de Nior, Bruto Americano, Violette, Raspberry, lemon, mint</i>	
<b>Yellow Wrapper</b>	<b>15</b>
<i>Bourbon, Almond liquor, crème de cacao, Sfumato, Cointreau, Lemon</i>	
<b>District SF Espresso Martini</b>	<b>15</b>
<i>Vodka, Mr. Black coffee liquor, crème de cacao, vanilla, bourbon cream</i>	
<b>Winner Winner</b>	<b>15</b>
<i>Tequila, Amaro Nonino, Cocci, Maraschino, Passion Fruit, Lime</i>	
<b>Sunday Morning</b>	<b>15</b>
<i>Mezcal, Punt E Mes, Cocci Americano, Cassis Noir, Blackberry syrup, Lime</i>	
<b>Bada Bing</b>	<b>15</b>
<i>Blackpool Spiced Rum, Averna, Aperol, Orgeat, Lime, Orleans Bitters</i>	
<b>Arigatou</b>	<b>15</b>
<i>Suntory Toki, sherry, cocchi rosa, blueberry syrup, lemon</i>	
<b>Kingpin</b>	<b>15</b>
<i>Bourbon, Cocci Rossa, Green Chartreuse, pineapple gum syrup, bitters.</i>	
<b>El Tesoro Cadillac Margarita</b>	<b>18</b>
<i>El Tesoro Blanco, Lime, Agave, Orange Curacao, Grand Mariner float.</i>	

DRAFT BEER

<b>Urban Roots, EZPZ, Crisp Pilsner, Sacramento, CA 5%</b>	<b>9</b>
<b>Original Pattern, Patience Grasshopper, WC IPA, Oak CA 6.5%</b>	<b>9</b>
<b>Calidad, Mexican Lager, Santa Barbara, CA 4.5%</b>	<b>9</b>
<b>Sudwerk, Bavarian Style Hefeweizen, Davis, CA 5%</b>	<b>9</b>
<b>Russian River, Damnation, Belgium Inspired Ale, SR, CA 7.5%</b>	<b>10</b>
<b>Alvarado St, IROC-Z, Hazy DIPA, Monterey CA 8.2%</b>	<b>10</b>
<b>Barebottle, Sour Punch Super Shandy, Fruited Sour Ale, SF, CA, 7.4</b>	<b>10</b>

BOTTLES & CANS

<b>Pizza Port, Chronic Ale, Amber Ale, Carlsbad, CA 4.9%</b>	<b>9</b>
<b>Faction Brewing, 1970's Lager, American Lager, Alameda, CA 4%</b>	<b>9</b>
<b>Great Notion, Stamper Stout, Coffee Stout, Portland, OR 6.2%</b>	<b>11</b>
<b>Beachwood, Stratallite Orbit, WC IPA, Huntington Beach, CA 7.1%</b>	<b>12</b>
<b>Gigantic, Pipe Wrench, Gin barrel aged IPA, Portland, OR 8%</b>	<b>12</b>
<b>CellerMaker Brewing, Tiny Dankster, Hazy Pale Ale, OAK, CA 5.7%</b>	<b>13</b>
<b>Temescal Brewing, Hazy, Juicy Hazy IPA, Oakland CA 6.5%</b>	<b>13</b>
<b>The Alchemist, Heady Topper, Imperial IPA, Stowe, VT 8%</b>	<b>14</b>
<b>Humble Sea, Every Fog Has its Day, Foggy IPA, SC, CA 6.5%</b>	<b>15</b>
<b>Russian River, Pliny The Elder, DIPA, Santa Rosa, CA 8%</b>	<b>15</b>
<b>Sante Adarius, Grass City, Unfiltered IPA, Capitola, CA 6.9%</b>	<b>15</b>

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

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

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

## RESERVE WINES

<b>Champagne</b>		
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
<b>White</b>		
517	Tardieu-Laurant, Chateauneuf-du-Pape Blanc, "Vieilles Vignes, Rhone Valley, FR 04	120
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
566	Boyer – De Bar, Chardonnay, Cote D'or, Burgundy, FR 2020	70
567	Domaine de L'Enclos, Chablis Premier Cru, Vau de Vey, Burgundy, FR 2019	90
565	Trefethen, Chardonnay, Oak Knoll District, Napa Valley, CA 2020	80
<b>Pinot Noir &amp; Burgundy</b>		
972	Failla, Pinot Noir, Sonoma Coast, CA 2021	90
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
934	Samsara, Kessler-Haak Vineyard, Santa Rita Hills, CA 2011	150
<b>Cabernet &amp; Bordeaux Blends</b>		
000	Caymus, Cabernet Sauvignon, Napa Valley, CA 2020	180
000	Patrimony, Cabernet Sauvignon, Paso Robles, CA 2019	600
000	Robert Craig, Cabernet Blend, Napa Valley, CA 2019	124
220	Alain Voge, Cornas Les Vieilles Vignes, Rhone, FR 2004	135
822	Chateau Haut-Canteloup, Medoc 1964	240
829	La Grave a Pomerol, Pomerol, Bordeaux, FR 1989	275
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
<b>Italian Varietals</b>		
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
851	Tenuta di Nozzole, "Il Pareto", Cabernet Sauvignon, Tuscany, IGT 2009	160
<b>Red Rhone Blends</b>		
237	Clarendon Hills, Hickinbotham, Shiraz, S. Australia 2004	210
472	Penfolds "St Henri", Shiraz, South Australia 2005	150
<b>Spanish &amp; Portuguese Varietals</b>		
305	Vina Valoria, Tempranillo, Rioja 1968	250
256	R. Lopez de Heredia, Gran Reserva Rioja, SP 1976	200
405	Bodegas de la Real Divisa Marques, Rioja, SP 1994	180
409	Vina Valoria, Rioja, SP 1994	180
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"

Athletic Brewing, Upside Dawn, N/A Golden Ale – 7

Henry Weinhard Root Beer – 5

Fever Tree Ginger Beer – 5

### Soft Drinks

Coca Cola, Diet Coke, Sprite, Ginger Ale

San Pellegrino Bottle 500ml - 5

