

CHEESE PLATE chef's selection, artisan bread & accoutrements	3 cheeses 18 / 5 cheeses 29
CHARCUTERIE BOARD chef's selection of five house made 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
SLOW ROASTED PEAR & BURRATA TOAST 20-month prosciutto, wild arugula, aged balsamic, 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 white truffle, parsnip-apple puree, maitake mushroom tempura, verjus gastrique	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
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

SPARKLING

Bubble Trouble	flight 23
<i>Fine sparkling wines from around the world</i>	
Toca, Cava Brut, Penendès, Spain NV	13 / 52
<i>Crisp apple, fresh citrus and hints of brioche. Fruity and crisp.</i>	
Vol Enchanté, Pinot Noir Brut Rosé, Crémant d'Alsace, FR NV	16 / 64
<i>Gala apple, lemon pith, gooseberries & minerals. Fine bubbles, dry finish.</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>	
Molinetto, Cortese, Gavi, Piemonte, Italy 2020	13 / 52
<i>Yellow apple skin, Asian pear. Almond & melon. Medium body, salty finish.</i>	
Cadre, "Band of Stones", Gruner, Edna Valley CA 2021	15 / 60
<i>Ripe grapefruit, papaya & hints of ginger. Fruity & crisp: sea salt finish.</i>	
Reverdy-Ducroux, Sauvignon Blanc, Sancerre, 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>	
Ollieux Romanis, Roussanne blend, Corbieres, FR	18 / 72
<i>Yellow apple, quince, mandarin & honeysuckle notes. Jucy & fresh.</i>	
Boyer de Bar, "Les Peyraroles, Chardonnay, Burgundy FR '18	16 / 64
<i>Golden delicious apple, orange blossom & tangerine. Rich and creamy.</i>	
Keenan, Chardonnay, Spring Mt. District, Napa CA 2020	18 / 72
<i>Bright meyer lemon and yellow apple. Light creamy finish.</i>	

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

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

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

Crū, Pinot Noir, Santa Lucia Highlands, Monterey, CA 2017	15 / 60
<i>Tart strawberry, pomegranate, black tea & hints of vanilla. Light and fruity.</i>	
Joseph Drouhin, Pinot Noir, Burgundy, FR 2020	18 / 72
<i>Dark berries, notes of earth and dried sage. Long, elegant finish..</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*

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

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

Sandhi, Pinot Noir, Santa Rita Hills, CA 2020	25 / 100
<i>Chery cola, blueberry and sage. Fresh and delicate with a bright finish.</i>	
Robert Craig, Cabernet Blend, Howell Mt. Napa, CA 2019	30 / 120
<i>Dark cherry, stewed berries & dried purple flower. Dusty & mouthwatering.</i>	
Bodegas Ugalde, "Ugalde" Rioja Reserva, SP 2017	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>	
Briar Patch	15
<i>Junipero Gin, Cassis de Nior, Bruto Americano, Violette, Raspberry, lemon, mint</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>	
Arigatou	15
<i>Suntory Toki, sherry, cocchi rosa, blueberry syrup, lemon</i>	
Kingpin	15
<i>Bourbon, Cocci Rossa, Green Chartreuse, pineapple gum syrup, bitters.</i>	
French Quarter	15
<i>Sazerac Rye, Averna Amaro, Cardamaro, Almond Liqueur, Vermouth, Orleans bitters.</i>	
Tequilla Ocho Anejo Margarita	18
<i>Tequilla Ocho Anejo, Lime, Agave, Orange Curacao</i>	

DRAFT BEER

Three Weavers, Seafarer, Crisp Kolsh, Los Angeles, CA 5%	9
Original Pattern, Mr Marbles, Hazy IPA, Oak CA 6.4%	9
Calidad, Mexican Lager, Santa Barbra, CA 4.5%	9
Sudwerk, Bavarian Style Hefeweizen, Davis, CA 5%	9
Russian River, Porter, Santa Rosa, CA 5.7%	9
Alvarado St, Revengful Barbarian, Hazy DIPA, Monterey CA 8.5%	10
Barebottle, Razz Fusion, Fruited Sour, SF, CA, 7	10
<u>BOTTLES & CANS</u>	
Pizza Port, Chronic Ale, Amber Ale, Carlsbad, CA 4.9%	9
Faction Brewing, 1970's Lager, American Lager, Alameda, CA 4%	9
Beachwood, Stratallite Orbit, WC IPA, Huntington Beach, CA 7.1%	12
Gigantic, Pipe Wrench, Gin barrel aged IPA, Portland, OR 8%	12
CellerMaker Brewing, Tiny Dankster, Hazy Pale Ale, OAK, CA 5.7%	13
Temescal Brewing, Hazy, Juicy Hazy IPA, Oakland CA 6.5%	13
Great Notion, Jammy Pants, Classic Sour, Portland, OR 7%	13
Humble Sea, Shred On, TDH IPA, Santa Cruz, CA 7.8%	15
Russian River, Pliny The Elder, DIPA, Santa Rosa, CA 8%	15
Sante Adarius, Adopt Don't Shop, WC IPA, Capitola, CA 6.2%	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	200 130
144	Larmandier-Bernier, Vieille Vigne de Cramant, Grand Cru, Champagne NV	180
149	Krug, Grand Cuvee, Champagne, NV	540 320
White		
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
533	Rockblock, Viognier, "Del Rio Vineyard", Rogue Valley, OR 2005	80
556	Vessigaud, Chardonnay, Pouilly Fuissé, Burgundy 2006	90
565	Trefethen, Chardonnay, Oak Knoll District, Napa Valley, CA 2020	80
Pinot Noir & Burgundy		
819	Domaine Dubreuil-Fontaine Pere et Fils Corton Clos Du Roi, Grand Cru, 1988	200 100
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	600 300
000	Robert Craig, Cabernet Blend, Napa Valley, CA 2019	124
220	Alain Voge, Cornas Les Vieilles Vignes, Rhone, FR 2004	135
434	Keenan, Cabernet Sauvignon, Napa Valley, CA 2018	110
534	Cuvaison, Mt Veeder, Cabernet Sauvignon, Napa Valley, CA 2009	140
822	Chateau Haut-Canteloup, Medoc 1964	240 120
829	La Grave a Pomerol, Pomerol, Bordeaux, FR 1989	275 150
334	Silver Oak, Cabernet Sauvignon, Alexander Valley, CA 2018	120
858	Silver Oak, Cabernet Sauvignon, Napa Valley, CA 1996	275 200
859	Silver Oak, Cabernet Sauvignon, Alexander Valley, CA 1996	240 175
879	Spottswoode, Cabernet Sauvignon, Napa Valley, CA 1999	250 180
888	Beaulieu Vineyard, "Tapestry Reserve", Bordeaux Blend, Napa Valley, CA 1997	200
940	Opus One, Overture, Red Blend Napa Valley, CA NV	240 180
Italian Varietals		
202	Luigi Einaudi, Cannubi, Barolo DOCG 2000	200
382	Castell'in Villa, Chianti Classico Riserva, Sangiovese, Tuscany, DOCG 1986	250 140
432	Hofstatter, Pinot Nero, Trentino, Magnum 2006	195
851	Tenuta di Nozzole, "Il Pareto", Cabernet Sauvignon, Tuscany, IGT 2009	160
Red Rhone Blends		
472	Penfolds "St Henri", Shiraz, South Australia 2005	150
Spanish & Portuguese Varietals		
305	Vina Valoria, Tempranillo, Rioja 1968	250 125
256	R. Lopez de Heredia, Gran Reserva Rioja, SP 1976	200 100
405	Bodegas de la Real Divisa Marques, Rioja, SP 1994	180 120
409	Vina Valoria, Rioja, SP 1994	180

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

