

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
ARUGULA SALAD crispy prosciutto, shaved pecorino, rosemary walnuts, pomegranate vinaigrette	12
ORGANIC GREENS avocado, watermelon radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette ♦	15
CEVICHE MIXTA sea bass-calamari-shrimp, aji Amarillo chili & sour orange, yuca frita, crispy plantains	18
AHI TUNA POKE* on crispy sushi rice, passionfruit ponzu, cucumber, avocado puree, black sesame furikake	15
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
ROASTED CAULIFLOWER & ARUGULA sherried sultanas, toasted garlic, romesco	16
FRIED BRUSSEL SPROUTS gochujang-cider glazed pork belly, crispy shallots, toasted pine nuts	17
GAMBAS AL AJILLO spicy garlic white shrimp, preserved lemon risotto, crispy capers	21
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
BRAISED BEEF SHORT RIB pomegranate glaze, parsnip puree, tuscan kale, caramelized cipollini	32
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 garlic tomato sauce, fresh mozzarella, parmesan, aged provolone, basil♦	19
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

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

DESSERT

BREAD PUDDING bourbon-pecan caramel sauce, vanilla bean whipped cream	13
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	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>	
S. Osvaldo, Prosecco Brut, Vineto, Italy NV	13 / 52
<i>Asian pear, golden delicious apple, Meyer lemon. Crisp finish</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>	
Laetitia Ducroux, Sauvignon Blanc, Sancerre, FR 22	20 / 80
<i>Green apple, quince, and notes of wet stone. 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. Juicy & 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>	

RED

On the Bright Side	flight 26
<i>Elegant reds with bright acidity</i>	
Crū, Pinot Noir, Santa Lucia Highlands, Monterey CA 2017	15 / 60
<i>Tart strawberry, pomegranate, black tea & hints of vanilla. Light and fruity.</i>	
Yamhill Valley, Pinot Noir, Willamette Valley, OR 2021	18 / 72
<i>Dark berries, notes of earth and anise. Puckery juicy finish.</i>	
Brezza, Nebbiolo, Pimonte, IT	20 / 80
<i>Cranberries, red licorice, clove, with light tart notes.</i>	
Spice & Jam Session	flight 24.5
<i>Juicy reds with spice, earth and complexity</i>	
Munt Roca, Grenache blend, Priorat, Spain 2018	15 / 60
<i>Dark cherry, stewed berries & purple flowers. Dusty and mouth watering</i>	
Stolpman, 'La Cuadrilla', Syrah blend, Monterey, CA 2022	16 / 64
<i>Huckleberry jam, dried herbs, & black pepper. Juicy & bright; dry finish.</i>	
Day, Zinfandel, Sonoma, CA 2018	18 / 72
<i>Organic & a Failla project. Dried berries, pepper, purple flowers w/ tobacco</i>	
Beyond Bordeaux	flight 24
<i>Bordeaux-style blends from around the world</i>	
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
<i>Unique cellar selections by our Sommelier.</i>	
Sandhi, Pinot Noir, Santa Rita Hills, CA 2020	25 / 100
<i>Cherry 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

Two of a Kind	15
<i>Vodka, pear syrup, pear liquor, liquor 43, orange curacao, lemon, soda.</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>	
¿Como Se Dice?	15
<i>Tequila, Gran Classico, Cocchi, Lime, Grapefruit, cara cara orange syrup</i>	
Smoke & Mirrors	15
<i>Mezcal, pineapple amaro, chile liquor, velvet falernum, passion & pineapple syrup, lime</i>	
The Canary	15
<i>Sipsmith Lemon Drizzle Gin, maraschino, violette, lemon, cherry garnish.</i>	
Back 9	15
<i>Four Roses Bourbon, Elderflower, Cocci Rossa, pomegranate syrup, lime, bitters, Fever Tree Ginger Beer</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>	
Woodinville Bourbon Old Fashioned	18
<i>Woodinville Bourbon, Angostura & Orange bitters, gum syrup, cherry</i>	

SF BEER WEEK 2024!Humble Sea Tap Takeover

Toy Boat, Dry Hopped WC IPA, Santa Cruz, CA 5.8%	10
Tiny Umbrella, Double Dry Hopped Foggy IPA, SC, CA 6.4%	10
Mariner's Mist, TDH West Coast IPA, SC, CA 7.3%	10
Juice Whomp, Double Dry Hopped West Coast IPA, 6.6%	10

Flight of all four ½ pints: \$20

DRAFT BEER

Urban Roots, EZPZ, Crisp Pilsner, Sacramento, CA 5%	9
Calidad, Mexican Lager, Santa Barbara, CA 4.5%	9
Russian River, Porter, Santa Rosa, CA 5.7%	9

BOTTLES & CANS

Pizza Port, Chronic Ale, Amber Ale, Carlsbad, CA 4.9%	9
Cellarmaker, Lil Terp, Hazy Pale Ale, San Francisco, CA 5.7%	12
Crowns and Hops, The Dopest, Hazy IPA, Inglewood, CA, 6.5%	12
Great Notion, Jammy Pants, Classic Sour, Portland, OR 7%	13
The Alchemist, Heady Topper, DIPA, Stowe, VT 8%	13
Cellarmaker, Juice Gymnastics, DDH Hazy DIPA, SF, CA 8.7%	15
Humble Sea, Watch My Dive, DDH Foggy IPA, SC, CA 6.6%	15
Russian River, Pliny the Elder, DIPA IPA, Santa Rosa, CA 7%	15
Sante Adarius, So They Say, Hazy IPA, Capitola, CA 6.2%	15

*Aged 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	Lassaighe, 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		
501	Domaine de L'enclos, Chablis Premier Cru, Burgundy FR 2019	100
517	Tardieu-Laurant, Chateaufeuf-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		
934	Samsara, Kessler-Haak Vineyard, Santa Rita Hills, CA 2011	150
944	Gracia Saint-Emilion, Grand Cru, Burgundy, FR 2001	175
900	Spear, Pinot Noir, Santa Rita Hills Estate Grown, CA 2020	85
914	Failla, Pinot Noir, Sonoma Coast, CA 2021	90
924	Brewer-Clifton, Santa Rita Hills, CA, 2022	120
933	Pommard-Epenots, 1er Cru, Domaine Guillemand, Burgundy FR 1976	275
954	Chevalier de la Créée, Pinot Noir, Côte de Beaune, Burgundy, FR 2018	100
964	Flowers, Pinot Noir, Sonoma Coast, CA 2021	120
Cabernet & Bordeaux Blends		
000	Robert Craig, Cabernet Blend, Napa Valley, CA 2019	124
801	Caymus, Cabernet Sauvignon, Napa Valley, CA 2020	180
802	Patrimony, Cabernet Sauvignon, Paso Robles, CA 2019	600 300
811	Neyers, Cuvee D Honneur, Syrah, Napa Valley, CA 2005	100
812	Sandler Wine Co., Zinfandel, Sonoma County, CA 2008	80
820	Alain Voge, Cornas Les Vieilles Vignes, Rhone, FR 2004	135
832	Chateau Meyney, Saint-Estephe, Red Bordeaux, FR 1990	200
834	Keenan, Cabernet Sauvignon, Napa Valley, CA 2018	110
822	Chateau Haut-Canteloup, Medoc 1964	240 120
834	Silver Oak, Cabernet Sauvignon, Alexander Valley, CA 2018	120
859	Silver Oak, Cabernet Sauvignon, Alexander Valley, CA 1996	240 175
888	Beaulieu Vineyard, "Tapestry Reserve", Bordeaux Blend, Napa Valley, CA 1997	200
840	Opus One, Overture, Red Blend Napa Valley, CA NV	240 180
Italian Varietals		
202	Luigi Einaudi, Cannubi, Barolo DOCG 2000	200
210	Silvio Nardi "Vigneto Manachiara" Brunello di Montalcino, Sangiovese, IT 2006	175
215	Berarenga Rancia, Chianti Classico Riserva, Italy 1995	165
282	Castell'in Villa, Chianti Classico Riserva, Sangiovese, Tuscany, DOCG 1986	250 140
232	Hofstatter, Pinot Nero, Trentino, Magnum 2006	195
251	Tenuta di Nozzole, "Il Pareto", Cabernet Sauvignon, Tuscany, IGT 2009	160
Red Rhone Blends		
472	Penfolds "St Henri", Shiraz, South Australia 2005	150
462	Jean-Michel Gerin Côte-Rôtie, les grandes places, FR 2004	175
Spanish & Portuguese Varietals		
310	Peique, Selecccion Familiar, Bierzo SP 2003	120
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

