

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	33
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

<b>Bubble Trouble</b>	<b>flight 23</b>
<i>Fine sparkling wines from around the world</i>	
<b>S. Osvaldo, Prosecco Brut, Vineto, Italy NV</b>	<b>13 / 52</b>
<i>Asian pear, golden delicious apple, Meyer lemon. Crisp finish</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>Byington, Blanc de blancs, Anderson Valley CA 2019</b>	<b>20 / 80</b>
<i>Meyer lemon candy, apple, quince, pastry dough, lush yet dry.</i>	

WHITE

<b>Wispy &amp; Whimsical</b>	<b>flight 24</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>Cadre, "Band of Stones", Gruner, Edna Valley CA 2021</b>	<b>15 / 60</b>
<i>Ripe grapefruit, papaya &amp; hints of ginger. Fruity &amp; crisp: sea salt finish.</i>	
<b>Alphonse Mellot, "La Mousierre", Sauv Blanc, San., FR 22</b>	<b>20 / 80</b>
<i>White peach, pink grapefruit, lime zest, crisp finish.</i>	
<b>Well Rounded</b>	<b>flight 26</b>
<i>Luscious textures; rounder-bodied whites</i>	
<b>Ollieux Romanis, Roussanne blend, Corbieres, FR 2021</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>Talley, Chardonnay, San Luis Obispo Coast CA 2020</b>	<b>18 / 72</b>
<i>Bright meyer lemon and yellow apple. Sparkling minerality, light finish.</i>	

RED

<b>On the Bright Side</b>	<b>flight 26</b>
<i>Elegant reds with bright acidity</i>	
<b>Raeburn, Pinot Noir, Russian River Valley, CA 2021</b>	<b>15 / 60</b>
<i>Vine-ripened strawberry, cola &amp; baking spices. Balanced &amp; elegant finish</i>	
<b>Yamhill Valley, Pinot Noir, Willamette Valley, OR 2021</b>	<b>18 / 72</b>
<i>Dark berries, notes of earth and anise. Puckery juicy finish.</i>	
<b>Brezza, Nebbiolo, Piemonte, IT 2022</b>	<b>20 / 80</b>
<i>Cranberries, red licorice, clove, with light tart notes.</i>	
<b>Spice &amp; Jam Session</b>	<b>flight 24.5</b>
<i>Juicy reds with spice, earth and complexity</i>	
<b>Munt Roca, Grenache blend, Priorat, Spain 2018</b>	<b>15 / 60</b>
<i>Dark cherry, stewed berries &amp; purple flowers. Dusty and mouth watering</i>	
<b>Stolpman, 'La Cuadrilla', Syrah blend, Monterey, CA 2022</b>	<b>16 / 64</b>
<i>Huckleberry jam, dried herbs, &amp; black pepper. Juicy &amp; bright; dry finish.</i>	
<b>Day, Zinfandel, Sonoma, CA 2018</b>	<b>18 / 72</b>
<i>Organic &amp; a Failla project. Dried berries, pepper, purple flowers w/ tobacco</i>	
<b>Beyond Bordeaux</b>	<b>flight 24</b>
<i>Bordeaux-style blends from around the world</i>	
<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>	
<b>From the Cellar</b>	<b>flight 37.5</b>
<i>Unique cellar selections by our Sommelier.</i>	
<b>Spear, Pinot Noir, Santa Rita Hills, CA 2021</b>	<b>20 / 80</b>
<i>Bing Cherry, boysenberry, and notes of cola. Supple and refined.</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>Clean and bright red cherry, velvety and well balanced.</i>	

COCKTAILS

<b>Two of a Kind</b>	<b>15</b>
<i>Vodka, pear syrup, pear liquor, liquor 43, orange curacao, lemon, soda.</i>	
<b>Briar Patch</b>	<b>15</b>
<i>Junipero Gin, Cassis de Nior, Bruto Americano, Violette, Raspberry, lemon, mint</i>	
<b>District SF Espresso Martini</b>	<b>15</b>
<i>Vodka, Mr. Black coffee liquor, crème de cacao, vanilla, bourbon cream</i>	
<b>¿Como Se Dice?</b>	<b>15</b>
<i>Tequila, Gran Classico, Cocchi, Lime, Grapefruit, cara cara orange syrup</i>	
<b>Smoke &amp; Mirrors</b>	<b>15</b>
<i>Mezcal, pineapple amaro, chile liquor, velvet falernum, passion &amp; pineapple syrup, lime</i>	
<b>Oishii (oh-ee-shee)</b>	<b>15</b>
<i>Suntory Toki, Yuzuri, Dolce, blackberry, grapefruit, hibiscus/clove bitters</i>	
<b>The Canary</b>	<b>15</b>
<i>Sipsmith Lemon Drizzle Gin, maraschino, violette, lemon, cherry garnish.</i>	
<b>Back 9</b>	<b>15</b>
<i>Four Roses Bourbon, Elderflower, Cocci Rossa, pomegranate syrup, lime, bitters, Fever Tree Ginger Beer .</i>	
<b>French Quarter</b>	<b>15</b>
<i>Sazerac Rye, Averna Amaro, Cardamaro, Almond Liqueur, Vermouth, Orleans bitters.</i>	
<b>Woodinville Bourbon Old Fashioned</b>	<b>18</b>
<i>Woodinville Bourbon, Angostura &amp; Orange bitters, gum syrup, cherry</i>	
<b>District Barrel Aged Manhattan</b>	<b>18</b>
<i>Four Roses Bourbon, Antica Formula Vermouth, Angostura bitters</i>	

DRAFT BEER

<b>Temescal Brewing, Pilsner, Oakland, CA 5%</b>	<b>9</b>
<b>Original Pattern, Patience Grasshopper, WC IPA, Oakland CA 6.7%</b>	<b>9</b>
<b>Altamont, Mexican Lager, Santa Barbra, CA 4.5%</b>	<b>9</b>
<b>Sudwerk, Bavarian Style Hefeweizen, Davis, CA 5%</b>	<b>9</b>
<b>Russian River, Damnation, Belgian Golden Ale, SR, CA 7.5%</b>	<b>10</b>
<b>Urban Roots, Extra Guacamole, WC DIPA, Sacramento, CA 8.5%</b>	<b>10</b>
<u>BOTTLES &amp; CANS</u>	
<b>Pizza Port, Chronic Ale, Amber Ale, Carlsbad, CA 4.9%</b>	<b>9</b>
<b>Urban Roots Brewing, Kolsch, Sacramento, CA, 5%</b>	<b>11</b>
<b>Occidental Brewing, Japanese Style Lager, Portland, OR 5%</b>	<b>12</b>
<b>Great Notion, Guava Glow, Sour ale w/ Guava, Portland, OR 5.9%</b>	<b>14</b>
<b>Sante Adarius, Now is the Time, Hazy IPA, Capitola, CA 7%</b>	<b>15</b>
<b>Russian River, Pliny the Elder, Double IPA, SA, CA 8%</b>	<b>15</b>
<b>Alvarado Street, Fins and Faultlines, WC IPA, Monterey, CA 6.5%</b>	<b>15</b>
<b>Humble Sea, Back from the Shred, DDH Foggy IPA, SC, CA 6.5%</b>	<b>15</b>

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

## RESERVE WINES

**Champagne**

111	Francis Orban, Extra Brut Rose, Champagne NV	120
121	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	<del>200</del> 130
144	Larmandier-Bernier, Vieille Vigne de Cramant, Grand Cru, Champagne NV	180
149	Krug, Grand Cuvee, Champagne, NV	<del>540</del> 320

**White**

510	Cakebread Cellars, Chardonnay, Napa Valley, CA 2022	80
515	Laelitia-Ducroux, Sauvignon Blanc, Sancerre, FR 2020	100
517	Tardieu-Laurant, Chateaneuf-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 Guillemard, Burgundy FR 1976	275
954	Chevalier de la Créé, Pinot Noir, Côte de Beaune, Burgundy, FR 2018	100
964	Flowers, Pinot Noir, Sonoma Coast, CA 2021	120
974	Les Cretes, Valle d'Aoste, Pinot Noir, IT 2005	130

**Cabernet & Bordeaux Blends**

000	Robert Craig, Cabernet Blend, Napa Valley, CA 2019	124
555	Le Macchiole 'Paleo' Bolgheri, Cabernet Franc, Italy 2003	140
801	Caymus, Cabernet Sauvignon, Napa Valley, CA 2020	180
802	Patrimony, Cabernet Sauvignon, Paso Robles, CA 2019	<del>600</del> 300
811	Neyers, Cuvee D Honneur, Syrah, Napa Valley, CA 2005	100
835	Keenan, Cabernet Sauvignon, Napa Valley, CA 2018	110
850	Papillon, Cabernet Sauvignon, Napa Valley, CA 2020	150
860	Scattered Peaks, Small Lot Cabernet Sauvignon, Napa Valley, CA 2017	200
859	Silver Oak, Cabernet Sauvignon, Alexander Valley, CA 2018	120
834	Silver Oak, Cabernet Sauvignon, Alexander Valley, CA 1996	<del>240</del> 175
888	Beaulieu Vineyard, "Tapestry Reserve", Bordeaux Blend, Napa Valley, CA 1997	200
865	Mercury Head, Cabernet Sauvignon, Napa Valley, CA 2019	275
870	Robert Mondavi, Estate Cabernet Sauvignon, Napa Valley, CA 2019	125
880	Ehlers Estate, Cabernet Sauvignon, Napa Valley, CA 2018	180

**Italian Varietals**

202	Luigi Einaudi, Cannubi, Barolo DOCG 2000	200
215	Berarenga Rancia, Chianti Classico Riserva, Italy 1995	165
222	Boranico, Marche Rosso, Merlot/Sangiovese Blend, Verano IT 2001	100
230	Conti Costanti Vermiglio Toscana, Montalcino, IT 2000	150
240	Livio Felluga, Colli Orientali Del Friuli, Rosazzo Riserva Cormons, IT 2003	110
250	Mazzoni, Nebbiolo del Montereio Colline Novaresi, IT 2020	120
251	Tenuta di Nozzole, "Il Pareto", Cabernet Sauvignon, Tuscany, IGT 2009	160
260	Castello della Paneretta, Sangiovese Terrine Toscana, IT 2003	130

**Red Rhone Blends**

472	Penfolds "St Henri", Shiraz, South Australia 2005	150
420	Quinta de Cabriz, Dao Reserva, Vinho Tinto, Portugal 2003	130
462	Jean-Michel Gerin Côte-Rôtie, les grandes places, FR 2004	175

**Spanish & Portuguese Varietals**

205	Peique, Seleccion Familiar, Bierzo SP 2003	120
356	Bodegas de la Real Divisa Marques, Rioja, SP 1994	<del>180</del> 120
409	Vina Valoria, Rioja, SP 1994	180
410	Vina Valoria, Rioja, SP 1992	180
411	Vina Valoria, Rioja, SP 1968	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 – 8

Henry Weinhard Root Beer – 5

Fever Tree Ginger Beer – 5

### Soft Drinks

Coca Cola, Diet Coke, Sprite, Ginger Ale

San Pellegrino Bottle 500ml - 5

