

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
HEIRLOOM TOMATO & BURRATA apricots panzanella, local olive oil, aged balsamic	17
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 ♦	11
TEMPURA AVOCADO jalapeno-lime aioli, sweet and spicy sea salt	10.5
FONTINA & SPINACH ARANCINI smoked tomato sauce ♦	13
FRIED CURLY CORN fried street corn with mole spices, roasted chili crema, cotija, cilantro	15
ROASTED CAULIFLOWER & ARUGULA sherried sultanas, toasted garlic, romesco	16
GARLIC CHILI OIL SHRIMP preserved lemon risotto, crispy capers, parsley puree	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♦	20
MUSHROOM roasted garlic béchamel, Tuscan kale, fontina, parmesan♦	23
SOPPRESSATA provolone, confit fennel, arugula, ricotta, chili oil	24
CHICKEN CHORIZO & ROCK SHRIMP roasted tomato-chili glaze, grilled corn, jalapeno, queso blanco & queso fresco	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: Dolce, Late Harvest Wine, 2019	15
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

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

SPARKLING

Bubble Trouble	flight 23
<i>Fine sparkling wines from around the world</i>	
S. Osvaldo, Prosecco Brut, Vineto, Italy NV	14 / 56
<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>	
Byington, Blanc de blancs, Anderson Valley CA 2019	20 / 80
<i>Meyer lemon candy, apple, quince, pastry dough, lush yet dry.</i>	

WHITE

Wispy & Whimsical	flight 25
<i>Dry, mineral-driven, with delicate aromas</i>	
Molinetto, Cortese, Gavi, Piemonte, Italy 2020	14 / 56
<i>Yellow apple skin, Asian pear. Almond & melon. Medium body, salty finish.</i>	
Dr. Nägler, "Slate", Reisling, Rheingau Germany 2021	15 / 60
<i>Trocken; yellow apple, honeycomb & Myer lemon. Minerals & dry finish.</i>	
Serge Dagueneau, "Les Pentès", Pouilly Fumé, FR 22	20 / 80
<i>Gooseberry, lemon curd, subtle notes of quince & honey. Delicate finish.</i>	
Well Rounded	flight 26
<i>Luscious textures; rounder-bodied whites</i>	
Bodegas de Laxas, Albarino, Rias Baixas, SP 2021	15 / 60
<i>Notes of fresh apple and apricot, nutty bright finish.</i>	
Buxy, Chardonnay, Montagny Blanc, Burgundy FR 2020	16 / 64
<i>White peach, baked orange & hazelnut. A kiss of oak on the finish.</i>	
Talley, Chardonnay, San Luis Obispo Coast CA 2020	18 / 72
<i>Estate grown. Yellow apple, honey toasted & kettle corn. Rich and juicy/</i>	
Maceration Appreciation	flight 22.5
<i>Wines fermented with skins on</i>	
VieVité, Grenache rosé blend, Cotes de Provence, FR 2021	15 / 60
<i>Ripe strawberry, white flowers & hibiscus spice. Light with a fresh finish.</i>	
Breaking Bread, "Marmalade", blend, North Coast, CA 2023	16 / 64
<i>Organic and orange. Candied tangerine, citrus pith & peach. Floral finish.</i>	
Raza, "Pet-Nat", Trajadura, Vinho Verde, Portugal, 2021	14 / 72
<i>Wild yeast aromas, notes of lychee, pineapple gomme & dried raisins</i>	

RED

On the Bright Side	flight 26
<i>Elegant reds with bright acidity</i>	
Raeburn, Pinot Noir, Russian River Valley, CA 2021	15 / 60
<i>Vine-ripened strawberry, cola & baking spices. Balanced & elegant finish</i>	
Haden Fig, Pinot Noir, Willamette Valley, OR 2022	18 / 72
<i>Red cherry, pomegranate & eucalyptus. Bright and juicy with a dry finish.</i>	
Domenico Clerico, "Capisime-E", Nebbiolo, Langhe, IT 2022	20 / 80
<i>Red plum skin, kalamata olive, rose petal & dust. Firm yet silky fruit tannin.</i>	
Beyond Bordeaux	flight 26
<i>Bordeaux-style blends from around the world</i>	
Lagarde, Malbec, Mendoza, Argentina 2019	16 / 64
<i>Wild cherry, tobacco leaf, spearmint & briar. Rustic; long & elegant finish.</i>	
Hess, Maverick Ranches, Cabernet, Paso Robles, CA 2020	17 / 68
<i>Dark cherry, velvety dark chocolate. Full bodied and lush.</i>	
Pontéte-Bellegrave, Graves de Vayres, Bordeaux, FR 19	19 / 76
<i>Chewy dark cherry, licorice & spice. Strong yet firm tannin; long dry finish.</i>	
From the Cellar	flight 37.5
<i>Unique cellar selections by our Sommelier.</i>	
Spear, Pinot Noir, Santa Rita Hills, CA 2021	20 / 80
<i>Bing Cherry, boysenberry, and notes of cola. Supple and refined.</i>	
Robert Craig, Cabernet Blend, Howell Mt. Napa, CA 2019	30 / 120
<i>Blackberry jam, wild berries, vanilla & toasted oats. Long velvety finish.</i>	
Bodegas Ugalde, "Ugalde" Rioja Reserva, SP 2017	25 / 100
<i>Clean and bright red cherry, velvety and well balanced.</i>	

COCKTAILS

Two of a Kind	16
<i>Vodka, pear syrup, pear liquor, liquor 43, orange curacao, lemon, soda.</i>	
Briar Patch	16
<i>Junipero Gin, Cassis de Nior, Bruto Americano, Violette, Raspberry, lemon, mint, on a King Cube</i>	
District SF Espresso Martini	16
<i>Vodka, Mr. Black coffee liquor, crème de cacao, vanilla, bourbon cream</i>	
¿Como Se Dice?	16
<i>Tequila, Gran Classico, Cocchi, Lime, Grapefruit, tangerine syrup</i>	
Smoke & Mirrors	16
<i>Mezcal, pineapple amaro, chile liquor, velvet falernum, passion & pineapple syrup, lime, Charred Pineapple Garnish</i>	
Oishii (oh-ee-shee)	16
<i>Suntory Toki, Yuzuri, Dolce, blueberry, grapefruit, hibiscus/clove bitters</i>	
Cabana Boy	16
<i>Sipsmith Gin, Limoncello, Lo-Fi Amaro, Banane, Rosemary Honey, Lemon, Fever-Tree Grapefruit Soda</i>	
Back 9	16
<i>Four Roses Bourbon, Elderflower, Cocci Rossa, pomegranate syrup, lime, bitters, Fever Tree Ginger Beer .</i>	
El Jefe	16
<i>Reposado Tequila, Mezcal Union Uno, Pineapple syrup, house bitters</i>	
Whistle Pig 6 Year Rye Old Fashioned	18
<i>Whistle Pig 6 year rye, Angostura & Orange bitters, gum syrup, cherry</i>	
District Barrel Aged Manhattan	18
<i>Four Roses Bourbon, Antica Formula Vermouth, Angostura bitters</i>	

DRAFT BEER

Temescal Brewing, Pilsner, Alameda, CA 5%	9
Original Pattern, Dibble Dabble, Hazy IPA, Oakland CA 7%	9
Sudwerk Brewing, Bavarian Style Hefeweizen, Davis CA 5%	9
Bare Bottle, Super Shandy Warhol, Fruited Sour, SF, CA 7.2%	10
Cellermaker, Coffee & Cigarettes, Coffee Porter, Oakland, CA 7.7%	10
Shacksbury, Dry Cider, Stowe, VT 4.9%	9
Beachwood Brewing, Hayabusa Lager, HB, CA 5.2% (12oz Can)	8
Pizza Port, Chronic Ale, Amber Ale, Carlsbad, CA 4.9%	9
Faction Brewing, Penske File, Pale Ale, Alameda, CA 5.5%	10
Urban Roots Brewing, Kolsch, Sacramento, CA, 5%	11
Crowns & Hops, The Dopest, Hazy IPA, Inglewood, CA, 6.8%	14
Other Half, Green Power, DDH Double IPA, Brooklyn, NY 8%	15
Humble Sea, Wetsuit Tuxedo, DDH Foggy IPA, Santa Cruz, CA 7%	15

BOTTLES & CANS

*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
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

515	Laetitia-Ducroux, Sauvignon Blanc, Sancerre, FR 2020	100
517	Tardieu-Laurant, Chateauf-neuf-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
984	Sea Smoke, "Southing" Pinot Noir, Santa Barbara CA 2010	140

Cabernet & Bordeaux Blends

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	600 300
805	Groth, Cabernet Sauvignon, Oakville, Napa Valley, CA 2019	190
820	Chimney Rock, Cabernet Sauvignon, Stags Leap District, Napa Valley, CA 2021	275
835	Keenan, Cabernet Sauvignon, Napa Valley, CA 2018	110
840	Faust, Cabernet Sauvignon, Napa Valley, CA 2021	125
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
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
875	Heitz Cellar, "Lot C-91", Cabernet Sauvignon, Napa Valley, CA 2017	300
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
462	Jean-Michel Gerin Côte-Rôtie, Les Grandes Places, FR 2004	175
811	Neyers, Cuvee D Honneur, Syrah, Napa Valley, CA 2005	100

Spanish & Portuguese Varietals

205	Peique, Seleccion Familiar, Bierzo SP 2003	120
356	Bodegas de la Real Divisa Marques, Rioja, SP 1994	180 120
409	Vina Valoria, Rioja, SP 1994	180
410	Vina Valoria, Rioja, SP 1992	180
411	Vina Valoria, Rioja, SP 1968	150
420	Quinta de Cabriz, Dao Reserva, Vinho Tinto, Portugal 2003	130

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

