

CHEESE PLATE chef's selection, artisan bread & accoutrements	3 cheeses 18 / 5 cheeses 29
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 (+\$6 add crab, +\$4 add prosciutto) ♦	10
ARUGULA SALAD crispy prosciutto, shaved pecorino, rosemary walnuts, pomegranate vinaigrette	12
HEIRLOOM TOMATO & BURRATA peaches 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
CRISPY SPICED CHICKEN WINGS west indies spice rub, mango-tamarind yogurt dip ♦	15
FRIED BRUSSEL SPROUTS gochujang-cider glazed pork belly, crispy shallots, toasted pine nuts	17
LAMB MEATBALLS house ground lamb & pork, chermoula tomato sauce & manchego cheese	17
GARLIC CHILI SHRIMP garlic, parsley, chili, lemon w/ toasted bread	25
BRAISED BEEF SHORT RIBS golden potato puree, roast brussel sprouts & baby carrots	34
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
ALL NATURAL BEEF SLIDERS* 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

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: Four Roses Single Barrel 1oz	11
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

<b>Bubble Trouble</b>	<b>flight 24</b>
<i>Fine sparkling wines from around the world</i>	
<b>S. Osvaldo, Prosecco Brut, Vineto, Italy NV</b>	<b>14 / 56</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>Roederer, Brut, Anderson Valley CA NA</b>	<b>18 / 72</b>
<i>Crisp apple &amp; Bartlett Pear, hints of toast, tiny bubbles. Fruity yet dry.</i>	

WHITE

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

RED

<b>On the Bright Side</b>	<b>flight 26</b>
<i>Elegant reds with bright acidity</i>	
<b>Cru, Pinot Noir, Santa Lucia Highlands, CA 2021</b>	<b>15 / 60</b>
<i>Ripe strawberry, raspberry black tea &amp; hints of vanilla. Light and fruity.</i>	
<b>Haden Fig, Pinot Nior, Willamette Valley, OR 2022</b>	<b>18 / 72</b>
<i>Red cherry, pomegranate &amp; eucalyptus. Bright and juicy with a dry finish.</i>	
<b>Domenico Clerico, "Capisime-E", Nebbiolo, Langhe, IT 2022</b>	<b>20 / 80</b>
<i>Red plum skin, kalamata olive, rose petal &amp; dust. Firm yet silky fruit tannin.</i>	
<b>Beyond Bordeaux</b>	<b>flight 26</b>
<i>Bordeaux-style blends from around the world</i>	
<b>Lagarde, Malbec, Mendoza, Argentina 2019</b>	<b>16 / 64</b>
<i>Wild cherry, tobacco leaf, spearmint &amp; briar. Rustic; long &amp; elegant finish.</i>	
<b>Paso-D'oro, Cabernet Sauvignon, Paso Robles, CA 2022</b>	<b>18 / 68</b>
<i>Black current, spiced plum &amp; vanilla. Juicy, firm tannin; lush finish.</i>	
<b>Grand Launay, Merlot, Côtes de Bourg, Bordeaux, FR 19</b>	<b>19 / 76</b>
<i>Organic. Wild berries, mushrooms, earth &amp; oak. Delicate and dry finish.</i>	
<b>From the Cellar</b>	<b>flight 37.5</b>
<i>Unique cellar selections by our Sommelier.</i>	
<b>Lola, Pinot Noir, Russian River Valley, CA 2021</b>	<b>20 / 80</b>
<i>Bing Cherry, boysenberry, and unripe berries. Supple and refined.</i>	
<b>Caymus, California Cabernet, Howell Mt. Napa, CA 2022</b>	<b>30 / 120</b>
<i>Blackberry jam, wild berries, vanilla &amp; toasted oats. Long velvety finish.</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>The Painted Ladies</b>	<b>16</b>
<i>Vodka, elderflower, pamplemousse, limoncello, lime agave, orange bitters</i>	
<b>Briar Patch</b>	<b>16</b>
<i>Junipero Gin, Cassis de Nior, Bruto Americano, Violette, Raspberry, lemon, mint, on a King Cube</i>	
<b>District SF Espresso Martini</b>	<b>16</b>
<i>Vodka, Mr. Black coffee liquor, crème de cacao, vanilla, bourbon cream</i>	
<b>Mi Amor</b>	<b>16</b>
<i>Tequila, Cocchi Rosa, Passion Fruit, Strega, Velvet Falernum, Lime, Firewater Bitters, Rose Water</i>	
<b>No Mames Wey</b>	<b>16</b>
<i>Mezcal Union, Aperol, Lemon, Yuzu, Yellow Chartreuse, gum syrup, absinth spray</i>	
<b>Little Star</b>	<b>16</b>
<i>Bourbon, Cardamaro, Spiced Pear, Liqour 43, Lemon Gum Syrup, Chocolate, Cinnamon</i>	
<b>Cabana Boy</b>	<b>16</b>
<i>Sipsmith Gin, Limoncello, Lo-Fi Amaro, Banane, Rosemary Honey, Lemon, Fever-Tree Grapefruit Soda</i>	
<b>Back 9</b>	<b>16</b>
<i>Four Roses Bourbon, Elderflower, Cocci Rossa, pomegranate syrup, lime, bitters, Fever Tree Ginger Beer .</i>	
<b>El Jefe</b>	<b>16</b>
<i>Reposado Tequila, Mezcal Union Uno, Pineapple syrup, house bitters</i>	
<b>Woodinville Rye Old Fashioned</b>	<b>18</b>
<i>Woodinville Rye, 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>Great Notion, Northleft, Hazy IPA, Portland OR 6.8%</b>	<b>9</b>
<b>Sudwerk, Bavarian Style Hefeweizen, Davis CA 5%</b>	<b>9</b>
<b>Calidad, Mexican Lager, Santa Barbra, CA 5%</b>	<b>9</b>
<b>Temescal Brewing, Pilsner, Alameda, CA 5%</b>	<b>9</b>
<b>Russian River, Damnation, Belgian Strong Ale, SR, CA 7.5%</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>New Glory, Gummy Worms, Hazy Pale Ale, Sacramento CA 5.8%</b>	<b>12</b>
<b>Urban Roots, Belter, Pale Ale, Sacramento, CA 4%</b>	<b>12</b>
<b>Occidental Brewing, Japanese-Style Lager, Portland, OR 5%</b>	<b>13</b>
<b>Gigantic, Kolshtastic, Kolsh Style Ale, Portland, OR 5%</b>	<b>13</b>
<b>Great Notion, Blueberry Muffin, Tart Ale w/ Blueberries, , OR 6%</b>	<b>14</b>
<b>Beachwood Brewing, Citraholc, West Coast IPA, HB, CA 7.1%</b>	<b>14</b>
<b>Grimm Brewing, Wavetable, New East Style, IPA, Brooklyn, NY 6.7%</b>	<b>14</b>
<b>Sante Adarius, Spots and Dots, Single Hop IPA, Capitola, CA 7%</b>	<b>15</b>
<b>Alvarado St, White Label Mai Tai, DDH WC DIPA, MON, CA 8.5%</b>	<b>15</b>
<b>Humble Sea, Hammerhead Hippy, DDH Foggy IPA, SC, CA 6.5%</b>	<b>15</b>
<i>*Aged Sour Beer List located on the last page of whisky book</i>	

## RESERVE WINES

## Champagne

111	Francis Urban, Extra Brut Rose, Champagne NV	120
121	Michel Turgu, Blanc de Blanc, Grand Cru Brut Reserve, Champagne NV	150
142	Lassaigue, 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

515	Laetitia-Ducroux, Sauvignon Blanc, Sancerre, FR 2020	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 &amp; 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 &amp; 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	<del>600</del> 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	<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
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

Fever Tree Ginger Beer – 5

#### Soft Drinks

Coca Cola, Diet Coke, Sprite, Ginger Ale

San Pellegrino Bottle 500ml - 5

