

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 (+\$4 add prosciutto) ♦	10
ARUGULA SALAD crispy prosciutto, shaved pecorino, rosemary walnuts, pomegranate vinaigrette	12
WHIPPED BURRATA fuyu persimmon, galloni prosciutto, marcona almond, local olive oil, gold balsamic, toasted levain	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
BRAISED BEEF SHORT RIB beer onions, pickled chilis, gouda & parmesan	25

*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: Angel's Envy Finished Rye 1oz	10
LADY APPLE 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 23.5</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>Day, Natural Wine Zinfandel, Sonoma County, CA 2022</b>	<b>18 / 64</b>
<i>Tart berries, dried tobacco, &amp; dried sage. Light spice. Lingering 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 40</b>
<i>Unique cellar selections by our Sommelier.</i>	
<b>Flowers, Pinot Noir, Russian River Valley, CA 2021</b>	<b>25 / 100</b>
<i>Bright Cherry, warm spices, 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>Vina Valoria, Gran Rioja Reserva, SP 1994</b>	<b>25 / 100</b>
<i>Bright Red Fruit, tobacco, balanced and elegant.</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>Wyoming Whiskey Bourbon, Antica Formula Vermouth, Angostura bitters</i>	

DRAFT BEER

<b>Great Notion, Easy Lift, WC IPA, Portland OR 6.3%</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>Cooperage Brewing, Bobby Pils, American Light Lager, SR CA 5%</b>	<b>9</b>
<b>Temescal Brewing, Drip, Coffee Porter, Alameda, CA 7.5%</b>	<b>10</b>
<b>BOTTLES &amp; CANS</b>	
<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, UK Style 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, Kolsch 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, Citrahollic, 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>

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

## RESERVE WINES

## Champagne

149 Krug, Grand Cuvee, Champagne, NV ~~540~~ 320

## White

517 Tardieu-Laurant, Chateaneuf-du-Pape Blanc, "Vieilles Vignes, Rhone Valley, FR 04 120  
 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

## 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  
 914 Failla, Pinot Noir, Sonoma Coast, CA 2021 90  
 924 Brewer-Clifton, Santa Rita Hills, CA, 2022 120  
 954 Chevalier de la Créée, 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

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  
 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  
 861 Silver Oak, Cabernet Sauvignon, Alexander Valley, CA 2019 120  
 862 Silver Oak, Cabernet Sauvignon, Alexander Valley, CA 1996 180  
 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

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 Commons, IT 2003 110  
 250 Mazzoni, Nebbiolo del Monteregio 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

## Spanish &amp; Portuguese Varietals

310 Peique, Selecccion Familiar, Bierzo SP 2003 120  
 356 Bodegas de la Real Divisa Marques, Rioja, SP 1994 ~~480~~ 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

