

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
ROASTED PEAR & WINTER GREENS SALAD sherry-date vinaigrette, smokey rogue blue cheese, chai spiced walnuts	15
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
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
PINK 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

Bubble Trouble	flight 24
<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>	
Roederer Estate, Brut, Anderson Valley CA NA	18 / 72
<i>Crisp apple & Bartlett Pear, hints of toast, tiny bubbles. Fruity 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 Pentes", 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>	
Fillaboia, Albarino, D.O. Rias Baixas, SP 2022	15 / 60
<i>Yellow apple, pineapple pith & clementine. Creamy palate.</i>	
Buxy, Chardonnay, Montagny Blanc, Burgundy FR 2020	16 / 64
<i>White peach, baked orange & hazelnut. A kiss of oak on the finish.</i>	
ZD, Chardonnay, Napa, CA 2022	18 / 72
<i>Carmel apple, toasted oak & Meyer lemon zest. Organic and full bodied.</i>	
Maceration Appreciation	flight 23.5
<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>	
Day, Natural Wine Zinfandel, Sonoma County, CA 2022	18 / 64
<i>Tart berries, dried tobacco, & dried sage. Light spice. Lingering 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>	
Cru, Pinot Noir, Santa Lucia Highlands, CA 2021	15 / 60
<i>Ripe strawberry, raspberry black tea & hints of vanilla. Light and fruity.</i>	
Haden Fig, Pinot Nior, 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>	
Paso-D'oro, Cabernet Sauvignon, Paso Robles, CA 2022	18 / 68
<i>Black current, spiced plum & vanilla. Juicy, firm tannin; lush finish.</i>	
Grand Launay, Merlot, Côtes de Bourg, Bordeaux, FR 19	19 / 76
<i>Organic. Wild berries, mushrooms, earth & oak. Delicate and dry finish.</i>	
From the Cellar	flight 40
<i>Unique cellar selections by our Sommelier.</i>	
Flowers, Pinot Noir, Sonoma Coast, CA 2021	25 / 100
<i>Dusty dark barriers, anise, allspice, & cardamon. Supple and refined.</i>	
KHK, California Cabernet, Napa Valley, CA 2022	30 / 120
<i>Blackberry jam, wild berries, vanilla & toasted oats. Long velvety finish.</i>	
Vina Valoria, Gran Rioja Reserva, SP 1994	25 / 100
<i>Bright Red Fruit, tobacco, balanced and elegant.</i>	

COCKTAILS

The Painted Ladies	16
<i>Vodka, elderflower, pamplemousse, limoncello, lime agave, orange bitters</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>	
Mi Amor	16
<i>Tequila, Cocchi Rosa, Passion Fruit, Strega, Velvet Falernum, Lime, Firewater Bitters, Rose Water</i>	
No Mames Wey	16
<i>Mezcal Union, Aperol, Lemon, Yuzu, Yellow Chartreuse, gum syrup, absinth spray</i>	
Little Star	16
<i>Bourbon, Cardamaro, Spiced Pear, Liqour 43, Lemon Gum Syrup, Chocolate, Cinnamon</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>	
Michters Bourbon Old Fashioned	17
<i>Woodinville 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

Urban Roots , Like Ridin a Bike, WC IPA, Sacramento, CA 6.5%	9
Sudwerk , Bavarian Style Hefeweizen, Davis CA 5%	9
Calidad , Mexican Lager, Santa Barbra, CA 5%	9
Temescal Brewing , Pilsner, Alameda, CA 5%	9
Cooperage Brewing , Bobby Pil, American Light Lager, SR CA 5%	9
Temescal Brewing , Drip, Coffee Porter, Alameda, CA 7.5%	10
Humble Sea , Existential Shred, DDH Hazy DIPA, SC, CA 8.3%	10

BOTTLES & CANS

Pizza Port , Chronic Ale, Amber Ale, Carlsbad, CA 4.9%	9
New Glory , Gummy Worms, Hazy Pale Ale, Sacramento CA 5.8%	12
Urban Roots , Belter, UK Style Pale Ale, Sacramento, CA 4%	12
Occidental Brewing , Japanese-Style Lager, Portland, OR 5%	13
Gigantic , Kolshtastic, Kolsch Style Ale, Portland, OR 5%	13
Grimm Brewing , Wavetable, New East Style, IPA, Brooklyn, NY 6.7%	14
Gigantic , Marionberry Sour, Tart Ale w/ Berries, Portland, OR 7.8%	14
Humble Sea , Boardwalk Dreamin, DDH WC IPA, SC, CA 6.3%	15

*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, Chateaufeuf-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 & 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 & 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
 240 Livio Felluga, Colli Orientali Del Friuli, Rosazzo Riserva Commons, 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

Spanish & Portuguese Varietals

310 Peique, Seleccion 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

