

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) ♦	11
CAVIAR BUMP tsar nicoulai estate caviar, served on mother of pearl	20
ROASTED PEAR & WINTER GREENS SALAD sherry - date vinaigrette, smokey rogue blue cheese, chai spiced walnuts	15
WHIPPED BURRATA apricot jam, 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
FRIED CHICKEN & CAVIAR truffle honey, crème fraiche, chive	28
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
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

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

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>	
Fillaboa, 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>	

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>	
Spice and Jam	flight 25
<i>A mixed flight of berry driven reds</i>	
Marlo Malino, Barbera D'Asti, Piemonte, IT 2021	15 / 60
<i>Sweet black cherry, chewy plum & hints of chocolate. Juicy, velvety tannin</i>	
Munt Roca, Grenache Blend, Priorat, Spain 2017	17 / 68
<i>Dark cherry, stewed berries & dried purple flowers. Dusty, mouth watering</i>	
Day, Natural Wine Zinfandel, Sonoma County, CA 2022	18 / 72
<i>Organic. A Faila Project. Dried berries, pepper, purple flowers and tobacco</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>	
Marc Cameron, "Sagara", Epineuil, Burgundy, FR 2022	25 / 100
<i>Cranberry & bright red cherry with delicate minerals. Soft & savory finish</i>	
Caymus, "California" Cabernet, Fairfield, CA 2022	30 / 120
<i>Rich dark berries, notes of chocolate, oak & spice</i>	
Vina Valoria, Rioja Reserva, Logrono, SP 1968	25 / 100
<i>Minerally and warm. Dark berries with a lightly dry finish.</i>	

COCKTAILS

Kisses	16
<i>Vodka, Campari, pear liquor, blood orange, lime, agave, topped with club soda</i>	
Petite Coquette	16
<i>Bar Hill Gin, Bruno Americano, elderflower liquor, pamplemousse, strega, lemon, sage garnish.</i>	
District SF Espresso Martini	16
<i>Vodka, Mr. Black coffee liquor, crème de cacao, vanilla, bourbon cream</i>	
CHICLETS! CHICLETS!	16
<i>Tequila, Pineapple Amaro, Noyaux, Liquor 43, Aperol, Agave, Orange Bitters, Black Pepper and Lemon Bitters, Rose Water</i>	
De Lempicka	16
<i>Sipsmith Gin, Pimm's, maraschino cherry, lemon, gum syrup, free foam</i>	
Back 9	16
<i>Bourbon, Elderflower, Cocci Rossa, pomegranate syrup, lime, bitters, Fever Tree Ginger Beer .</i>	
Vendetta #2	16
<i>Los Vencinos Mezcal, Cocchi Rosa & Americano, Yuzu liquor, lime, club soda, cherry wood and orange bitters, topped with Grapefruit soda</i>	
Woodinville Bourbon Old Fashioned	18
<i>Woodinville Bourbon, Angostura & Orange bitters, gum syrup, cherry</i>	
District Barrel Aged Manhattan	18
<i>Wyoming Whiskey Bourbon, Antica Formula Vermouth, Angostura bitters</i>	

DRAFT BEER

Urban Roots , Like Riding a Bike, West Coast IPA, Sac, CA 6.3%	9
Full Circle Brewing , Captain Save a Hop, Hazy IPA, Fresno, CA 5.5%	9
Calidad , Mexican Style Lager, Santa Barbera, CA 5%	9
Henhouse Brewing , Best Life, Blonde Ale, Petaluma, CA 4.5%	9
Temescal Brewing , Pilsner, Alameda, CA 5%	9
Henhouse Brewing , Grove People, WC DIPA, Petaluma, CA 8.5%	10

BOTTLES & CANS

ANXO , District Dry Cider, Washington, DC 5.7%	8
Pizza Port , Chronic Ale, Amber Ale, Carlsbad, CA 4.9%	9
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
Henhouse Brewing , Basso, WC IPA, Peteluma, CA 6.7%	14
Alvarado St , Cold Pressed, Hazy IPA, Monterey, CA 6.5%	14
Grimm Brewing , Oracle Deck, Hazy Double IPA, Brooklyn, NY 8%	14
Gigantic , Blackberry Lemon Sour w/ Berries, Portland, OR 7.8%	14
Great Notion , Ripe, Hazy IPA, Berkeley, CA 7%	14
Humble Sea , Classic Fog, Foggy IPA, Alameda, CA 6.7%	15

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

RESERVE WINES

Champagne

149	Krug, Grand Cuvee, Champagne, NV	540 320
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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
924	Brewer-Clifton, Santa Rita Hills, CA, 2022	120
974	Les Cretes, Valle d'Aoste, Pinot Noir, IT 2005	130

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	Boratico, 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

