

DINE

Full Menu Served 4:00 – 10:00

◆ Late Night Menu 10:00 - Midnight (Fri-Sat)

Exec Chef Bob Cina

| | | |
|--|--|---------------------------|
| ROASTED NUTS ◆ 7 | \$1 OYSTER HAPPY HOUR | PICKLED VEGGIE PLATE ◆ 7 |
| MARINATED OLIVES ◆ 7 | ~ 4-6 Monday-Saturday ~ | SIMPLE ORGANIC GREENS ◆ 9 |
| OYSTERS ON THE HALF SHELL* – champagne mignonette, fresh horseradish & lemon | | 2.5 ea |
| DEVILED EGGS* – sriracha chili, radish pickle & sprout ◆ | | 8 |
| GEM LETTUCE AND KALE CAESAR - buttered croutons, boquerones, shaved grana padano | | 12 |
| BABY BEET & ARUGULA SALAD– aged sherry vinaigrette, rosemary-hazelnut butter, goat cheese mousse | | 13 |
| SHRIMP & ALBACORE CEVICHE – aji amarillo-coconut-lime juice, sweet potato & corn, cilantro ◆ | | 14 |
| AHI TUNA POKE* – chili rocoto & meyer lemon dressing, cucumber & avocado, toasted nori & sesame, taro chips | | 19.5 |
| HAND CUT STEAK TARTARE* – violet mustard, raw quail egg, gruyere toasted baguette | | 18.5 |
| FRENCH FRIES* – fresh herbs, truffle-parmesan aioli ◆ | | 9 |
| TEMPURA AVOCADO* – jalapeño-lime aioli, sweet 'n spicy sea salt ◆ | | 9.5 |
| FRIED BRUSSELS SPROUTS – fermented chili & black garlic, cipollini onion, buttermilk powder | | 13 |
| FONTINA & SPINACH ARANCINI – smoked tomato sauce ◆ | | 10.5 |
| BURRATA – winter squash-pine nut puree, grilled chicories, orange-honey & pomegranate, truffle toasted levain | | 17.5 |
| FRIED CURLY CORN * – roasted fresno pepper & cotija crema, mole spices | | 11 |
| GRILLED SPANISH OCTOPUS – inked bomba rice, confit tomato, fennel-saffron aioli | | 18 |
| MAPLE BACON FLATBREAD – beer braised onions, crème fraiche, mustard greens | | 17 |
| CRISPY CHICKEN WINGS – west indies spices, creamy mango-tamarind dipping sauce ◆ | | 12.5 |
| SMOKED PORK BELLY – whisky-cider glazed, crispy apple-rye bread, cabbage mostarda, delicata squash | | 17 |
| LAMB MEATBALLS – charmoula spiced tomato sauce & Manchego cheese ◆ | | 12.5 |
| NATURAL BEEF SLIDERS* – artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2) ◆ | | 14.5 |
| GLAZED BONE MARROW – oxtail marmalade, frisee & radish salad, thyme toasted pain de mie | | 18 |
| SLICED HANGER STEAK – fried green onion, garlic-porcini demi glace & salsa verde | | 18 |
| MARGHERITA PIZZA – slow roasted cherry tomato, fresh mozzarella & basil ◆ | | 16 |
| PISTACHIO PESTO PIZZA – roasted eggplant & potato, smoked goat cheese ◆ (add prosciutto or fennel sausage 3) | | 17.5 |
| MUSHROOM PIZZA – roasted garlic bechamel, Tuscan kale, fontina & parmesan cheeses ◆ | | 19 |
| SHRIMP & CHORIZO PIZZA – saffron-pequillo pepper sauce, charred green onions & toasted garlic, manchego | | 20 |
| BRAISED BEEF SHORT RIB PIZZA – smoked shishito peppers, comte cheese & shaved bone marrow ◆ | | 20 |
| GUANCIALE PIZZA – Calabrian chili sauce, cipollini onion, wild arugula & pecorino ◆ (add farm egg 3) | | 18 |
| ADDITIONS | sausage – prosciutto – pepperoni - farm egg* - truffle oil | 3 ea |
| | roasted onion – arugula – olives - Calabrian chilis | 2 ea |

Note: Our pizza dough is made with Caputo 00 flour made from naturally harvested wheat

ARTISAN CHEESE

SELECT 3 OR MORE PORTIONS

| | |
|--|-----|
| MOTHAIS D'ANTAN (raw)* | 7 |
| <i>Aged soft ripened raw goat's milk – Loire, France</i> | |
| BRILLAT-SAVARIN | 5 |
| <i>cow's milk, triple crème - Normandy, France</i> | |
| CABRICHARME (raw)* | 5 |
| <i>goat's milk, washed rind - Ardennes, Belgium</i> | |
| DELICE DE'BOURGOGNE | 5.5 |
| <i>cow's milk, bloomy rind – Burgundy, France</i> | |
| ZIMBRO CASA LUSA | 5 |
| <i>raw sheep's milk –Cacén, Portugal</i> | |
| LANDAFF BY JASPER HILL | 5 |
| <i>raw cow's milk – Greensboro Bend, VT</i> | |
| OSSAU-IRATY (raw)* | 5 |
| <i>aged ewe's milk - Northern Basque, France</i> | |
| MIDNIGHT MOON | 5.5 |
| <i>firm aged goats milk- Humboldt, CA</i> | |
| GRAZIN' GIRL BLUE | 5 |
| <i>raw cow's milk – Valley Ford Creamery, CA</i> | |
| BIG ROCK | 5 |
| <i>cow's milk blue – Paso Robles, CA</i> | |
| GRAND CHEESE PLATE | 42 |
| *CHEF'S TASTING PLATE* | 47 |
| <i>Chef's selection of cheese & charcuterie</i> | |

HOUSEMADE CHARCUTERIE

SELECT 3 OR MORE PORTIONS

| | |
|--------------------------|-----|
| BEEF BRESAOLA | 6 |
| BEEF JERKY | 5 |
| CICCIOLI | 5 |
| COPPA PICANTE | 5.5 |
| SPICE SMOKED DUCK BREAST | 7 |
| MORTADELLA | 5 |
| PÂTÉ DE CAMPAGNE | 7 |
| PÂTÉ OF RABBIT | 9 |
| PÂTÉ OF SPICED LAMB | 8.5 |
| RILLETTES OF DUCK & PORK | 7 |
| SALAMI AGRUMI | 6 |
| SALAMI FINOCCHIONA | 5.5 |
| SALAMI TOSCANO | 5.5 |
| SALAMI VENISON NOCCIOLA | 6 |
| SOPPRESSATA | 6 |
| TASSO HAM | 5 |
| GRAND CHARCUTERIE PLATE | 43 |

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