

# 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
DEVEILED EGGS* – sriracha chili, radish pickle & sprout ◆		8
BABY BEET & ARUGULA SALAD – riesling vinaigrette, hazelnut butter, goat cheese mousse		13
DELTA ASPARAGUS SALAD – shaved prosciutto de Parma, truffle poached duck egg, white balsamic		16
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
SNAP PEAS – fermented chili, cipollini onion, buttermilk powder ◆		13
FONTINA & SPINACH ARANCINI – smoked tomato sauce ◆		10.5
BURRATA – pea purée, black garlic, shaved heirloom carrots & radish, 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
CRISPY CHICKEN WINGS – west indies spices, creamy mango-tamarind dip ◆		12.5
MAPLE BACON FLATBREAD – beer braised onions, crème fraiche, mustard greens		17
LAMB MEATBALLS – house ground lamb and pork, 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
LAMB CHOPS – parmesan polenta, fava beans & mustard greens, crispy olives, Banyuls glaze		19
MARGHERITA PIZZA – slow roasted cherry tomato, fresh mozzarella & basil ◆		16
MUSHROOM PIZZA – roasted garlic bechamel, Tuscan kale, fontina & parmesan cheeses ◆		18
PISTACHIO PESTO PIZZA – duck fat potatoes, spec ham, smoked goat cheese ◆ (vegetarian available)		19
SHRIMP & CHORIZO PIZZA – saffron-pequillo pepper sauce, charred green onions & toasted garlic, manchego		21
GUANCIALE PIZZA – shaved cured pork cheek, Calabrian chili sauce, cipollini onion, wild arugula & pecorino ◆		18
BRAISED BEEF SHORT RIB PIZZA – smoked shishito peppers, comte cheese & shaved bone marrow ◆		22

ADDITIONS : sausage – prosciutto – pepperoni - farm egg\* - truffle oil 3 ea  
 roasted onion – arugula – olives - Calabrian chilis 2 ea

## 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>	
PREFERE RUBLOCHON	5.5
<i>cow's milk, washed rind – Savoy Alps, 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 &amp; 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 VENISON NOCCIOLA	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