

2 FOR 1 OYSTER HAPPY HOUR, 4-6 PM EVERYDAY (except Sunday)

SPICED MARCONA ALMONDS ♦ 7 HOUSE PICKLED VEGETABLES ♦ 7.5 HOUSE MARINATED OLIVES ♦ 7

ARTISAN CHEESES & HOUSE-MADE CHARCUTERIE

*Ask your server about our wide selection of cheese, salumi, smoked & cured meats, pâté, rillettes & more
All cheese & charcuterie boards are served with artisan bread and accoutrements*

A LA CARTE • select 3 or more portions • see bar menu book for selections	AQ
GRAND CHEESE TASTING BOARD 45	GRAND CHARCUTERIE TASTING BOARD 49
CHEF'S TASTING BOARD Chef's selection of cheese & charcuterie	47

OYSTERS ON THE HALF SHELL* – champagne mignonette, fresh horseradish & lemon	2.5 ea
DEVILED EGGS* – sriracha chili, pickled radish & sprout ♦	8
ORGANIC GREENS SALAD – shaved radish & cucumber, champagne-citrus vinaigrette, spiced sunflower seeds	10
BABY BEET & ARUGULA SALAD – honey-goat cheese mousse, toasted hazelnut, late harvest Riesling vinegar	14
ASPARAGUS SALAD – shaved prosciutto di Parma, truffle poached duck egg, white balsamic & local olive oil	16
AHI TUNA POKE* – passionfruit-chili rocoto dressing, cucumber & avocado, toasted nori & sesame, taro chips	19.5
SHRIMP & ALBACORE CEVICHE* – aji amarillo-coconut-lime juice, sweet potato & corn, cilantro ♦	14
HAND CUT STEAK TARTARE* – violet mustard, raw quail egg & gruyere toasted baguette	18.5
BURRATA & HEIRLOOM TOMATOES – fried green tomatoes, opal basil, pickled corn & peach salsa	17.5
FRENCH FRIES* – fresh herbs, truffle parmesan aioli ♦	9
TEMPURA AVOCADO* – jalapeño-lime aioli, sweet 'n spicy sea salt ♦	9.5
BLISTERED BLUE LAKE GREEN BEANS* – fermented fresno pepper relish, cipollini onion, spiced buttermilk powder ♦	12
FRIED CURLY CORN – mole spices, cotija cheese & roasted chili crema ♦	11
FONTINA & SPINACH ARANCINI – smoked tomato sauce ♦	10.5
GRILLED SPANISH OCTOPUS – inked bomba rice, confit baby tomatoes & fennel, saffron aioli	18
CRISPY SPICED CHICKEN WINGS – west indies spices, mango-tamarind yogurt dip ♦	12.5
MAPLE BACON FLATBREAD – beer braised onions, crème fraiche, mustard greens	18
BBQ BABY PORK RIBS – guava-pasilla sauce, green onion, spiced pepitas	16
LAMB MEATBALLS – house ground lamb & pork, chermoula tomato sauce & manchego cheese ♦	12.5
GLAZED BONE MARROW – oxtail marmalade, frisée & radish salad, thyme toasted pan de mie	18
BEEF SLIDERS* – artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2) ♦	14.5
GRILLED HANGER STEAK* – porcini demi-glace, salsa verde, green onion tempura	18

MARGHERITA PIZZA – sugar plum tomato, fresh mozzarella, basil ♦	17
MUSHROOM PIZZA – roasted garlic & Tuscan kale, fontina & parmesan cheeses ♦	19
SHRIMP & CHORIZO PIZZA – saffron-piquillo pepper sauce, charred green onion & toasted garlic, manchego	21
PISTACHIO PESTO PIZZA – duck fat potatoes, spec ham, smoked goat cheese ricotta ♦ (vegetarian available)	19
GUANCIALE PIZZA – cured pork cheek, Calabrian chili sauce, roasted cipollini onions, wild arugula, pecorino ♦	18
BRAISED BEEF SHORT RIB PIZZA – smoked shishito peppers, shaved bone marrow, comte cheese ♦	22
PIZZA ADDITIONS sausage, prosciutto, pepperoni, farm egg*, truffle oil 3 ea roasted onion, arugula, olives, Calabrian chilis 2 ea	

DESSERT

See bar menu for our list of dessert wines, digestifs and after dinner drinks

STRAWBERRY RHUBARB CRISP – oat & muscovado sugar topping, house made ice cream	10
RICOTTA BEIGNETS – cinnamon sugar almohaditas with Mexican chocolate	10
CHOCOLATE POT DE CREME – butterscotch mousse, graham cracker crumble, torched marshmallow	12
BREAD PUDDING - bourbon caramel sauce, vanilla bean whipped cream	11
HOUSE-MADE ICE CREAM TRIO – vanilla, muscovado sugar, mint-white chocolate, rum-toasted coconut, honey cardamom, bourbon-dark chocolate	9

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