

HAPPY HOUR**Tuesday – Thursday 5-6PM | Friday – Sunday 4-6PM**

2 for 1 OYSTERS ON THE HALF SHELL mignonette and fresh horseradish (minimum 6 per order)

\$7 DRINKS & BITES

WELL DRINKS house spirit + soda, tonic or cranberry

WINES & BEERS ask your server for selections.

DEVILED EGGS | SHRIMP CAUSA | TEMPURA AVOCADO

FONTINA & SPINACH ARANCINI | FRENCH FRIES | CRISPY SPICED CHICKEN WINGS

SPICED MARCONA ALMONDS ◆ 7 PICKLED MARKET VEGETABLES ◆ 7 HOUSE MARINATED OLIVES ◆ 7

CHEESE PLATE chef's selection of three, artisan bread & accoutrements 15

CHARCUTERIE BOARD chef's selection of five house made pâtés and cured meats, crostini and accoutrements 18

OYSTERS ON THE HALF SHELL* champagne mignonette, horseradish & lemon 3 ea

DEVILED EGGS* sriracha chili, pickled radish & sprout 8

ORGANIC GREENS avocado, shaved radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette 12

GRILLED BROCCOLI DE CICCIO & ARUGULA SALAD roasted mushrooms, feta valbreso, gold balsamic 14

HEIRLOOM TOMATOES basil burrata, tiny corn fritters, aged peach balsamic, arbequina olive oil 16

SHRIMP & CRAB CAUSA purple potato, avocado, mango, aji rocoto sauce 18

AHI TUNA POKE* passionfruit dressing, cucumber, avocado, limu seaweed, black sesame furikake rice 19

HOUSE CUT FRENCH FRIES* fresh herbs, truffle parmesan aioli ◆ 8

TEMPURA AVOCADO* jalapeño-lime aioli, sweet 'n spicy sea salt ◆ 9.5

FONTINA & SPINACH ARANCINI smoked tomato sauce ◆ 10.5

DUCK CONFIT PASTIS duck-rutabaga-onion filled pastry, pickled carrot & herb salad, beet aioli 13

CRISPY SPICED CHICKEN WINGS west indies spice rub, tamarind yogurt dip ◆ 12.5

LAMB MEATBALLS house ground lamb & pork, chermoula tomato sauce & manchego cheese 13

GRILLED HANGER STEAK porcini glacé, tempura onion, chimichurri 21

EL CUBANO cuban pork roast, country ham, gruyere, chipotle aioli, served with fries 16

DISTRICT BURGER artisanal cheeses, red wine onion jam, Fallot sauce, served with fries 18

SLIDERS (2 per order)

FRIED CHICKEN SLIDERS pickled fresno chili slaw, spiced honey remoulade 13

CRISPY SMOKED PORK BELLY SLIDERS pineapple kimchi, white shoyu aioli, cilantro, fried shallots 14

BEEF SLIDERS* artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2) 14

HAND TOSSED PIZZA ◆*made to order using a blend of 00 Caputo and locally milled flours with house-made ingredients*

MARGHERITA sugar plum tomato, fresh mozzarella, basil 17

NAPOLI garlic tomato sauce, shredded mozzarella, parmesan 16

MUSHROOM roasted garlic béchamel, Tuscan kale, fontina, parmesan 19

PISTACHIO PESTO heirloom tomatoes, summer squashes, caramelized onion, CA chèvre 20

GUANCIALE calabrian chili sauce, arugula, cipolini onion, pecorino 18

ADDITIONS : pepperoni, prosciutto, Italian sausage, truffle oil \$3 ea

mushrooms, black olives, Calabrian chilis \$2 ea

SPARKLING

Bubble Trouble <i>Fine sparkling wines from around the world</i>	flight 19
S. Osvaldo, Prosecco, Treviso, Italy NV Asian pear & Golden delicious apple. Brut in style, crisp finish.	10 / 40
Etoile by Chandon, Chardonnay blend, Carneros, CA NV Apples, pears and toast. Rich mousse and a long finish.	16 / 64
Honey Bubbles, Moscato, Asti, Italy NV Spiced pear, ginger-lemon, lychee and elderflower with an off-dry finish.	11 / 44

WHITE

Wispy & Whimsical <i>Dry, mineral-driven, with delicate aromas</i>	flight 15
Karl J. Molitor, Rose of Pinot Noir, Rheingau, Germany 2018 Strawberry, red cherry and peach. Bright minerals and a dry finish.	10 / 40
Saveé Sea, Pinot Gris, Marlborough, New Zealand 2017 Meyer lemon and sea-salt dusted tangerine. Fruity and crisp.	9 / 36
Schneider, Riesling, Rheinhessen, Germany 2016 Ripe quince and yellow apple with beeswax and Meyer lemon. Dry finish.	11 / 44

Well Rounded <i>Luscious textures; rounder-bodied whites</i>	flight 23
Olivier Morin, Chardonnay, Aligote, Burgundy, FR 2017 Granny Smith apple, Meyer lemon & wet slate. Juicy with a clean finish.	13 / 52
Arca Nova, Alvarinho, Minho, Portugal 2018 Orange blossom, white peach and apricot. Juicy palate & a tingling finish.	12 / 48
Flowers, Chardonnay, Sonoma Coast, CA 2016 Baked apple and pear, Meyer lemon & Kettle corn, round yet crisp finish.	20 / 80

RED

On the Bright Side <i>Elegant reds with bright acidity</i>	flight 23
Arlaud, Pinot Noir, Morley St.-Denis, Burgundy, FR 2017 Cherry licorice & cedar plank with lilac & damp earth. Long, elegant finish.	18 / 72
Colosi, Nero D'Avola, Sicily 2018 Red plum, black cherry, dark olive & hints of wildflowers. Juicy yet savory.	12 / 48
Swanson, Merlot, Napa Valley, CA 2016 Tobacco, red plum & berries, toasted oak; juicy palate & a lingering finish	16 / 64

Spice & Jam Session <i>Bolder fruit expressions with hints of spice</i>	flight 20
Almacruz, Cabernet Blend, Colchagua Valley, Chile 2017 Dusty red berries, green bell pepper and cocoa powder. Fruity and spicy.	9 / 36
Turley, 'Juvenile', Zinfandel, Napa Valley, CA 2017 Orange clove, star anise and cranberry sauce. Juicy with a bright finish.	16 / 64
Elderton, Shiraz, Barossa, Australia 2016 Blueberry jam, wild huckleberry, cocoa & baking spice. Juicy & soft finish.	15 / 60

COCKTAILS

District Manhattan <i>Bulleit Bourbon, Dolin Rouge, Dry Curacao, Cynar</i>	15
Chili Paloma <i>Tequila Blanco, Grapefruit, Lime Juice, Scrappy's Firewater</i>	14
Sangria <i>Red, with Mango & Pineapple White, with Orange & Pineapple</i>	12
Blue Condition <i>Old Forester, Giffard Banane, Pasubio Amaro, Blueberry, Maple, Lemon</i>	13
Iron Lotus <i>Black Tea Wheatly Vodka, Licor 43, Pomegranate, Lemon</i>	13
Second Breakfast <i>Angostura White Rum, Coco Lopez, Coffee, Pineapple, Lime, Dark Rum</i>	13
English Rose <i>Nolet Gin, Cocchi Rosa, Maraschino, Pomegranate, Grapefruit, Lavender</i>	13

WINE ON TAP

Dry Creek, Sauvignon Blanc, Dry Creek, Sonoma, CA 2018	10
Old Soul, Chardonnay, Lodi, CA 2018	10
Old Soul, Pinot Noir, Lodi, CA 2017	10
Leese Fitch, Cabernet Sauvignon, CA 2017	10

DRAFT BEER

Veltins Pilsner, Germany 4.8% 16oz	8
Weihenstephaner Hefeweissbier, Bavaria, Germany 5.4% 13oz	8
East Brothers Red Lager, Richmond, CA 4.5% 16oz	8
Offshoot Escape, IPA, Orange County, CA 7.1% 16oz	8
Almanac Loud, NE IPA, Alameda, CA 8% 13oz	9
Bruery Terreux Wit the Funk, Wild Ale, 5.4% 10oz	9
Bruery Terreux Sticky Maple, Imperial Stout, OC, CA 11.4% 10oz	10
Stem Pear Cider, Fort Collins, CO 5.5% 16oz	8

BOTTLES & CANS

North Coast Scrimshaw, Pilsner, Fort Bragg, CA 4.5% 12oz	6
North Coast Steller, IPA, Fort Bragg, CA 6.5% 12oz	6
Mother Earth Cali' Creamin', Cream Ale, St. Vista, CA 5.5% 12oz	6
Stiegel Grapefruit Radler, Austria, 2.25% 16oz	6
High Noon Hard Seltzers 355ml can <i>*watermelon, pineapple, grapefruit or black cherry</i>	6