

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

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, artisan bread & accoutrements	3 cheeses 15 / 5 cheeses 23	
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
BURRATA endive, arugula, fuyu persimmon, pomegranate gastrique, walnut crouton		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
SMOKED MT LASSEN TROUT PATE - en croute, red sorrel leaf, trout roe		15
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
GRILLED BROCCOLI DE CICCIO roasted mushrooms, arugula, feta valbreso, gold balsamic		15
FRIED BRUSSELS SPROUTS maple bacon, honeynut squash, hazelnut-pepita crunch		14
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		14
GRILLED HANGER STEAK porcini glacé, tempura onion, chimichurri, roasted potato		25
EL CUBANO cuban pork roast, country ham, gruyere, chipotle aioli, served with fries		17
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	14
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
GUANCIALE calabrian chili sauce, arugula, cipolini onion, pecorino	18
BRAISED BEEF SHORT RIB heirloom peppers, beer braised onions, cave aged cheeses	22
ADDITIONS : pepperoni, prosciutto, Italian sausage, truffle oil \$3 ea	
mushrooms, black olives, Calabrian chilis \$2 ea	

SPARKLING

Bubble Trouble	flight 23
<i>Fine sparkling wines from around the world</i>	
S. Osvaldo, Prosecco, Treviso, Italy NV	11 / 44
<i>Asian pear & Golden delicious apple. Brut in style, crisp finish.</i>	
Eyrie, "Spark", Rosé sparkling, Willamette Valley, OR NV	15 / 60
<i>Vine-ripened strawberry and cherry blossom with a wet slate, clean finish.</i>	
Émile Leclère, Blanc de Blancs, Champagne, FR 2016	20 / 80
<i>Toasted brioche, baked apple tart, spiced Bartlett pear; crisp, dry finish.</i>	

WHITE & ROSÉ

Wispy & Whimsical	flight 17
<i>Dry, mineral-driven, with delicate aromas</i>	
Saveé Sea, Sauvignon Blanc, Marlborough, New Zealand 2017	9 / 36
<i>Meyer lemon and sea-salt dusted tangerine. Fruity and crisp.</i>	
Buzzinelli, Pinot Grigio, Friuli-Venezia Giulia, Italy 2018	13 / 52
<i>Bartlett pear, Honeycrisp apple, Lily of the Valley; hints of honey & lemon.</i>	
Schneider, Riesling, Rheinhessen, Germany 2016	11 / 44
<i>Ripe quince and yellow apple with beeswax and Meyer lemon. Dry finish.</i>	
Well Rounded	flight 20
<i>Luscious textures; rounder-bodied whites</i>	
Olivier Morin, Chardonnay, Aligote, Burgundy, FR 2017	13 / 52
<i>Granny Smith apple, Meyer lemon & wet slate. Juicy with a clean finish.</i>	
Arca Nova, Alvarinho, Minho, Portugal 2018	12 / 48
<i>Orange blossom, white peach and apricot. Juicy palate & a tingling finish.</i>	
Böen, Chardonnay, Coastal Blend, CA 2017	15 / 60
<i>Meyer lemon curd, ripe Gala apple & vanilla. Rich palate; balanced finish.</i>	

RED

On the Bright Side	flight 20
<i>Elegant reds with bright acidity</i>	
Karana, Nebbiolo, Sardegna, Italy 2017	11 / 44
<i>Dusty rose, damp earth, soft red cherry. Dry and tannic..</i>	
Mira, Pinot Noir, Napa Valley, CA 2016	16 / 64
<i>Ripe strawberry & baked cherry pie. Lush & juicy with a long finish.</i>	
Delas, Syrah-Grenache blend, Côtes-du-Rhône, FR 2018	12 / 48
<i>Spiced red plum & berries with hints of tobacco & leather. Fruity & savory.</i>	
Spice & Jam Session	flight 21
<i>Bolder fruit expressions with hints of spice</i>	
Almacruz, Cabernet Blend, Colchagua Valley, Chile 2017	9 / 36
<i>Dusty red berries, green bell pepper and cocoa powder. Fruity and spicy.</i>	
Turley, 'Juvenile', Zinfandel, Napa Valley, CA 2017	16 / 64
<i>Orange clove, star anise and cranberry sauce. Juicy with a bright finish.</i>	
Swanson, Merlot, Napa Valley, CA 2016	16 / 64
<i>Tobacco, red plum & berries, toasted oak; juicy palate & a lingering finish.</i>	

LIBRARY BOTTLES

Vignon Pere & Fils, Champagne, Verzenay, FR NV	120
Veuve Clicquot, Champagne Brut, Reims, FR NV	130
François Labet, Chardonnay, Cote-D'OR, Burgundy, FR 2017	80
Flowers, Chardonnay, Sonoma Coast, CA 2017	80
Clos de la Tech, Pinot Noir, Santa Cruz Mts., CA 2012	100
Failla, Pinot Noir, Sonoma Coast, CA 2018	90
Canvasback, Cabernet Sauvignon, Red Mt., WA 2015	90
Sierra Cantabria "Unica", Tempranillo, Rioja, Spain 2015	80
La Fiorita, Sangiovese, Brunello di Montalcino, Tuscany, IT 2014	125
Stonestreet, Cabernet Sauvignon, Alexander Valley, CA 1999	120

COCKTAILS

District Manhattan	15
<i>Buffalo Trace, Cocchi Torino, Averna, Angosturra and Orange Bitters</i>	
Blood Pact	14
<i>Silver Tequila, Ancho Reyes, Carpano Bitter, Amaro, Blood Orange and Lime</i>	
Sangria	12
<i>Red, with Mango & Pineapple White, with Orange & Pineapple</i>	
Blue Condition	13
<i>Old Forester, Giffard Banane, Pasubio Amaro, Blueberry, Maple, Lemon</i>	
Strawberry Fields Forever	13
<i>Wheatley Vodka, St. George Basil, Cocchi Americano, Strawberry, Lemon, Ginger Beer</i>	
Second Breakfast	13
<i>Angosturra White Rum, Rhum Clement Coconut, St. George Nola Coffee Liqueur, Pineapple, Lime, Dark Rum</i>	
English Rose	13
<i>City of London Gin, Cocchi Rosa, Pomegranate, Grapefruit, Lemon, Tempus Fugit Violettes</i>	

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
Old Soul, Cabernet Sauvignon, CA 2017	10

DRAFT BEER

Berryessa Fast Pass to Helles, Winters, CA 5% 16oz	8
Weihenstephaner Hefeweissbier, Bavaria, Germany 5.4% 13oz	8
Alvarado Street Mo'Veza, IPL, Monterey, CA 5.4% 16oz	8
East Brothers Red Lager, Richmond, CA 4.5% 16oz	8
Offshot Escape, IPA, Placentia, CA 7.1% 16oz	8
Narrative Fermentation Sasquatch Feet, NE IPA, SJ, CA 6.4% 16oz	9
Almanac Loud, NE IPA, Alameda, CA 8% 13oz	9
Bruery Terreux Wit the Funk, Wild Ale, 5.4% 10oz	9
Bruery Terruex 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
Narrative Fermentation Citra Is My Vice, IPA, SJ, CA 16 oz	10
Mother Earth Cali' Creamin', Cream Ale, St. Vista, CA 5.5% 12oz	6
Anderson Valley Framboise Rose Gose, Fort Bragg, CA 4.2% 12oz	6
Stiegel Grapefruit Radler, Austria, 2.25% 16oz	6
High Noon Hard Seltzers 355ml can	6
<i>*watermelon, pineapple, grapefruit or black cherry</i>	