

HAPPY HOUR**Tuesday – Saturday 5-6 PM**

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.

DEVEILED EGGS | TEMPURA AVOCADO | CEVICHE MIXTO

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
DEVEILED EGGS* fermented chili, pickled radish & sprout ◆		9
ORGANIC GREENS avocado, shaved radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette		13
CEVICHE MIXTO* corvina-octopus-shrimp, yuca, sweet potato, sweet chilis, sour orange, crispy plantains		16
AHI TUNA POKE* passionfruit dressing, cucumber, avocado, limu seaweed, crispy sesame furikake rice		19
BURRATA grilled stone fruit salad, crispy prosciutto, aged balsamic, levain toast		16
HOUSE CUT FRIES* fresh herbs, truffle parmesan aioli ◆		8.5
TEMPURA AVOCADO* jalapeño-lime aioli, sweet 'n spicy sea salt ◆		11
FONTINA & SPINACH ARANCINI smoked tomato sauce ◆		12
GRILLED BROCCOLINI roasted mushrooms, arugula, feta valbreso, gold balsamic		15
FRIED GREEN TOMATOES elote salad, cotija seca, canary bean relish		13
DUCK CONFIT PASTIS duck-rutabaga-onion filled pastry, pickled carrot & herb salad, beet aioli		15
CRISPY SPICED CHICKEN WINGS west indies spice rub, mango-tamarind yogurt dip ◆		13.5
LAMB MEATBALLS house ground lamb & pork, chermoula tomato sauce & manchego cheese		15
MAPLE BACON FLATBREAD house bacon, maple crème fraîche, beer braised onions, mustard greens		18
GRILLED HANGER STEAK porcini glacé, tempura onion, chimichurri, roasted potato		25
CUBAN SANDWICH slow roasted pork, country ham, gruyere, chipotle aioli & pickle mix, plantain chips		17
BUTCHER'S BLEND BURGER cheddar umami aioli, takikomi onions, marrow toasted brioche bun, fries		22

SLIDERS (2 per order)

FRIED CHICKEN SLIDERS pickled fresno chili slaw, spiced honey remoulade	15
CRISPY SMOKED PORK BELLY SLIDERS pineapple kimchi, white shoyu aioli, cilantro, fried shallots	15
BEEF SLIDERS* artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2)	15

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, cippolini onion, pecorino	18
BBQ BEEF SHORT RIB gypsy peppers, toasted onion, farmhouse cheddar & parmesan	22
ADDITIONS : pepperoni, prosciutto, Italian sausage, truffle oil \$3 ea; mushrooms, black olives, Calabrian chilis \$2 ea	

SPARKLING

Bubble Trouble	flight 21
<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>	
Terres Secrètes Crémant, Rosé, Burgundy, FR NV	13 / 52
<i>Cherries & pink grapefruit with hints of toast. Light, crisp & dry.</i>	
Roederer Estate, Brut, Anderson Valley, CA NV	18 / 72
<i>Crisp apple and pear with fine bubbles. Fruity yet dry on the finish.</i>	

WHITE & ROSÉ

Wispy & Whimsical	flight 17
<i>Dry, mineral-driven; delicate aromas</i>	
Maui, Sauvignon Blanc, Waipara Valley, New Zealand 2020	10 / 40
<i>Tropical notes of passionfruit, guava, and key lime. Bright, zippy finish.</i>	
Lange, Pinot Gris, Willamette Valley, OR 2019	12 / 48
<i>Bartlett pear, honeysuckle & peach blossom. Tingling minerals, wet stone.</i>	
Allendorf "Save Water, Drink Riesling", 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>	
Abad dom Bueno, Godello, Bierzo, Spain	12 / 48
<i>Fleshy orchard fruits, Meyer lemon & wet stone. Round body; minerals.</i>	
Böen, Chardonnay, Coastal Blend, CA 2017	15 / 60
<i>Meyer lemon curd, ripe Gala apple & vanilla. Rich palate; balanced finish.</i>	
Everybody Say...Rosé!	
<i>Global examples of pretty pink wine</i>	
CàMaiol, Rosé, Chiaretto del Garda, Italy 2019	10 / 40
<i>Bright strawberry, almond & white pepper. Dry & delicate.</i>	
Raptor Ridge, Rosé of Pinot Noir, Willamette Valley, OR 2020	12 / 48
<i>Citrus zest, hibiscus and bing cherry. Lush palate; fresh finish.</i>	
Flowers, Rosé of Pinot Noir, Sonoma Coast, CA 2020	15 / 60
<i>White peach, vine-ripened strawberry & cherry candy. Fresh and juicy.</i>	

RED

On the Bright Side	flight 23
<i>Elegant reds with bright acidity</i>	
Karana, Nebbiolo, Sardegna, Italy 2017	11 / 44
<i>Notes of dusty rose, damp earth, and soft red cherry. Dry and tannic.</i>	
Louis Latour, Pinot Noir, Mercurey, Burgundy, FR 2015	18 / 72
<i>Aromatic with dried herbs, mushroom & wild strawberry. Bright & elegant.</i>	
Resonance, Pinot Noir, Willamette Valley, OR 2018	16 / 64
<i>Black cherry, vine-ripened strawberry, violet, and hints of oak. Lush finish.</i>	
Spice & Jam Session	flight 18
<i>Bolder fruit expressions with hints of spice</i>	
Anhelo, Tempranillo, Vino de la Tierra Castilla, Spain 2018	10 / 40
<i>Juicy palate of blueberry & licorice; cigar box & fresh hay; firm tannin.</i>	
Home Field, Zinfandel Blend, Dry Creek, Sonoma, CA 2016	14 / 56
<i>Dark berry jam with hints of violet and briar. Rich, velvety palate & finish.</i>	
Two Shepherds, Syrah, Russian River Valley, CA 2015	11 / 44
<i>Blueberry jam, wild berries; hints of game & thyme. Bright & juicy.</i>	
Beyond Bordeaux	flight 23
<i>Bordeaux-style blends from around the world</i>	
Achaval Ferrer, Malbec, Mendoza, Argentina 2018	12 / 48
<i>Blackberry, boysenberry, with hints of violet & dust. Firm fruit tannin.</i>	
Alexander Valley Vineyards, Cabernet, Alexander Valley 2018	15 / 60
<i>Overripe purple plum & cassis with toasted oak & vanilla. Luscious body.</i>	
Château Puy-Blanquet, St. Émilion, Bordeaux, FR 2016	18 / 72
<i>Black cherry, spiced red plum & hints of tobacco. Soft, supple & elegant.</i>	

COCKTAILS

Stirred	
District Manhattan	15
<i>Elijah Craig Rye, Carpano Antica, Averna, Angostura and Orange Bitters</i>	
Sanatarium	14
<i>Buffalo Trace, Nux Alpina Walnut, Vedrenne Supercassis, Cocchi Torino, Verjus Rogue</i>	
Shaken	
Blood Pact	14
<i>Pueblo Viejo Tequila, Ancho Reyes, Amaro Ciociaro, Carpano Bitter, Blood Orange, Lime, Firewater Bitters</i>	
Re-Tox	13
<i>Wheatley Vodka, Cocchi Americano, Grapefruit, Pomegranate, Lemon, Prosecco</i>	
Trader Bob's Mai Tai	14
<i>Plantation Original Dark, Dry Curacao, Housemade Orgeat, Velvet Falernum, Lime</i>	
Kramer's Cosmo	14
<i>City of London Gin, St. George Basil, Elderflower, Hibiscus, Lemon, Egg White</i>	
Rye Another Day	13
<i>Rittenhouse Rye, Laird's Applejack, St. George Spiced Pear, Cocchi Torino, Orgeat, Lemon</i>	

WINE ON TAP

Maggio, Sauvignon Blanc, Lodi, 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

Seismic Alluvium, Pilsner, Santa Rosa, CA 4.5% 16oz	8
Berryessa Fast Pass to Helles, Helles, Winters, CA 5% 16oz	8
Allagash White, Belgian Wit, Portland, ME 5.1% 13oz	8
Berryessa Whippersnapper, English Mild, Winters CA 4% 16oz	8
Offshoot Escape!, IPA, Santa Rosa, CA 7.5% 16oz	8
New Glory Citra Dream, Hazy IPA, CA 6.8% 16oz	9
Original Pattern O.G. Fermentation, DIPa, Oakland, 8.1% 13oz	9
Allagash Tripel, Belgian Ale, Portland, ME 9% 13oz	9
Petrus Aged Pale, Sour, Belgium 7.3% 8oz	10
Barrelhouse Oatmeal Stout, Paso Robles, CA 6% 13oz	8
Stem Raspberry Cider, Denver, CO 5.5% 16oz	8

BOTTLES & CANS

Montucky Cold Snack, Pale Lager, Montana 4.5% 12 oz	5
Fort Point Villager, IPA, San Francisco, CA 6.3% 12oz	7
Almanac Love IPA, Alameda, CA 6.1% 16 oz	10
Kyla Lychee Lemonade, Kombucha, Hood River, OR 6.5% 16oz	10
Stiegel Grapefruit Radler, Austria, 2.25% 16oz	6
Stem Real Dry Cider, Denver, CO 6.5% 12oz	7
Sincere Bonafide Dry Cider, Oakland, CA 5.6% 16oz	9