

CHEESE PLATE chef's selection, artisan bread & accoutrements	3 cheeses 16 / 5 cheeses 25
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
HOUSE MARINATED OLIVES Italian mix, calabrian chili, citrus & garlic ◆	7
DEVILED 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	17.5
AHI TUNA POKE* passionfruit dressing, cucumber, avocado, limu seaweed, crispy sesame furikake rice	19.5
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 ◆	14.5
LAMB MEATBALLS house ground lamb & pork, chermoula tomato sauce & manchego cheese	15
GRILLED HANGER STEAK porcini glacé, tempura onion, chimichurri, roasted potato	28

SLIDERS (2 per order)

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

SANDWICHES

CUBAN slow roasted pork, country ham, gruyere, chipotle aioli & pickle mix, plantain chips	17
BUTCHER'S BLEND BURGER farmhouse cheddar, crispy pork belly, black garlic aioli, takikomi onion, fries	22

HAND TOSSED PIZZA & FLATBREAD ◆

made to order using a blend of 00 Caputo and locally milled flours with house-made ingredients

MARGHERITA sugar plum tomato, fresh mozzarella, basil	18
NAPOLI garlic tomato sauce, shredded mozzarella, parmesan	17
MUSHROOM roasted garlic béchamel, Tuscan kale, fontina, parmesan	20
HEIRLOOM CHICKEN slow cooked thigh, calabrian chili créma, arugula, cipollini onion, smoked scamorza	21
BBQ BEEF SHORT RIB gypsy peppers, toasted onion, farmhouse cheddar & parmesan	23
MAPLE BACON FLATBREAD house bacon, maple crème fraiche, beer braised onions, mustard greens	18

ADDITIONS : pepperoni, prosciutto, Italian sausage, truffle oil \$3 ea; mushrooms, black olives, Calabrian chilis \$2 ea

DESSERT

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

BEIGNETS ricotta almohaditas, cinnamon sugar, Mexican chocolate	10
CHOCOLATE POT DE CRÈME butterscotch mousse, graham cracker crumble, torched marshmallow	12
HOUSE MADE ICE CREAM TRIO ask your server for today's selections	9

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>	
Anna's Way, Sauvignon Blanc, Marlborough, NZ 2020	10 / 40
<i>Fragrant with fresh lime, green papaya & jalapeno. Light and crisp.</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	12 / 52
<i>Granny Smith apple, Meyer lemon & wet slate. Juicy with a clean finish.</i>	
Nai, Albariño, Salnés Valley, Rías Baixas, Spain 2020	12 / 48
<i>Ripe apricot, honeysuckle & kaffir lime. Bright, light and refreshing.</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!	Flight 19
<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 22
<i>Elegant reds with bright acidity</i>	
Carlin de Paolo, Barbera di'Asti, Piemonte, Italy 2019	11 / 44
<i>Tart red cherry, licorice and dried herbs. Juicy palate with a bright, tangy finish.</i>	
Louis Latour, Pinot Noir, Mercurey, Burgundy, FR 2015	18 / 72
<i>Aromatic with dried herbs, mushroom & wild strawberry. Bright & elegant.</i>	
Santa Barbara Winery, Pinot Noir, Santa Barbara, CA 2019	15 / 60
<i>Cranberry, vine-ripened strawberry & red cherry. Light body and minerals.</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 32
<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>	
Sinegal "Details", Cabernet Sauvignon, Sonoma, CA 2019	16 / 64
<i>Black currant, eucalyptus, sage & balsamic. Full, velvety & dry.</i>	
Rotating Reserve Bordeaux	25 / 100
<i>Ask your server for today's selections</i>	

COCKTAILS

Stirred	
District Manhattan	15
<i>Elijah Craig Rye, Carpano Antica, Averna, Angostura and Orange Bitters</i>	
Dirk Diggler	14
<i>Buffalo Trace, Cocchi Torino, Kina L'Aero D'or, Madagascar Vanilla, Orange Bitters</i>	
Shaken	
Re-Tox	13
<i>Wheatley Vodka, Lo-Fi Genetian Amaro, Grapefruit, Pomegranate, Lemon, Prosecco</i>	
Crayon's Revenge	14
<i>Pueblo Viejo Blanco, Ancho Reyes Verde, Charaeu Aloe Vera, Aperol, Watermelon, Lime</i>	
Trader Bob's Mai Tai	14
<i>Plantation Original Dark, Smith and Cross Navy Strength, Dry Curacao, Housemade Orgeat, Velvet Falernum, Lime</i>	
Kramer's Cosmo	14
<i>City of London Gin, St. Geroge Basil, Elderflower, Hibiscus, Lemon, Egg White</i>	
Rye Another Day	13
<i>Rittenhouse Rye, Laird's Applejack, St. George Spiced Pear, Cocchi Torino, Licor 43, 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

Moonlight Reality Czech, Pilsner, Santa Rosa, CA 4.8% 16oz	8
Berryessa Fast Pass to Helles, Helles, Winters, CA 5% 16oz	8
Revision Red Ale, Sparks, NV 5% 16oz	8
New Glory Gummy Worms, Hazy Pale Ale, CA 5.8% 16oz	8
Liquid Gravity, West Coast IPA, San Luis Obispo, 7% 16oz	8
New Glory Acoustic Sidepiece, Hazy IPA, CA 6.8% 16oz	9
Berryessa Double Tap, DIPA, Winters, CA 8.5% 13oz	9
Liquid Gravity Tropical Sour, San Luis Obispo, CA 6.7% 10oz	10
Drakes Drakonic, Imperial Stout, San Leandro, CA 8.75% 10oz	9
Stem Raspberry, Apple Cider, Denver, CO 6.7% 16oz	8

BOTTLES & CANS

Montucky Cold Snack, Pale Lager, Montana, CA 4.1% 16oz	6
Montucky Grapefruit Hard Seltzer, Montana, CA 5% 12oz	6
Stem Chili Guava Cider, Denver, CO 5.7% 12oz	7
Little Beast Electric Sunshine, Sour, Portland, OR 4.8% 16oz	10
Drakes Smells Like Juice, Imperial Hazy IPA, CA 8.1% 16oz	10
Kyla Lychee Lemonade, Kombucha, Hood River, OR 6.5% 16oz	10
Stiegel Grapefruit Radler, Austria, 2.25% 16oz	6