

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
DEVILED EGGS* fermented chili, pickled radish & sprout ◆	9
ORGANIC GREENS avocado, shaved radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette	13
PERSIMMON & BURRATA SALAD treviso & friséé, aged balsamic, walnut levain	16
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
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
BRUSSELS SPROUTS house cured bacon, heirloom squash, apple relish, smoked honey, candied pepitas	14
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

<b>Bubble Trouble</b>	<b>flight 21</b>
<i>Fine sparkling wines from around the world</i>	
<b>Toca, Cava Brut, Penedes, Spain</b>	<b>11 / 44</b>
<i>Crisp apple, fresh citrus and hints of brioche. Fruity and crisp.</i>	
<b>Terres Secrètes Crémant, Rosé, Burgundy, FR NV</b>	<b>13 / 52</b>
<i>Tart cherries &amp; pink grapefruit with hints of toast. Light, crisp &amp; dry.</i>	
<b>Roederer Estate, Brut, Anderson Valley, CA NV</b>	<b>18 / 72</b>
<i>Crisp apple and pear with fine bubbles. Fruity yet dry on the finish.</i>	

WHITE & ROSÉ

<b>Wispy &amp; Whimsical</b>	<b>flight 17</b>
<i>Dry, mineral-driven; delicate aromas</i>	
<b>Anna's Way, Sauvignon Blanc, Marlborough, NZ 2020</b>	<b>10 / 4</b>
<i>Fragrant with fresh lime, green papaya &amp; jalapeno. Light and crisp.</i>	
<b>Lange, Pinot Gris, Willamette Valley, OR 2019</b>	<b>12 / 48</b>
<i>Bartlett pear, honeysuckle &amp; peach blossom. Tingling minerals, wet stone.</i>	
<b>Allendorf, "Save Water, Drink Riesling", Germany 2016</b>	<b>11 / 44</b>
<i>Ripe quince and yellow apple with beeswax and Meyer lemon. Dry finish.</i>	
<b>Well Rounded</b>	<b>flight 19</b>
<i>Luscious textures; rounder-bodied whites</i>	
<b>Villa Varda, Friulano, Friuli, Italy 2017</b>	<b>10 / 40</b>
<i>Ripe quince &amp; yellow apple; hint of tarragon. Round with a mineral finish.</i>	
<b>Nai, Albariño, Salnés Valley, Rias Baixas, Spain 2020</b>	<b>12 / 48</b>
<i>Ripe apricot, honeysuckle &amp; kaffir lime. Bright, light, and refreshing.</i>	
<b>Böen, Chardonnay, Coastal Blend, CA 2017</b>	<b>15 / 60</b>
<i>Meyer lemon curd, ripe Gala apple &amp; vanilla. Rich palate; balanced finish.</i>	

RED

<b>On the Bright Side</b>	<b>flight 22</b>
<i>Elegant reds with bright acidity</i>	
<b>Carlin de Paolo, Barbera di'Asti, Piemonte, Italy 2019</b>	<b>11 / 44</b>
<i>Red cherry, licorice &amp; dried herbs. Juicy palate with a bright, tangy finish.</i>	
<b>Resonance, Pinot Noir, Willamette Valley, OR 2019</b>	<b>18 / 72</b>
<i>Ripe raspberry, lavender &amp; hints of star anise. Lush &amp; elegant palate.</i>	
<b>Annabella, Pinot Noir, Russian River Valley, CA 2018</b>	<b>15 / 60</b>
<i>Strawberry preserves, black mission fig, rhubarb &amp; fresh hay. Bright finish.</i>	
<b>Spice &amp; Jam Session</b>	<b>flight 18</b>
<i>Bolder fruit expressions with hints of spice</i>	
<b>Alceo, Tempranillo, La Mancha, Spain 2017</b>	<b>10 / 40</b>
<i>Ripe blueberry &amp; dried fig, with hints of baking spice &amp; maple. Rich &amp; juicy.</i>	
<b>Bedrock, Old Vine Zinfandel, Sonoma, CA 2019</b>	<b>14 / 56</b>
<i>Black cherry, wild berries, violet &amp; dried herbs. Medium body; bright finish.</i>	
<b>Delas, Syrah-Grenache blend, Côtes-du-Rhône, FR 2019</b>	<b>12 / 48</b>
<i>Spiced plum &amp; wild berries with fresh tobacco &amp; leather. Fruity yet savory.</i>	
<b>Beyond Bordeaux</b>	<b>flight 21</b>
<i>Bordeaux-style blends from around the world</i>	
<b>Achaval Ferrer, Malbec, Mendoza, Argentina 2018</b>	<b>12 / 48</b>
<i>Blackberry, boysenberry, with hints of violet &amp; dust. Firm fruit tannin.</i>	
<b>Sinegal "Details", Cabernet Sauvignon, Sonoma, CA 2019</b>	<b>16 / 64</b>
<i>Black currant, eucalyptus, sage &amp; balsamic. Full, velvety &amp; dry.</i>	
<b>Château de Janicon, Merlot blend, Graves, Bordeaux, FR 2018</b>	<b>14 / 56</b>
<i>Boysenberry, black cassis &amp; dried herbs. Chewy mouth-watering finish.</i>	
<b>From the Cellar</b>	<b>flight 31</b>
<i>Unique cellar selections by our Sommelier, Rachel Kaiser</i>	
<b>Vintage Reserve By the Glass, Rotating</b>	<b>20 / 80</b>
<i>Sample a wide variety of labels and vintages from our vast collection.</i>	
<b>Munt Roca, Grenache blend, Priorat, Spain 2017</b>	<b>17 / 68</b>
<i>Dark cherry, stewed berries &amp; dried purple flowers. Dusty and mouthwatering.</i>	
<b>Prisoner, Zinfandel blend, Napa Valley, CA 2019</b>	<b>25 / 100</b>
<i>Purple plum, cassis jam, chocolate and clove. Rich and velvety finish.</i>	

COCKTAILS

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

WINE ON TAP

<b>Maggio, Sauvignon Blanc, Lodi, CA 2018</b>	<b>10</b>
<b>Old Soul, Chardonnay, Lodi, CA 2018</b>	<b>10</b>
<b>Old Soul, Pinot Noir, Lodi, CA 2017</b>	<b>10</b>
<b>Old Soul, Cabernet Sauvignon, CA 2017</b>	<b>10</b>

DRAFT BEER

<b>Moonlight Reality Czech, Pilsner, Santa Rosa, CA 4.8% 16</b>	<b>8</b>
<b>Berryessa Fast Pass to Helles, Helles, Winters, CA 5% 16oz</b>	<b>8</b>
<b>Seismic Tremor Citrus Wheat, Santa Rosa, CA 5% 16oz</b>	<b>8</b>
<b>Revision Red Ale, Sparks, NV 5% 16oz</b>	<b>8</b>
<b>New Glory Gummy Worms, Hazy Pale Ale, CA 5.8% 16oz</b>	<b>8</b>
<b>Liquid Gravity, West Coast IPA, San Luis Obispo, 7% 16oz</b>	<b>8</b>
<b>New Glory Acoustic Sidepiece, Hazy IPA, CA 6.8% 16oz</b>	<b>9</b>
<b>Berryessa Double Tap, DIPA, Winters, CA 8.5% 13oz</b>	<b>9</b>
<b>Morgan Territory Glorious Mango, San Luis Obispo, CA 6% 10oz</b>	<b>10</b>
<b>Drakes Drakonic, Imperial Stout, San Leandro, CA 8.75% 10oz</b>	<b>9</b>
<b>Stem Raspberry, Apple Cider, Denver, CO 6.7% 16oz</b>	<b>8</b>

BOTTLES & CANS

<b>Montucky Cold Snack, Pale Lager, Montana, CA 4.1% 16oz</b>	<b>6</b>
<b>Stem Chili Guava Cider, Denver, CO 5.7% 12oz</b>	<b>7</b>
<b>Little Beast Electric Sunshine, Sour, Portland, OR 4.8% 16oz</b>	<b>10</b>
<b>Drakes Smells Like Juice, Imperial Hazy IPA, CA 8.1% 16oz</b>	<b>10</b>
<b>Local Roots Purple Haze, Kombucha, Vista, CA 6% 16oz</b>	<b>10</b>
<b>Stiegel Grapefruit Radler, Austria, 2.25% 16oz</b>	<b>6</b>
<b>Seek Out Hard Seltzer, Corvallis, OR 5% 16oz</b>	<b>7</b>
<i>*Apricot Mango, Kiwi Blackberry, Pineapple or Key Lime</i>	