

CHEESE PLATE chef's selection, artisan bread & accoutrements	3 cheeses 18 / 5 cheeses 29
CHARCUTERIE BOARD chef's selection of five house made pâtés and cured meats, crostini and accoutrements	21
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	12
BURRATA black truffle, roasted sunchoke, caramelized beet, walnut levain crisp	17
CEVICHE MIXTO* sea bass-octopus-shrimp, yuca & sweet potato, aji amarillo chili, sour orange, crispy plantains	17.5
AHI TUNA POKE* passionfruit dressing, cucumber, avocado, limu seaweed, crispy black sesame furikake rice	19.5
HOUSE CUT FRIES* fresh herbs, truffle parmesan aioli ♦	9.5
TEMPURA AVOCADO* jalapeño-lime aioli, sweet 'n spicy sea salt ♦	12
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	16
OXTAIL PASTIES savory braised oxtail pastries, roasted poblano queso, taco truck pickles, cotija	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 bordelaise glacé, tempura onion, chimichurri, roasted marble potatoes	29

**SLIDERS (2 per order)**

BUTTERMILK FRIED CHICKEN pickled fresno chili slaw, spiced honey remoulade	16
CRISPY SMOKED PORK BELLY pineapple kimchi, white shoyu aioli, cilantro, fried shallots	16
ALL NATURAL BEEF* artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2)	16

**SANDWICHES**

CUBANO MEDIA NOCHE slow roasted pork, country ham, gruyere, chipotle aioli & pickle mix, plantain chips	17
BUTCHER'S BAR BURGER farmhouse cheddar, house cured bacon, 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	21
CALABRIAN CHICKEN SAUSAGE crema Cosenza, arugula, cipollini onion, smoked provolone	22
BBQ BEEF SHORT RIB gypsy peppers, toasted onion, farmhouse cheddar & parmesan	24
MAPLE BACON FLATBREAD house bacon, maple crème fraiche, beer braised onions, mustard greens	18

*ADDITIONS* : pepperoni, prosciutto, Italian sausage, truffle oil \$3 ea; mushrooms, Calabrian chillis \$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

\* Consuming raw or undercooked proteins may increase your risk of food-borne illness, especially if you have a medical condition.

SPARKLING

<b>Bubble Trouble</b>	<b>flight 21</b>
<i>Fine sparkling wines from around the world</i>	
<b>Miquel Pons, Cava Brut, Penedes, Spain NV</b>	<b>11 / 44</b>
<i>D'anjou pear, Meyer lemon &amp; green apple. Light &amp; fresh with a crisp finish.</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>16 / 64</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>Tiki, Sauvignon Blanc, Marlborough, NZ 2021</b>	<b>10 / 40</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, Rías Baixas, Spain 2020</b>	<b>12 / 48</b>
<i>Ripe apricot, honeysuckle &amp; kaffir lime. Bright, light, and refreshing.</i>	
<b>Sarah's Vineyard, Chardonnay, Santa Clara Valley, CA 2018</b>	<b>15 / 60</b>
<i>Golden delicious apple, Asian pear, lemon curd &amp; almond. Rich yet bright.</i>	

RED

<b>On the Bright Side</b>	<b>flight 21</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>Cooper Hill, Pinot Noir, Willamette Valley, OR 2020</b>	<b>16 / 64</b>
<i>Ripe strawberry, red cherry &amp; blood orange. Bright, mineral driven finish.</i>	
<b>Lafken, Pinot Noir, Leyda, Chile 2018</b>	<b>13 / 52</b>
<i>Bing cherry, pomegranate, clove &amp; hints of game. Bright, savory 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>Siete Fincas, Malbec, Valle de Uco, Mendoza, Argentina 2020</b>	<b>12 / 48</b>
<i>Red plum &amp; ripe raspberry with vanilla &amp; violet. Medium body; soft 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 &amp; savory.</i>	
<b>Duckhorn, Merlot, Napa Valley, CA 2016</b>	<b>25 / 100</b>
<i>Berry cobbler, overripe plum, vanilla &amp; spice. Soft tannin, supple finish.</i>	

COCKTAILSStirred

<b>District Manhattan</b>	<b>15</b>
<i>Elijah Craig Rye, Carpano Antica, Averna, Angostura and Orange Bitters</i>	

Shaken

<b>Re-Tox</b>	<b>13</b>
<i>Wheatley Vodka, Lo-Fi Genetian Amaro, Grapefruit, Pomegranate, Lemon, Prosecco</i>	
<b>Blood Pact</b>	<b>14</b>
<i>Pueblo Viejo, Ancho Reyes, Carpano Apertif, Lime, Blood Orange, Spicy Honey, Tajin</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, 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>Original Pattern Hella Grungiest, Helles, Oakland, CA 5.4% 16oz</b>	<b>8</b>
<b>Full Circle Calilicious, Blood Orange Wheat, Fresno, CA 5.5% 16oz</b>	<b>8</b>
<b>Laughing Monk Third Circle, Tripel, SF, CA 8.7% 13oz</b>	<b>9</b>
<b>Liquid Gravity West Coast IPA, San Luis Obispo, 7% 16oz</b>	<b>8</b>
<b>Narrative Fermentation Line of Symmetry, DIPA, CA 8% 13oz</b>	<b>9</b>
<b>Narrative Fermentation Space Cadet, DIPA, SJ, CA 8.5% 13oz</b>	<b>9</b>
<b>Drake's Amber Ale, San Leandro, CA 5.2% 16oz</b>	<b>8</b>
<b>Morgan Territory Glorious Mango, San Luis Obispo, CA 6% 10oz</b>	<b>10</b>
<b>Golden State Jamaica, Cider, Denver, CO 5.8% 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>Local Roots Purple Haze, Kombucha, Vista, CA 6% 16oz</b>	<b>10</b>
<b>Narrative Fermentation Frooot, Slushie Sour 6% 16oz</b>	<b>12</b>
<b>New Glory Pieway to the Danger Zone, Imperial Sour 9% 16oz</b>	<b>12</b>
<b>Stiegel Grapefruit Radler, Austria, 2.25% 16oz</b>	<b>6</b>
<b>Camino Café con Leché, Milk Stout, San Jose, CA 6.5% 16oz</b>	<b>9</b>
<b>High Noon Hard Seltzer, Modesto, CA 4.5% 12 oz</b>	<b>7</b>
<i>*Pineapple or Grapefruit</i>	