

CHEESE PLATE	domestic and imported selections, toasted bread, accoutrements	3 cheeses 18 / 5 cheeses	29
CHARCUTERIE BOARD	selection of five house made pâtés and cured meats, crostini, accoutrements		21
CHEF'S TASTING BOARD	selection of two cheeses & three charcuterie, crostini & toasted bread, accoutrements		25
OYSTERS ON THE HALF SHELL*	champagne mignonette, horseradish & lemon		3.5 ea
DEVILED EGGS*	fermented chili, pickled radish & sprout ♦		9
HEIRLOOM TOMATO & WATERMELON SALAD	lemon cucumbers, hanh dam onions, nuac cham vinaigrette		16
ORGANIC GREENS	avocado, shaved radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette		15
BURRATA	Parma prosciutto, Tuscan melon carpaccio, shaved fennel, arbequina olive oil, walnut levain		18
CEVICHE MIXTO*	sea bass-octopus-shrimp, aji amarillo chili & sour orange, yuca & sweet potato, crispy plantains		18
AHI TUNA POKE*	passionfruit ponzu, cucumber, avocado, red ogo seaweed, crispy rice, black sesame furikake		19.5
HOUSE CUT FRIES*	fresh herbs, truffle parmesan aioli ♦		9.5
FRIED CURLY CORN	mole spice, chili elote crema, cotija, cilantro leaves ♦		13
FONTINA & SPINACH ARANCINI	smoked tomato sauce ♦		13
ROASTED CAULIFLOWER	espelette, ruka leaf, sherried sultanas, pistachio romesco		16
OXTAIL PASTIES	savory braised oxtail pastries, roasted poblano queso, taco truck pickles		15
CRISPY SPICED CHICKEN WINGS	west indies spice rub, mango-tamarind yogurt dip ♦		15
LAMB MEATBALLS	house ground lamb & pork, chermoula tomato sauce, manchego cheese		16
GRILLED HANGER STEAK*	porcini bordelaise glacé, tempura onion, sauce persillade, roasted marble potatoes		29

SANDWICHES

BUTTERMILK FRIED CHICKEN SLIDERS	pickled fresno chili slaw, spiced honey remoulade	16
CRISPY SMOKED PORK BELLY SLIDERS	pineapple kimchi, white shoyu aioli, cilantro, fried shallots	16
ALL NATURAL BEEF SLIDERS*	artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2)	16
CUBANO	slow roasted pork, country ham, gruyere, chipotle aioli & pickle mix, plantain chips	17
BUTCHER'S BAR BURGER*	farmhouse cheddar, house bacon, black garlic aioli, takikomi onion, b&b pickles, fries	22

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	18
NAPOLI	garlic tomato sauce, fresh mozzarella, parmesan	17
MUSHROOM	roasted garlic béchamel, Tuscan kale, fontina, parmesan	22
CALABRIAN CHICKEN SAUSAGE	crema Cosenza, rapini, cipollini onion, aged provolone	23
SPEC CARCIOFATA BIANCA	smoked prosciutto, artichoke-mozzarella crema, gold potato, parmesan	23
MAPLE BACON FLATBREAD	house bacon, maple crème fraiche, beer braised onions, mustard greens	18

ADDITIONS: pepperoni, prosciutto, Italian sausage, truffle oil, mushrooms, Calabrian chilis \$3 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

Bubble Trouble	flight 22.5
<i>Fine sparkling wines from around the world</i>	
Toca, Cava Brut, Penendes, Spain, NV	11 / 44
<i>Crisp apple, fresh citrus and hints of brioche. Fruity and crisp.</i>	
Terres Secrètes, Crémant Rosé, Burgundy, FR NV	14 / 56
<i>Tart cherries & pink grapefruit with hints of toast. Light, crisp & dry.</i>	
Piper-Heidsieck 1785, Brut, Champagne, FR NV	20 / 80
<i>Crisp apple and pear with fine bubbles. Fruity yet dry on the finish.</i>	

WHITE

Wispy & Whimsical	flight 20
<i>Dry, mineral-driven; delicate aromas</i>	
Francis Blanchet, Sauvignon Blanc, Pouilly Fumé, FR 2020	14 / 56
<i>Kaffir lime, honeydew melon & gooseberry. Elegant, dry & crisp.</i>	
Niklas, Kerner, Südtirol D.O.C., Alto Adige, Italy 2019	14 / 56
<i>A Sauv Blanc-Riesling hybrid. Asian pear, white peach & honeysuckle.</i>	
Laurenz V., "Singing", Grüner Veltliner, Kamptal, Austria 2020	12 / 48
<i>Yellow apple & peach, lemon zest & white pepper. Soft, juicy & bright.</i>	
Well Rounded	flight 19
<i>Luscious textures; rounder-bodied whites</i>	
Longaví, "Glup", Chenin Blanc, Maule Valley, Chile 2020	12 / 48
<i>An orange wine. Ripe pear, peach pit & white flowers.</i>	
Soalheiro, Alvarinho blend, Minho, Portugal 2020	11 / 44
<i>Nectarine, white peach & orange blossom. Rich body with a sea-salt finish.</i>	
Sarah's Vineyard, Chardonnay, Santa Clara Valley, CA 2018	15 / 60
<i>Golden delicious apple, Asian pear, lemon curd & almond. Rich yet bright.</i>	

RED

On the Bright Side	flight 23
<i>Elegant reds with bright acidity</i>	
Terzetto, Barbera D'Asti, Piemonte, Italy 2019	12 / 48
<i>Dried rose petals, black cherry & hints of earth. Juicy and puckery.</i>	
Cooper Mountain, Pinot Noir, Willamette Valley, OR 2018	18 / 76
<i>Stewed strawberry, hibiscus, mushroom & clove. Mineral-driven finish.</i>	
Alfaro Family, Pinot Noir, Santa Cruz Mts., CA 2020	16 / 64
<i>Bing cherry, pomegranate, clove & hints of game. Bright, savory finish.</i>	
Spice & Jam Session	flight 21
<i>Bolder fruit expressions with hints of spice</i>	
Palacios, Finca la Montesa, Garnacha, Rioja, Spain 2018	13 / 52
<i>Dried cherry, raspberry, rose petals & herbs. Medium body; chewy finish.</i>	
Unti, Zinfandel, Dry Creek Valley, CA 2018	17 / 68
<i>Blackberry, boysenberry, bramble and pepper. Long and chewy finish.</i>	
Piaugier, Grenache blend, Côtes du Rhône, France 2019	12 / 48
<i>Blueberry, grilled plum, leather and white pepper. Firm fruit tannin.</i>	
Beyond Bordeaux	flight 22
<i>Bordeaux-style blends from around the world</i>	
Siete Fincas, Malbec, Valle de Uco, Mendoza, Argentina 2020	13 / 52
<i>Red plum & ripe raspberry with vanilla & violet. Medium body; soft tannin.</i>	
Luke, Cabernet Sauvignon, Columbia Valley, WA 2019	16 / 64
<i>Currant, blackberry, mocha, spice & vanilla. Rich palate; firm tannin.</i>	
Château de Janicon, Merlot blend, Graves, Bordeaux, FR 2018	15 / 60
<i>Boysenberry, black cassis & dried herbs. Chewy mouth-watering finish.</i>	
From the Cellar	flight 32.5
<i>Unique cellar selections by our Sommelier, Rachel Kaiser</i>	
Brezza, Nebbiolo, Langhe, Piemonte, Italy 2020	20 / 80
<i>Organic. Dried cherry, strawberry licorice & earth. Fruit tannin; dry finish.</i>	
Sinegal "Details", Cabernet Sauvignon, Sonoma, CA 2019	20 / 80
<i>Black currant, eucalyptus, sage & balsamic. Full, velvety & dry.</i>	
Rotating Reserve by the Glass	25 / 100
<i>Ask your server for today's unique selection from our cellar.</i>	

COCKTAILS

District Manhattan	15
<i>Larceny Bourbon, Carpano Antica, Averna, Angostura, Orange Bitters</i>	
Mexican Standoff	14
<i>Los Vecinos Mezcal, Fernet Branca, Carpano Antica, Pierre Ferrand Dry Curacao, Licor 43, Mole</i>	
De-Tox	13
<i>Wheatley Vodka, Elderflower, Aperol, Lime, Grapefruit, Cava</i>	
Briar Patch	14
<i>City of London Gin, Supercassis, Crème de Violette, Lo-Fi Gentian, Raspberry, Lemon</i>	
Prestige Worldwide	14
<i>Pueblo Viejo Reposado, Ancho Reyes, Pasubio Amaro, Lemon, Pomegranate, Soda</i>	
Trader Bob's Mai Tai	14
<i>Plantation Dark, Velvet Falernum, Pierre Ferrand Dry Curaco, Macadamia Nut Orgeat, Lime</i>	
Blue Steel	14
<i>Buffalo Trace, Nux Alpina Walnut, Banana, Blackberry, Lemon</i>	

WINE ON TAP

Old Soul, Chardonnay, CA 2019	10
Line 39, Sauvignon Blanc, CA 2019	10
Notes, Pinot Noir, California Blend, CA 2017	10
Notes, Cabernet Sauvignon, CA 2017	10

DRAFT BEER

Faction Pilsner, Alameda, CA 4.8% 16oz	8
Weihenstephaner Helles, Bavaria, Germany, 5.1% 16oz	8
Weihenstephaner Kristallweiss, Wheat, Germany 5.4% 16oz	8
Allagash Tripel, Portland, MA 9% 13oz	9
Almanac Sunshine & Opportunity, Sour, Alameda, CA 5.8% 10oz	10
Original Pattern Get off My Lawn, IPA, Oakland, CA 6.9% 16oz	9
Barebottle Juicy Couture, Hazy IPA, SF, CA 6.4% 16oz	9
Narrative Fermentation Writer's Block, DIPa, CA 8% 13oz	10
Hacker-Pschorr Märzen, Munich, GR 5.8% 13oz	8
Berryessa Rye Ryerish, Irish Stout, Winters, CA 5.5% 16oz	8
Local Roots Purple Haze, Hard Kombucha, Vista, CA 6% 13oz	9
Stem Rose Cider, Denver, CO 5.5% 16oz	8

BOTTLES & CANS

Montucky Cold Snack, Pale Lager, Montana 4.1% 16oz	6
Stiegl Grapefruit Radler, Salzburg, AT 2.5% 16oz	7
Stem Chili Guava Cider, Denver, CO 5.7% 12oz	8
Mother Earth Cali Creamin', Vanilla Cream Ale, Vista, CA 5% 12oz	8
Barebottle Brotha Goose, Sour, San Francisco, CA 6.8% 16oz	12
High Noon Hard Seltzer, Modesto, CA 4.5% 12oz	7
<i>*Grapefruit or Passionfruit</i>	