

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, watermelon 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, crispy rice, black sesame furikake		19.5
HOUSE CUT FRIES*	fresh herbs, truffle parmesan aioli ♦		10
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		17
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	17
SMOKED PORK BELLY SLIDERS	pineapple kimchi, white shoyu aioli, cilantro, fried shallots	17
ALL NATURAL BEEF SLIDERS*	artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2)	17
CUBANO	slow roasted pork, country ham, gruyere, chipotle aioli & pickle mix, plantain chips	18
DISTRICT 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	23
CALABRIAN CHICKEN SAUSAGE	crema Cosenza, rapini, cipollini onion, aged provolone	24
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	19

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

FROG HOLLOW PLUM CRISP	brown sugar-oat topping, vanilla bean ice cream	10
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 25
<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>	
Gruet "Sauvage", Brut Rosé, New Mexico, NV	14 / 56
<i>Tart strawberry and red cherry, fine bubbles & a dry finish (zero dosage!)</i>	
Piper-Heidsieck 1785, Brut, Champagne, FR NV	25 / 100
<i>Crisp apple and pear with fine bubbles. Fruity yet dry on the finish.</i>	

WHITE

Wispy & Whimsical	flight 22
<i>Dry, mineral-driven; delicate aromas</i>	
Les Fontenelles, Sauvignon Blanc, Sancerre, FR 2020	18 / 72
<i>Gooseberry, key-lime, and passionfruit. Green and flinty. Soft, crisp finish.</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 21
<i>Luscious textures; rounder-bodied whites</i>	
Longavi "Black Summer", Chenin Blanc, Swartland, S. Africa	16 / 64
<i>Yellow apple, quince, mandarin & honeysuckle notes. Juicy & fresh.</i>	
Soalheiro, Alvarinho blend, Minho, Portugal 2020	11 / 44
<i>Nectarine, white peach & orange blossom. Rich body with a sea-salt finish.</i>	
Chalone, Chardonnay, Chalone, Monterey County, CA 2020	15 / 60
<i>Ripe quince, yellow apple, mandarin & toast. Lush, dry & balanced.</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>	
Corvidae, "Lenore", Syrah, Washington 2018	12 / 48
<i>Black currant, vanilla, chocolate covered cherry. Rich and velvety finish.</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>	
Iron & Sand, Cabernet Sauvignon, Paso Robles, CA 2019	16 / 64
<i>Cassis, cherry cola, baking spice & hints of earth. Soft oaky; dry finish.</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>	
Rotating Italian Reserve	20 / 80
<i>Ask your server for today's unique selection from our cellar.</i>	
Rotating Reserve by the Glass	25 / 100
<i>Ask your server for today's unique selection from our cellar.</i>	
Durant & Booth, Cabernet Sauvignon, Napa Valley, CA 2018	20 / 80
<i>Black cherry, currant, vanilla cream & toasted oak. Full bodied with a lingering finish.</i>	

COCKTAILS

Afternoon Delight	15
<i>Rittenhouse Rye, Walnut, Amontillado Sherry, Gran Classico, Banana, Chocolate bitters</i>	
District Manhattan	15
<i>Larceny Bourbon, Carpano Antica, Averna, Angostura, Orange Bitters, Hand Cut Block Ice</i>	
Mezcal Me Maybe	15
<i>Los Vecinos Mezcal, Amaro Ciociaro, Ancho Reyes, Tamarind, Acid Orange</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>	
Poison Ivy	14
<i>Pueblo Viejo Blanco, Dolin Blanc, Heirloom Genepey, Lime, Cucumber</i>	
Trader Bob's Mai Tai	14
<i>Plantation Dark, Velvet Falernum, Pierre Ferrand Dry Curaco, Macadamia Nut Orgeat, Lime</i>	
Stagg Jr "Baller" Manhattan	25
<i>Barrell proof George T. Stagg Jr Bourbon, Carpano Antica, Angostura and orange bitters, Hand Cut Block Ice</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, Cabenet Sauvignon, CA 2017	10

DRAFT BEER

Faction Pilsner, Alameda, CA 4.8% 16oz	8
The Bruery Ruckeller, Helles, Orange County, CA 5.2% 16oz	8
Weltenburger Hefeweizen, Bavaria, Germany 5.4% 13oz	8
Hacker-Pschorr Märzen, Bavaria, Germany, 5.8% 13oz	8
Allagash Tripel, Portland, MA 9% 13oz	9
Narrative Fermentation Stone's Throw, IPA, SJ, CA 6.8% 16oz	9
Barebottle Jurassic Juice, Hazy IPA, San Francisco, CA 6.9% 16oz	9
Barebottle Juice Lab, DIPa, San Francisco, CA 8.2% 13oz	10
Full Circle Peaches & Cream IIIa, Milkshake IPA, CA 6.5% 13oz	10
Fieldwork Salted Blueberry, Gose, Berkeley, CA 4.8% 10z	10
Mother Earth Milk Truck, Stout, Vista, CA 5.8% 13oz	9
Stem Real Dry, Cider, Denver, CO 6.8% 16oz	9

BOTTLES & CANS

Guinness Irish Stout, Dublin, IR 4.2% 16oz	6
Stem Chili Guava Cider, Denver, CO 5.7% 12oz	8
Narrative Fermentation Frooot, Slushie Sour, SJ, CA 6% 16oz	12
Mother Earth Cali Creamsicle, Orange 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

*Grapefruit or Passionfruit