

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
ORGANIC GREENS	avocado, watermelon radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette		15
WILD KING SALMON PATE	toasted pullman, green apple, celery leaf, salmon caviar		17
AHI TUNA POKE*	passionfruit ponzu, cucumber, avocado, crispy rice, black sesame furikake		19.5
HOUSE CUT FRIES*	fresh herbs, truffle parmesan aioli ♦		10
BRUSSELS SPROUTS	Korean fried pork belly, toasted pine nuts, spicy cider glaze		15
FONTINA & SPINACH ARANCINI	smoked tomato sauce ♦		13
BEETS AGRUMATO	black truffle burrata, micro herbs, orange vincotto, rosemary candied walnuts		19
ROASTED CAULIFLOWER	espelette pepper, arugula, sherried sultanas, pistachio romesco		17
SEARED SEA SCALLOPS	delicata squash puree, pink peppercorn, beach mushrooms, umami caramel		23
CRISPY SPICED CHICKEN WINGS	west indies spice rub, mango-tamarind yogurt dip ♦		15
OXTAIL PASTIES	savory braised oxtail pastries, roasted poblano queso, taco truck pickles		15
LAMB MEATBALLS	house ground lamb & pork, chermoula tomato sauce, manchego cheese		16
GRILLED HANGER STEAK*	porcini bordelaise sauce, tempura onion, 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
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	campari tomato, fresh mozzarella, basil	18
NAPOLI	garlic tomato sauce, fresh mozzarella, parmesan	17
MUSHROOM	roasted garlic béchamel, Tuscan kale, fontina, parmesan	23
SHRIMP & CHORIZO	saffron-piquillo pepper crema, manchego cheese, toasted garlic	25
CALABRIAN CHICKEN SAUSAGE	crema Cosenza, rapini, sweet onion, aged provolone	24
MAPLE BACON FLATBREAD	house bacon, maple crème fraiche, beer braised onions, mustard greens	19
CALABAZA FLATBREAD	pesto negro, roasted pumpkin, epazote onion, hatch chili goat cheese (add duck confit \$5)	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

PEAR CRISP	brown sugar-oat topping, vanilla bean ice cream	10
BEIGNETS	ricotta almohaditas, rum caramel, 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>	
Gruet, "Sauvage", Brut Rosé, New Mexico, NV	14 / 56
<i>Tart strawberry and red cherry, fine bubbles & a dry finish (zero dosage!)</i>	
Chandon, "By the bay", Blanc de blancs, Carneros, CA NV	20 / 80
<i>Green apple, lemon zest, vanilla and brioche. Elegant and dry.</i>	

WHITE

Wispy & Whimsical	flight 21
<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>	
Ippolito, Greco Bianco, Cirò Bianco, Calabria, Italy 2020	12 / 48
<i>Ripe peach, crunchy pear & wild flowers. Fresh palate; sea salt finish.</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 22
<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>	
Vinos Atlántico, "Columna", Albariño, Rias Baixas, Spain 2021	13 / 52
<i>Lemon zest, pear skin, jasmine & minerals. Fresh & fruity with a dry finish.</i>	
Chalone, Chardonnay, Chalone, Monterey County, CA 2020	15 / 60
<i>Ripe quince, yellow apple, mandarin & toast. Lush, dry & balanced.</i>	
Natty by Nature	flight 22.5
<i>Mixed flight. Naturally fermented unique expressions.</i>	
Raza, "Pet-Nat", Trajadura, Vinho Verde, Portugal 2021	14 / 56
<i>Wild yeast aromas, notes of lychee, pineapple gomme & dried raisins.</i>	
Scarbolo, "il ramato", Pinot Grigio, Friuli-Venezia, Italy 2021	13 / 52
<i>An orange wine. Fleshy peach, apple & cantaloupe with fresh citrus.</i>	
Day, Zinfandel, Sonoma, CA 2021	18 / 72
<i>Organic. Dried berries, pepper, purple flowers and tobacco.</i>	

RED

On the Bright Side	flight 23.5
<i>Elegant reds with bright acidity</i>	
Crü, Pinot Noir, Santa Lucia Highlands, Monterey, CA 2017	15 / 60
<i>Tart strawberry, pomegranate, black tea & hints of vanilla. Light and fruity</i>	
Elk Cove, Pinot Noir, Willamette Valley, OR 2021	18 / 72
<i>Bright cherry & raspberry with cola, leather & minerals. Dry and elegant.</i>	
Caparra & Siciliani, Gaglioppo, Cirò DOC, Calabria, Italy 2019	14 / 56
<i>Red cherry & red currant, with clay & leather. Firm tannin; long, chewy finish.</i>	
Beyond Bordeaux	flight 24
<i>Bordeaux-style blends from around the world</i>	
Bueyes Malbec, Valle de Uco, Mendoza, Argentina 2019	14 / 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>	
Leroy-Beauval, Merlot blend, Bordeaux Supérieur, FR 2019	18 / 72
<i>Dark chewy berries, wet forest floor & hints of licorice. Medium body; soft finish.</i>	
From the Cellar	flight 35
<i>Unique cellar selections by our Sommelier, Rachel Kaiser</i>	
Girolama Russo, Nerello Mascalese, Mt. Etna, Sicily 2019	20 / 80
<i>Dried red cherry & rose petal, with hints of red licorice & minerals.</i>	
Rotating Reserve by the Glass	25 / 100
<i>Ask your server for today's unique selection from our cellar.</i>	
Brendel, Cabernet Sauvignon, Napa Valley, CA 2019	25 / 100
<i>Black cherry, spiced purple plum & raspberry preserves. Full bodies with a long, dry 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, Italicus, Heirloom Genepy, Lime, Cucumber</i>	
Trader Bob's Mai Tai	14
<i>Plantation Dark, Velvet Falernum, Pierre Ferrand Dry Curaco, Macadamia Nut Orgeat, Lime</i>	

WINE ON TAP

Notes, Chardonnay, CA 2019	10
Line 39, Sauvignon Blanc, CA 2019	10
Notes, Cabernet Sauvignon, CA 2018	10
Notes, Pinot Noir, CA 2018	10

DRAFT BEER

East Brothers Bo Pilsner, Richmond, CA 5% 16oz	9
Weihenstephaner Original Helles, Bavaria, GR 5.1% 16oz	9
Weltenburger Hefeweizen, Bavaria, Germany 5.4% 13oz	9
Hacker-Pschorr Märzen, Bavaria, Germany, 5.8% 13oz	9
Allagash Tripel, Portland, MA 9% 13oz	10
Narrative Fermentation Hippy Couture, IPA, SJ, CA 6.6% 16oz	9
Barebottle Strata Dust, Hazy IPA, San Francisco, CA 6.7% 16oz	10
Bruery-Terreux Frucht: Guava, Sour, CA 5.1% 10oz	10
Stem Real Dry, Cider, Denver, CO 6.8% 16oz	9
Local Roots Tropical Habanero, Hard Kombucha 6% 13oz	10
Mother Earth Milk Truck, Milk Stout, Vista, CA 5.8% 13oz	9

BOTTLES & CANS

Montucky Cold Snack, Pale Lager, Bozeman, MT 4.1% 16oz	6
Stem Chili Guava Cider, Denver, CO 5.7% 12oz	8
Mother Earth Cali Creamin', Vanilla Cream Ale, Vista, CA 5% 16oz	8
Narrative Fermentation Frooot, Slushie Sour, SJ, CA 6% 16oz	12
Barebottle Brotha Goose, Sour, San Francisco, CA 6.8% 16oz	12
High Noon Hard Seltzer, Modesto, CA 4.5% 12oz	7
<i>*Grapefruit & Passionfruit</i>	