

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 three cheeses & three charcuterie, crostini & toasted bread, accoutrements		26
OYSTERS ON THE HALF SHELL*	champagne mignonette, horseradish & lemon		3.5 ea
DEVILED EGGS*	fermented chili, pickled radish & sprout ♦		10
ORGANIC GREENS	avocado, watermelon radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette		15
ROASTED PEAR & CHICORY SALAD	pomegranate vinaigrette, fourme d'ambert blue cheese, peppered pecans		16
BEETS & BURRATA	black truffle-agrumato vinaigrette, herb salad, rosemary candied walnuts, walnut crisp		19
SHRIMP COCKTAIL	yuzu kosho cocktail sauce		18
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 ♦		9
BRUSSELS SPROUTS	Korean fried pork belly, toasted pine nuts, spicy cider glaze		15
FONTINA & SPINACH ARANCINI	smoked tomato sauce ♦		13
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, roasted tomato, manchego cheese, toasted garlic	25
CALABRIAN CHICKEN SAUSAGE	crema Cosenza, rapini, sweet onion, aged provolone	24
WINTER SQUASH FLATBREAD	pesto negro, epazote onions, hatch chili goat cheese (add duck confit \$5)	18
MAPLE BACON FLATBREAD	house smoked bacon, beer braised onions, maple crème fraiche, 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*

PEAR & BLACK CURRANT 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

<b>Bubble Trouble</b>	<b>flight 22.5</b>
<i>Fine sparkling wines from around the world</i>	
<b>Toca, Cava Brut, Penendes, Spain, NV</b>	<b>11 / 44</b>
<i>Crisp apple, fresh citrus and hints of brioche. Fruity and crisp.</i>	
<b>Gruet, "Sauvage", Brut Rosé, New Mexico, NV</b>	<b>14 / 56</b>
<i>Tart strawberry and red cherry, fine bubbles &amp; a dry finish (zero dosage!)</i>	
<b>Chandon, "By the bay", Blanc de blancs, Carneros, CA NV</b>	<b>20 / 80</b>
<i>Green apple, lemon zest, vanilla and brioche. Elegant and dry.</i>	

WHITE

<b>Wispy &amp; Whimsical</b>	<b>flight 21</b>
<i>Dry, mineral-driven; delicate aromas</i>	
<b>Reverdy-Ducroux, Sauvignon Blanc, Sancerre, FR 2020</b>	<b>18 / 72</b>
<i>Gooseberry, key-lime, and passionfruit. Green and flinty. Soft, crisp finish.</i>	
<b>Ippolito, Greco Bianco, Cirò Bianco, Calabria, Italy 2020</b>	<b>12 / 48</b>
<i>Ripe peach, crunchy pear &amp; wild flowers. Fresh palate; sea salt finish.</i>	
<b>Laurenz V., "Singing", Grüner Veltliner, Kamptal, Austria 2020</b>	<b>12 / 48</b>
<i>Yellow apple &amp; peach, lemon zest &amp; white pepper. Soft, juicy &amp; bright.</i>	
<b>Well Rounded</b>	<b>flight 22</b>
<i>Luscious textures; rounder-bodied whites</i>	
<b>Longavi "Black Summer", Chenin Blanc, Swartland, S. Africa</b>	<b>16 / 64</b>
<i>Yellow apple, quince, mandarin &amp; honeysuckle notes. Juicy &amp; fresh.</i>	
<b>Vinos Atlántico, "Columna", Albariño, Rias Baixas, Spain 2021</b>	<b>13 / 52</b>
<i>Lemon zest, pear skin, jasmine &amp; minerals. Fresh &amp; fruity with a dry finish.</i>	
<b>Chalone, Chardonnay, Chalone, Monterey County, CA 2020</b>	<b>15 / 60</b>
<i>Ripe quince, yellow apple, mandarin &amp; toast. Lush, dry &amp; balanced.</i>	
<b>Natty by Nature</b>	<b>flight 22.5</b>
<i>Mixed flight. Naturally fermented unique expressions.</i>	
<b>Raza, "Pet-Nat", Trajadura, Vinho Verde, Portugal 2021</b>	<b>14 / 56</b>
<i>Wild yeast aromas, notes of lychee, pineapple gomme &amp; dried raisins.</i>	
<b>Scarbolo, "il ramato", Pinot Grigio, Friuli-Venezia, Italy 2021</b>	<b>13 / 52</b>
<i>An orange wine. Fleshy peach, apple &amp; cantaloupe with fresh citrus.</i>	
<b>Day, Zinfandel, Sonoma, CA 2021</b>	<b>18 / 72</b>
<i>Organic. Dried berries, pepper, purple flowers and tobacco.</i>	

RED

<b>On the Bright Side</b>	<b>flight 23.5</b>
<i>Elegant reds with bright acidity</i>	
<b>Crū, Pinot Noir, Santa Lucia Highlands, Monterey, CA 2017</b>	<b>15 / 60</b>
<i>Tart strawberry, pomegranate, black tea &amp; hints of vanilla. Light and fruity</i>	
<b>Elk Cove, Pinot Noir, Willamette Valley, OR 2021</b>	<b>18 / 72</b>
<i>Bright cherry &amp; raspberry with cola, leather &amp; minerals. Dry and elegant.</i>	
<b>Caparra &amp; Siciliani, Gaglioppo, Cirò DOC, Calabria, Italy 2019</b>	<b>14 / 56</b>
<i>Red cherry &amp; red currant, with clay &amp; leather. Firm tannin; long, chewy finish.</i>	
<b>Beyond Bordeaux</b>	<b>flight 24</b>
<i>Bordeaux-style blends from around the world</i>	
<b>Bueyes Malbec, Valle de Uco, Mendoza, Argentina 2019</b>	<b>14 / 52</b>
<i>Red plum &amp; ripe raspberry with vanilla &amp; violet. Medium body; soft tannin.</i>	
<b>Iron &amp; Sand, Cabernet Sauvignon, Paso Robles, CA 2019</b>	<b>16 / 64</b>
<i>Cassis, cherry cola, baking spice &amp; hints of earth. Soft oaky; dry finish.</i>	
<b>Leroy-Beauval, Merlot blend, Bordeaux Supérieur, FR 2019</b>	<b>18 / 72</b>
<i>Dark chewy berries, wet forest floor &amp; hints of licorice. Medium body; soft finish.</i>	
<b>From the Cellar</b>	<b>flight 35</b>
<i>Unique cellar selections by our Sommelier, Rachel Kaiser</i>	
<b>Maurice Charleux, Maranges 1er Cru, Burgundy, FR 2019</b>	<b>25 / 100</b>
<i>Ripe raspberry &amp; Morello cherry with hints of cedar. Long, elegant finish.</i>	
<b>1808, Tempranillo, Rioja Reserva, Spain 2016</b>	<b>20 / 80</b>
<i>Ripe red plum, chewy cherry, leather &amp; cedar. Rustic with a long finish.</i>	
<b>Brendel, Cabernet Sauvignon, Napa Valley, CA 2019</b>	<b>25 / 100</b>
<i>Black cherry, spiced purple plum &amp; raspberry preserves. Full bodies with a long, dry finish.</i>	

COCKTAILS

<b>Afternoon Delight</b>	<b>15</b>
<i>Rittenhouse Rye, Walnut, Amontillado Sherry, Gran Classico, Banana, Chocolate bitters</i>	
<b>District Manhattan</b>	<b>15</b>
<i>Larceny Bourbon, Carpano Antica, Averna, Angostura, Orange Bitters, Hand Cut Block Ice</i>	
<b>Mezcal Me Maybe</b>	<b>15</b>
<i>Los Vecinos Mezcal, Amaro Ciociaro, Ancho Reyes, Tamarind, Acid Orange</i>	
<b>De-Tox</b>	<b>14</b>
<i>Wheatley Vodka, Elderflower, Aperol, Lime, Grapefruit, Cava</i>	
<b>Briar Patch</b>	<b>15</b>
<i>City of London Gin, Supercassis, Crème de Violette, Lo-Fi Gentian, Raspberry, Lemon</i>	
<b>Poison Ivy</b>	<b>15</b>
<i>Pueblo Viejo Blanco, Italicus, Green Chartreuse, Cucumber Lime, Tajin</i>	
<b>Trader Bob's Mai Tai</b>	<b>15</b>
<i>Plantation Dark, Velvet Falernum, Pierre Ferrand Dry Curaco, Macadamia Nut Orgeat, Lime</i>	

WINE ON TAP

<b>Notes, Chardonnay, CA 2019</b>	<b>10</b>
<b>Line 39, Sauvignon Blanc, CA 2019</b>	<b>10</b>
<b>Notes, Cabernet Sauvignon, CA 2018</b>	<b>10</b>
<b>Notes, Pinot Noir, CA 2018</b>	<b>10</b>

DRAFT BEER

<b>Seismic Alluvium, Pilsner, Santa Rosa, CA 5% 16oz</b>	<b>9</b>
<b>Berryessa Free Kittens, Rice Lager, Winters, CA 5% 16oz</b>	<b>9</b>
<b>Weltenburger Hefeweizen, Bavaria, Germany 5.4% 13oz</b>	<b>9</b>
<b>Hacker-Pschorr Märzen, Bavaria, Germany, 5.8% 13oz</b>	<b>9</b>
<b>Allagash Tripel, Portland, MA 9% 13oz</b>	<b>10</b>
<b>Original Pattern Always Something, IPA, SJ, CA 6.8% 16oz</b>	<b>9</b>
<b>Barebottle Galactic Joyride, Hazy IPA, SF, CA 6.8% 16oz</b>	<b>10</b>
<b>Narrative Fermentation Tusk, Hazy DIPA, San Jose, CA 8.2% 13oz</b>	<b>10</b>
<b>Bruery-Terreux Frucht: Guava, Sour, CA 5.1% 10oz</b>	<b>10</b>
<b>Stem Pear Cider, Denver, CO 5.3% 16oz</b>	<b>9</b>
<b>Local Roots Strawberry Mojito, Hard Kombucha 6% 13oz</b>	<b>10</b>
<b>Mother Earth Milk Truck, Milk Stout, Vista, CA 5.8% 13oz</b>	<b>9</b>

BOTTLES & CANS

<b>Montucky Cold Snack, Pale Lager, Bozeman, MT 4.1% 16oz</b>	<b>6</b>
<b>Mother Earth Cali Creamin', Vanilla Cream Ale, Vista, CA 5% 12oz</b>	<b>8</b>
<b>Stem Chili Guava Cider, Denver, CO 5.7% 12oz</b>	<b>8</b>
<b>Mother Earth Cali Creamin', Vanilla Cream Ale, Vista, CA 5% 16oz</b>	<b>8</b>
<b>High Noon Hard Seltzer, Modesto, CA 4.5% 12oz</b>	<b>7</b>
<i>*Grapefruit &amp; Passionfruit</i>	