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|------------------------------|---|--------------------------|--------|
| 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 |
| 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, broccoli raab, sherried sultanas, pistachio romesco | | 17 |
| SEARED SEA SCALLOPS | delicata squash puree, pink peppercorn, beach mushrooms, umami caramel | | 24 |
| 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

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| 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

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| MARGHERITA | campari tomato, fresh mozzarella, basil | 18 |
| NAPOLI | garlic tomato sauce, fresh mozzarella, parmesan | 17 |
| MUSHROOM | roasted garlic béchamel, Tuscan kale, fontina & parmesan | 23 |
| SOPPRESSATA | provolone, confit fennel, arugula, ricotta, chili oil | 22 |
| 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

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| 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 |

SPARKLING

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| 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> | |
| Lucien Albrecht, Brut Rosé, Crémant d'Alsace, FR NV | 14 / 56 |
| <i>Cranberry, red apple, fresh citrus & hints of rye toast. Fine bubbles; finish.</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

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| Wispy & Whimsical | flight 22 |
| <i>Dry, mineral-driven; delicate aromas</i> | |
| Reverdy-Ducroux, Sauvignon Blanc, Sancerre, FR 2020 | 18 / 72 |
| <i>Gooseberry, key-lime, and passionfruit. Green and flinty. Soft, crisp finish.</i> | |
| Tera Rùsa, Arneis, Langhe, Piemonte, Italy 2021 | 14 / 56 |
| <i>Asian pear, yellow apple, & raw almond. Round body; mineral 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> | |
| Longaví "Black Summer", Chenin Blanc, Swartland, S. Africa | 16 / 64 |
| <i>Yellow apple, quince, mandarin & honeysuckle notes. Juicy & fresh.</i> | |
| Vinos Atlántico, "Columna", Albariño, Riaz Biaxas, 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

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| 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> | |
| Joseph Carr, Cabernet Sauvignon, Napa Valley, CA 2020 | 16 / 64 |
| <i>Blackberry, purple plum, fresh coffee & baking spices. Rich and juicy.</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 37.5 |
| <i>Unique cellar selections by our Sommelier, Rachel Kaiser</i> | |
| Maurice Charleux, Maranges 1er Cru, Burgundy, FR 2019 | 25 / 100 |
| <i>Ripe raspberry & Morello cherry with hints of cedar. Long, elegant finish.</i> | |
| Munt Roca, Grenache blend, Priorat, Spain 2018 | 20 / 80 |
| <i>Dark cherry, stewed berries & dried purple flower. Dusty & mouthwatering.</i> | |
| Robert Craig, Cabernet blend, Howell Mt., Napa Valley 2019 | 30 / 120 |
| <i>Blackberry preserves, wildberries, vanilla & toasted oats. Long, velvety finish.</i> | |

COCKTAILS

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|--|----|
| Afternoon Delight | 15 |
| <i>Rittenhouse Rye, Walnut, 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, Montenegro, Ancho Reyes, Tamarind, Acid Orange</i> | |
| De-Tox | 14 |
| <i>Wheatley Vodka, Elderflower, Aperol, Lime, Grapefruit, Cava</i> | |
| Briar Patch | 15 |
| <i>City of London Gin, Supercassis, Crème de Violette, Lo-Fi Gentian, Raspberry, Lemon</i> | |
| Poison Ivy | 15 |
| <i>Pueblo Viejo Blanco, Italicus, Genepy, Cucumber, Lime, Tajin</i> | |
| Trader Bob's Mai Tai | 15 |
| <i>Plantation Dark, Velvet Falernum, Pierre Ferrand Dry Curaco, Macadamia Nut Orgeat, Lime</i> | |

WINE ON TAP

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

DRAFT BEER

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|---|----|
| North Coast Scrimshaw, Pilsner, Fort Bragg, CA 4.5% 16oz | 9 |
| Berryessa, Pete's Azul Lager, Winters, CA 4.8% 16oz | 9 |
| Weihenstephaner Heffeweissbier, Freising, Germany 5.4% 13oz | 9 |
| The Bruery Ruekeller: Märzen, Placentia, CA, 6.3% 13oz | 9 |
| Allagash Tripel, Portland, MA 9% 13oz | 10 |
| Berryessa Tufts Ship, IPA, Winters, CA 6.5% 16oz | 9 |
| Original Pattern It Is What It Is, Hazy IPA, Oakland, CA 6.7% 16oz | 10 |
| Offshoot Retreat, Hazy DIPA, Orange County, CA 8.6% 13oz | 10 |
| Narrative Fermentation Perlage, Syrah Sour, SJ, CA 7.4% 10oz | 10 |
| Stem Pear Cider, Denver, CO 5.3% 16oz | 9 |
| Mother Earth Milk Truck, Milk Stout, Vista, CA 5.8% 13oz | 9 |

BOTTLES & CANS

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|---|----|
| Montucky Cold Snack, Pale Lager, Bozeman, MT 4.1% 16oz | 7 |
| Guinness Irish Stout, Dublin, IR 4.2% 14.9oz | 8 |
| Mother Earth Cali Creamin', Vanilla Cream Ale, Vista, CA 5% 16oz | 8 |
| Narrative Fermentation Kellergeist, Kellerpils, SJ, CA 5% 16oz | 10 |
| Narrative Fermentation Crustless, PB&J Sour, SJ, CA 8% 16oz | 12 |
| Stem Chili Guava Cider, Denver, CO 5.7% 12oz | 8 |
| High Noon Hard Seltzer, Modesto, CA 4.5% 12oz | 7 |
| <i>*Grapefruit & Pineapple</i> | |

Library Wine List

Champagne

| | | |
|-----|--|--------|
| 131 | A.R. Lenoble, Brut Intense, Champagne, 375ml NV | \$ 50 |
| 142 | Jacques Lassaigne, Deux Mille Cinq, Blanc de Blanc, Champagne NV | \$ 140 |
| 143 | Jacques Lassaigne, Brut Nature, Blanc de Blancs, Champagne, NV | \$ 150 |
| 144 | Larmandier-Bernier, Vieille Vigne de Cramant, Grand Cru, Champagne, NV | \$ 150 |
| 165 | Orban, Extra Brut Rosé, Champagne NV | \$ 120 |
| 168 | Piper-Heidsieck, "Cuvée 1785", Reims, Champagne, NV | \$ 100 |
| 166 | Turgy, Blanc de Blanc, Grand Cru Brut Reserve, Champagne, NV | \$ 125 |
| 167 | Vesselle, Brut Reserve, Champagne, FR NV | \$ 115 |
| 164 | Veuve Clicquot, Brut, Reims, Champagne NV | \$ 130 |

White

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|-----|--|--------|
| 524 | August Kessler, Riesling Spätlese, Rheingau, Germany 2001 | \$ 95 |
| 550 | Bollig-Lehnert, Riesling Beerenauslese, Mosel, Germany 2006 (375 ml) | \$ 85 |
| 563 | François Labet, Chardonnay, Cote-D'Or, Burgundy, FR 2017 | \$ 80 |
| 531 | J. Hoffstatter, "Kolbenhof", Gewürztraminer, Alto Adige, Italy 2005 | \$ 90 |
| 545 | Kirchmayr, "Solist", Riesling, Wachu, Austria 1992 | \$ 155 |
| 564 | Kistler "Les Noisetiers", Chardonnay, Sonoma Coast, CA 2019 | \$ 150 |
| 559 | Radio Coteau, "Savoy", Chardonnay, Anderson Valley, CA 2012 | \$ 120 |
| 561 | Rochioli, Chardonnay, Russian River Valley, Sonoma, CA 2017 | \$ 140 |

Pinot Noir/Burgundy

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|-----|--|--------|
| 953 | Belles Glos "Dairyman", Pinot Noir, Russian River Valley, CA 2018 Magnum (1.5L) | \$ 220 |
| 975 | Emeritus Vineyards, Pinot Noir, Russian River Valley, CA 2018 | \$ 120 |
| 972 | Failla, Pinot Noir, Sonoma Coast, CA 2021 | \$ 90 |
| 950 | Flowers, Pinot Noir, Russian River Valley, CA 2017 | \$ 110 |
| 971 | Flowers, Pinot Noir, Sonoma Coast, CA 2021 | \$ 120 |
| 951 | François Labet, Pinot Noir, Cote-D'Or, Bourgogne, FR 2017 | \$ 80 |
| 397 | Gros Frere et Soeur, Vosne-Romanée, Premier Cru, Côte de Nuits, Bourgogne, FR 2006 | \$ 175 |
| 432 | J. Hofstätter, Pinot Nero, Alto Adige, 2006 Magnum (1.5L) | \$ 165 |
| 883 | Macphail, Pinot Noir, Sonoma Coast, CA 2010 | \$ 95 |
| 300 | Morgan, Rosella Vineyard, Pinot Noir, Sonoma, CA 2005 | \$ 120 |
| 939 | Radio Coteau, "Savoy", Pinot Noir, Anderson Valley, CA 2013 | \$ 135 |
| 934 | Samsara, Kessler-Haak Vineyard, Pinot Noir, Santa Rita Hills, CA 2011 | \$ 90 |
| 414 | Schönborn, Höllenberg, Spätburgunder, Rheingau, Germany 2007 | \$ 120 |
| 894 | Sea Smoke, "Southing", Pinot Noir, Santa Barbara, CA 2009 | \$ 140 |
| 880 | Sea Smoke, "Southing", Pinot Noir, Santa Barbara, CA 2010 | \$ 160 |
| 912 | Signaterra by Benziger, "La Reyna", Pinot Noir, Sonoma Coast, CA 2012 | \$ 100 |
| 973 | Spear, Pinot Noir, Santa Rita Hills, CA 2021 | \$ 85 |
| 266 | Staatsweingut Assmannhauser, Hollenberg Fruhburgunder, Germany 2004 | \$ 90 |
| 952 | Talley, Pinot Noir, Rosemary's Vineyard, Arroyo Grande Valley, CA 2017 | \$ 175 |
| 454 | Tyler, "La Encantada", Pinot Noir, Santa Rita Hills, CA 2007 | \$ 95 |

Bordeaux

| | | |
|-----|--|--------|
| 957 | Château Lafleur-Gazin, Pomerol, France 2015 | \$ 150 |
| 828 | Château La Gomerie, St. Emilion, Bordeaux 1995 | \$ 210 |
| 829 | Château La Grave a Pomerol, Pomerol, Bordeaux, France 1989 | \$ 160 |
| 835 | Château Meyney, St-Estèphe, Bordeaux, France 1989 | \$ 210 |

Cabernet Sauvignon and Merlot

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|-----|--|--------|
| 969 | Adelaida, Cabernet Sauvignon, Paso Robles, CA, 2020 | \$ 90 |
| 976 | Brendel, "Cooper's Reed", Cabernet Sauvignon, Napa Valley, CA 2019 | \$ 100 |
| 977 | Burgess, "Contadina", Cabernet Sauvignon, Napa Valley, CA 2016 | \$ 125 |
| 961 | Faust, Cabernet Sauvignon, Napa Valley, CA 2019 | \$ 120 |
| 962 | Inglenook, Cabernet Sauvignon, Rutherford, Napa Valley, CA 2016 | \$ 140 |
| 483 | Kabaj, Merlot, Goriška Brda, Primorje, Slovenia, 2007 | \$ 75 |
| 968 | Keenan, Cabernet Sauvignon, Napa Valley, CA 2018 | \$ 120 |
| 967 | Leviathan, Cabernet Sauvignon blend, Napa Valley, CA 2016, Magnum (1.5 L) | \$ 200 |
| 929 | Matthiasson, Merlot, Red Hen Vineyard, Napa Valley, CA 2011 | \$ 145 |
| 970 | Mt. Eden Vineyards, Cabernet Sauvignon, Santa Cruz Mts., CA 2017 | \$ 220 |
| 978 | My Favorite Neighbor, Cabernet Sauvignon, Paso Robles, CA 2019 | \$ 120 |
| 940 | Opus One, "Overture", Cabernet Sauvignon blend, Napa, CA, NV | \$ 250 |
| 901 | Pine Ridge, "Andrus", Cabernet Sauvignon, Howell Mountain, Napa, CA 1988 | \$ 150 |
| 979 | Robert Craig, Cabernet Sauvignon, Howell Mountain, Napa, CA 2019 | \$ 130 |
| 902 | Robert Mondavi, Cabernet Sauvignon, Napa Valley, CA 1988 | \$ 195 |
| 945 | Stag's Leap, "Artemis", Cabernet Sauvignon, Napa Valley, CA 2014, Magnum (1.5 L) | \$ 270 |

Red Rhone, Zinfandel and other Blends

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|-----|--|--------|
| 490 | Salinia, "Sun Hawk Farms Mix", Syrah Blend, Mendocino, CA 2010 | \$ 80 |
| 854 | Scholium Project, "Arrows of Apollo", Zinfandel, Atlas Peak, Napa, CA 2010 | \$ 90 |
| 843 | Turley, "Cedarman", Zinfandel, Howell Mountain, Napa, CA 2010 | \$ 105 |
| 918 | Turley, Zinfandel, Dogtown Vineyard, Lodi, CA 2012 | \$ 120 |
| 921 | Turley, Zinfandel, Old Vines, CA 2012 | \$ 100 |
| 922 | Turley, Zinfandel, Pesenti Vineyard, Paso Robles, CA 2012 | \$ 120 |
| 923 | Turley, Zinfandel, Salvador Vineyard, Contra Costa County, CA 2012 | \$ 125 |

Italian Varietals

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|-----|---|--------|
| 497 | Brizio, Brunello Di Montalcino, Tuscany, Italy 2001 | \$ 120 |
| 432 | Hofstatter, Pinot Nero, Trentino, Italy 2006 Magnum (1.5 L) | \$ 195 |
| 959 | La Fiorita, Brunello di Montalcino, Tuscany, Italy 2014 | \$ 125 |
| 842 | Felsina, "Berardenga", Chianti Classico, Tuscany, Italy 1995 | \$ 210 |
| 936 | Tenuta Delle Terre Nere, "Calderara Sottana", Nerello Mascalese, Sicily 2011 | \$ 110 |
| 966 | Sant'Antonio, Amarone, Castagnedi, Veneto, Italy 2015 | \$ 120 |
| 850 | Silvio Nardi, "Vigneto Manachiara", Brunello di Montalcino, Tuscany, Italy 2006 | \$ 160 |

Spanish & Portuguese Varietals

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| 000 | Munt Roca, Priorat, Spain 2017 | \$ 80 |
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