

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		23
CHEF'S TASTING BOARD	selection of three cheeses & three charcuterie, crostini & toasted bread, accoutrements		28
OYSTERS ON THE HALF SHELL*	champagne mignonette, horseradish & lemon		3.5 ea
DEVILED EGGS*	fermented chili, pickled radish & sprout ♦		10
ORGANIC GREENS SALAD	avocado, watermelon radish, cucumber, sunflower seeds, champagne-citrus vinaigrette		15
SLOW ROASTED PEAR & BURRATA TOAST	20-month prosciutto, wild arugula, aged balsamic, almond		17
CEVICHE MIXTA*	sea bass-calamari-shrimp, aji amarillo chili & sour orange, yuca frita, crispy plantains		18
AHI TUNA POKE*	passionfruit ponzu, cucumber, avocado, crispy sushi rice, black sesame furikake		19.5
HOUSE CUT FRIES*	fresh herbs, truffle parmesan aioli ♦		9
FRIED ELOTE	Mexican style street corn, mole spiced, roasted chili crema, cotija, cilantro		14
ARANCINI ROMANO	crispy spinach & fontina risotto, smoked tomato sauce ♦		13
ROASTED BEETS AGRUMATO	marinated feta, peppered walnuts, vincotto, mint & chervil		13
ROASTED CAULIFLOWER	espelette pepper, broccoli raab, sherried sultanas, pistachio romesco		16
FRIED BRUSSELS SPROUTS	gochujang-cider glazed pork belly, crispy shallots, toasted pine nuts		17
SEA SCALLOPS	white truffled parsnip-apple puree, maitake mushroom tempura, verjus gastrique		27
HULI HULI SHRIMP	chili-mango glazed pacific blue shrimp, macadamia crunch, coconut polenta, hibiscus crème		28
CRISPY SPICED CHICKEN WINGS	west indies spice rub, green onion, tamarind yogurt dip ♦		15
SMOKED CHICKEN EMPANADAS	masa azul, roasted corn & huitlacoche, queso Oaxaca, mole verde		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		31

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	23

PIZZA ♦

made to order using a blend of 00 Caputo and locally milled flours with house-made ingredients

MARGHERITA	campari tomato, fresh mozzarella, basil leaves	18
NAPOLI	garlic tomato sauce, fresh mozzarella, parmesan	17
MUSHROOM	roasted garlic béchamel, Tuscan kale, fontina & parmesan	23
SOPPRESSATA SALAMI	confit fennel, arugula, provolone, hand dipped sonoma ricotta, so-tal chili oil	22
CALABRIAN CHICKEN SAUSAGE	crema Cosenza, rapini, sweet onion, aged provolone	24
ROASTED DELICATA SQUASH FLATBREAD	pesto negro, epazote roasted onions, hatch chili goat cheese	17
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

Bubble Trouble	flight 23.5
<i>Fine sparkling wines from around the world</i>	
Toca, Cava, Penedès, Spain NV	11 / 44
<i>Crisp apple, fresh citrus, and hints of brioche. Fruity and crisp.</i>	
Vol Enchanté, Brut Rosé, Crémant D'Alsace, FR, NV	16 / 64
<i>Gala apple, lemon pith, gooseberries & minerals. Fine bubbles; dry 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>	
Wispy & Whimsical	flight 23
<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>	
Molinetto, Cortese, Gavi, Piemonte, Italy 2020	12 / 48
<i>Asian pear, yellow apple skin, & raw almond. Medium body; salty, finish.</i>	
Cadre, Grüner Veltliner, Edna Valley, CA 2021	15 / 60
<i>Ripe grapefruit, papaya & hints of ginger. Fruity & crisp; sea-salt finish.</i>	
Well Rounded	flight 25
<i>Luscious textures; rounder-bodied whites</i>	
Ollieux Romanis, Roussanne blend, Corbières, FR	18 / 72
<i>Ripe quince, baked apple crisp & hints of olive. Rich & elegant; long finish.</i>	
Boyer de Bar, "Les Peyraroles", Chardonnay, FR 2018	14 / 56
<i>Ripe yellow apple, Bartlett pear, lemon curd & kettle corn. Rich & creamy.</i>	
Keenan, Chardonnay, Spring Mt., Napa Valley, CA 2020	18 / 72
<i>Baked apple, white peach & a touch of toasted oak. Long, luscious finish.</i>	
Think Pink	flight 23.5
<i>Diverse, eclectic, and refreshing rosés</i>	
Domaine Cherrier, Rosé of Pinot Noir, Sancerre, FR 2022	20 / 80
<i>Red plum, wild strawberry & hints of blood orange. Bright & mineral driven.</i>	
VieVité, Grenache rosé blend, Côtes de Provence, FR 2021	14 / 56
<i>Ripe strawberry, white flowers & hibiscus spice. Light with a fresh finish.</i>	
Pnk Salt, Rosé of Cabernet, Columbia Gorge, OR 2022	13 / 52
<i>Organic. Ruby red grapefruit, fresh fig & cherry jam. Fruity & a salty finish.</i>	

RED

On the Bright Side	flight 22.5
<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>	
Joseph Drouhin, Pinot Noir, Bourgogne, FR 2020	18 / 72
<i>Strawberry licorice, fennel & cherry pie. Hints of dust & baking spice; savory finish.</i>	
Roccafioro "Melograno", Sangiovese, Umbria, Italy 202	12 / 48
<i>Blueberry, stewed cherry & purple flowers. Bright; yet soft & juicy finish.</i>	
Beyond Bordeaux	flight 23.5
<i>Bordeaux-style blends from around the world</i>	
Catalpa, Malbec, Mendoza, Argentina 2020	13 / 52
<i>Blackberry & cassis, hints of violet, tobacco & herbs. Juicy & bright.</i>	
Paso-D'oro, Cabernet Sauvignon, Paso Robles, CA 2021	16 / 64
<i>Black currant, spiced plum & vanilla. Juicy, firm fruit tannin; lush 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.</i>	
From the Cellar	flight 37.5
<i>Unique cellar selections by our Sommelier, Rachel Kaiser</i>	
Sandhi, Pinot Noir, Santa Rita Hills, CA 2021	25 / 100
<i>Cherry cola, blueberry & fresh sage. Fresh & delicate with a bright 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 jam, wild berries, vanilla & toasted oats. Long, velvety finish.</i>	

COCKTAILS

District Manhattan	15
<i>Angel's Envy Bourbon, Carpano Antica, Averna, Angostura, Orange Bitters, Hand Cut Block Ice</i>	
Lambrusco Spritz	14
<i>Lo-Fi Gentian Amaro, Zanasi Lambrusco, Sparkling water</i>	
Mezcal Me Maybe	15
<i>Los Vecinos Mezcal, Ancho Reyes, Montenegro, 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>	
The Golden Oriole	15
<i>Pueblo Viejo Blanco, Heirloom Pineapple Amaro, Ancho Verde, Pineapple Habanero Shrub, Yellow Chartreuse, Serrano</i>	
Trader Bob's Mai Tai	15
<i>Plantation Original Dark, Smith and Cross, Macadamia Orgeat, Pierre Ferrand Dry Curacao, Falernum</i>	
E.H. TaylorMade Manhattan	25
<i>Colonel E.H. Taylor Small Batch Bourbon, Cocchi Barolo Chinato, Tobacco & Orange Bitters, Hand Cut Ice</i>	
Espresso Patronum	18
<i>Buffalo Trace, Walnut, New Deal Coffee, Vanilla, Espresso</i>	

WINE ON TAP

Maggio, Sauvignon Blanc, Lodi CA 2020	10
Notes, Pinot Noir, CA 2019	10
Line 39, Cabernet Sauvignon, CA 2020	10

DRAFT BEER

Barebottle Hella Hetchy, Pilsner, San Francisco, CA 4.0% 16oz	9
Humble Sea Helles, Santa Cruz, CA 4.9% 16oz	9
Humble Sea Watermelon Wipeout, Heff, Santa Cruz, CA 4.7 %13oz	9
Paulaner Märzen, Munich, Germany 5.8% 13oz	9
Del Cielo Morena Mia, Amber Lager, Martinez, CA 5% 16oz	9
Narrative Fermentation Awesome Possum, IPA, SJ, 7.1% 16oz	10
Original Pattern Nelson's Odyssey, Hazy IPA, Oakland 6.8% 16oz	11
Humble Sea Tide Tamer, Hazy DIPA, Santa Cruz, CA 8.5% 13oz	11
Barebottle Sour Punch Shandy, San Francisco, CA 5.3% 10oz	10
Fort Point Super Dry, Cider, SF, CA 6.4% 16oz	9
Original Pattern Top o' the Mornin, Dry Stout, CA 5.8% 13oz	9
Local Roots Mai Tai, Hard Kombucha, Vista, CA 6% 13oz	9

BOTTLES & CANS

Mother Earth Cali Creamin', Vanilla Cream Ale, Vista, CA 5% 12oz	8
Del Cielo Zombie Crawl, Sour, Martinez, CA 6.5% 16oz	12
Alvarado Street Paloma Pizzazz, Sour, Monterey, CA 8.0% 16oz	12
Stem Chili Guava Cider, Denver, CO 5.7% 12oz	8
High Noon Vodka Seltzer, Modesto, CA 4.5% 12oz	7
<i>*Passionfruit and Watermelon</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
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

White

524	August Kessler, Riesling Spätlese, Rheingau, Germany 2001	\$ 95
550	Bolzig-Lehnert, Riesling Beerenauslese, Mosel, Germany 2006 (375 ml)	\$ 85
566	Boyer – De Bar, Chardonnay, Cote D'or, Burgundy, FR 2020	\$70
567	Domaine de L'Enclos, Chablis Premier Cru, Vau de Vey, Burgundy, FR 2019	\$90
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
559	Radio Coteau, "Savoy", Chardonnay, Anderson Valley, CA 2012	\$ 120
561	Rochioli, Chardonnay, Russian River Valley, Sonoma, CA 2017	\$ 140
000	Rochioli, Sauvignon Blanc, Russian River Valley, Sonoma, CA 2022	\$ 130
565	Trefethen, Chardonnay, Oak Knoll District, Napa Valley, CA 2020	\$ 80

Pinot Noir/Burgundy

953	Belles Glos "Dairyman", Pinot Noir, Russian River Valley, CA 2018 Magnum (1.5L)	\$ 220
000	Chevalier de la Créée, Pinot Noir, Côte de Beaune, Burgundy, FR 2018	\$ 100
975	Emeritus Vineyards, Pinot Noir, Russian River Valley, CA 2018	\$ 120
972	Failla, Pinot Noir, Sonoma Coast, CA 2021	\$ 90
971	Flowers, Pinot Noir, Sonoma Coast, CA 2021	\$ 120
951	François Labet, Pinot Noir, Cote-D'Or, Bourgogne, FR 2017	\$ 80
432	J. Hofstätter, Pinot Nero, Alto Adige, 2006 Magnum (1.5L)	\$ 165
883	Macphail, Pinot Noir, Sonoma Coast, CA 2010	\$ 95
934	Samsara, Kessler-Haak Vineyard, Pinot Noir, Santa Rita Hills, CA 2011	\$ 90
000	Sandhi, Pinot Noir, Santa Rita Hills, CA 2021	\$100
414	Schönborn, Höllenberg, Spätburgunder, Rheingau, Germany 2007	\$ 120
880	Sea Smoke, "Southing", Pinot Noir, Santa Barbara, CA 2010	\$ 160
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

Cabernet Sauvignon and Merlot

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
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
979	Robert Craig, Cabernet Sauvignon, Howell Mountain, Napa, CA 2019	\$ 130
000	Silver Oak, Cabernet Sauvignon, Alexander Valley, CA 2018	\$ 200

Red Rhone, Zinfandel and other Blends

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
918	Turley, Zinfandel, Dogtown Vineyard, Lodi, CA 2012	\$ 120
923	Turley, Zinfandel, Salvador Vineyard, Contra Costa County, CA 2012	\$ 125

Italian Varietals

497	Brizio, Brunello Di Montalcino, Tuscany, Italy 2001	\$ 120
980	Diego Conterno, Barolo, Piemonte, Italy 2018	\$ 120
001	Guidi, Sangiovese, Chianti Classico, Tuscany, Italy 2020	\$ 80
432	Hofstatter, Pinot Nero, Trentino, Italy 2006 Magnum (1.5 L)	\$ 195
000	Il Poggione, Brunello di Montalcino, Tuscany, Italy 2017	\$ 150
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

Spanish & Portuguese Varietals

000	Munt Roca, Priorat, Spain 2017	\$ 80
002	Ugalde, Tempranillo, Rioja Reserva, Spain 2017	\$ 85