















Gluten Free  | Vegan 

CHEESE PLATE	domestic and imported selections, artisan bread, accoutrements	3 cheeses 18 / 5 cheeses 29
CHARCUTERIE BOARD	selection of salami, coppa, bresaola & prosciutto, 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
ARUGULA SALAD	crispy prosciutto, shaved pecorino, rosemary walnuts, pomegranate vinaigrette 	12
BABY GEM LETTUCE SALAD	champagne-citrus vinaigrette, avocado, watermelon radish, cucumber, sunflower seeds  	14
GRILLED STONE FRUIT & BURRATA TOAST	20-month prosciutto, wild arugula, aged balsamic, almond	17
CEVICHE MIXTA*	halibut-calamari-shrimp, aji amarillo chili & sour orange, yuca frita, crispy plantains 	18
AHI TUNA POKE*	on crispy sushi rice, passionfruit ponzu, cucumber, avocado, black sesame furikake 	15
HOUSE CUT FRIES*	fresh herbs, truffle parmesan aioli ♦ 	9
ARANCINI ROMANO	crispy spinach & fontina risotto, smoked tomato sauce ♦	13
ROASTED CAULIFLOWER	espelette pepper, broccoli rabe, sherried sultanas, pistachio romesco  	16
ELOTE	fried street corn with mole spices, roasted chili crema, cotija, cilantro 	15
SEA SCALLOPS	crispy pork belly, miso corn puree, shimeji mushroom, ikura, yuzu umami gastrique 	29
GAMBAS AL AJILLO	spicy garlic white shrimp, preserved lemon risotto, crispy capers	22
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	16
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
ALL NATURAL BEEF SLIDERS*	artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2.50)	17
DISTRICT BURGER*	farmhouse cheddar, black garlic aioli, takikomi onion, b&b pickles, fries (add bacon \$2.50)	24

PIZZA ♦

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

MARGHERITA	stanislaus tomato, fresh mozzarella, basil leaves	19
MUSHROOM	roasted garlic béchamel, Tuscan kale, fontina & parmesan	23
SOPPRESSATA SALAMI	confit fennel, arugula, provolone, hand dipped sonoma ricotta, so-'tal chili oil	22
CHICKEN CHORIZO & ROCK SHRIMP	roasted tomato-chili sauce, grilled corn, jalapeno, queso blanco & queso fresco	24

ADDITIONS : pepperoni – prosciutto - soppressata salami - spicy chicken sausage - Italian sausage \$2.5 each
mushrooms – arugula – onions - fresh ricotta - truffle oil - Calabrian chili

DESSERT

See bar menu for our list of dessert wines, digestifs and after dinner- drinks

STRAWBERRY & RHUBARB CRISP	brown sugar-oat topping, vanilla bean ice cream	11
BEIGNETS	ricotta almohaditas, rum caramel, Mexican chocolate	11
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

Bubble Trouble	flight 22.5
<i>Fine sparkling wines from around the world</i>	
Toca, Cava, Penedès, Spain NV	12 / 45
<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>	
Byington, Blanc de Blancs, Alexander Valley, CA 2019	18 / 76
<i>Ripe apple & quince, Meyer lemon candy & pastry. Lush palate; dry finish.</i>	

WHITE & ROSÉ

Wispy & Whimsical	flight 24.5
<i>Dry, mineral-driven; delicate aromas</i>	
Alphonse Mellot, "La Moussière", Sancerre, FR 2021	22 / 88
<i>White flowers, lemon zest & lychee. Richness & finesse with tingly slate.</i>	
Molinetto, Cortese, Gavi, Piemonte, Italy 2022	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 24.5
<i>Luscious textures; rounder-bodied whites</i>	
Ollieux Romanis, Roussanne blend, Corbières, FR 2021	18 / 72
<i>Ripe quince, baked apple crisp & hints of olive. Rich & elegant; long finish.</i>	
Buxy, Chardonnay, Montagny Blanc, Burgundy 2020	13 / 52
<i>White peach, baked orange & hazelnut. A kiss of oak on the finish.</i>	
Talley, Chardonnay, San Luis Obispo Coast. CA 2021	18 / 76
<i>Estate grown. Yellow apple, honey toast & kettle corn. Rich and juicy.</i>	
Maceration Appreciation	flight 21
<i>Wines fermented with skins on</i>	
Florian André, "La Belle Étoile", rosé Rhone Valley, FR 2022	13 / 52
<i>Organic, Fresh strawberry, raspberry & nectarine. Soft & juicy finish.</i>	
Breaking Bread, 'Marmalade', blend, North Coast, CA 2023	15 / 60
<i>Organic & orange. Candied tangerine, citrus pith & peach. Floral & fleshy.</i>	
Raza, "Pet-Nat", Trajadura, Vinho Verde, Portugal 2021	14 / 56
<i>Wild yeast aromas, notes of lychee, pineapple gomme & dried raisins.</i>	

RED

On the Bright Side	flight 22.5
<i>Elegant reds with bright acidity</i>	
Raeburn, Pinot Noir, Russian River Valley, CA 2021	15 / 60
<i>Vine-ripened strawberry, cola & baking spice. Balanced & elegant finish.</i>	
Yamhill Valley, Pinot Noir, McMinnville, Willamette OR 2022	18 / 72
<i>Bing cherry, raspberry, plum skin & cacao nib. Long, mineral-driven finish.</i>	
Tiziano Mazzoni, Nebbiolo, Piemonte, Italy 2020	12 / 48
<i>Red plum skin, kalamata olive, rose petal & dust. Firm yet silky fruit tannin.</i>	
Beyond Bordeaux	flight 25.5
<i>Bordeaux-style blends from around the world</i>	
Lagarde, Malbec, Mendoza, Argentina 2019	16 / 64
<i>Wild cherry, tobacco leaf, spearmint & briar. Rustic; long & elegant finish.</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>	
Pontête Bellegrave, Graves de Vayres, Bordeaux, FR 2019	19 / 76
<i>Chewy dark cherry, licorice & spice. Soft yet firm tannin; long, dry finish.</i>	
From the Cellar	flight 37.5
<i>Unique cellar selections by our Sommelier, Rachel Kaiser</i>	
Chevalier de la Créé, Côte de Beaune, FR 2018	25 / 100
<i>Strawberry, raspberry & hints of tobacco. Silky, soft & balanced.</i>	
Girolamo Russo, Nerello Mascalese, Mt. Etna, Sicily 2020	20 / 80
<i>Dried cherry & rose petal; hints of red licorice & minerals. Chewy finish.</i>	
Robert Craig, Cabernet blend, Howell Mt., Napa Valley 2020	30 / 120
<i>Blackberry jam, wild berries, vanilla & toasted oats. Long, velvety finish.</i>	

COCKTAILS

District Manhattan	16
<i>Bourbon, Carpano Antica, Averna, Angostura, Orange Bitters, Hand Cut Block Ice</i>	
Mezcal Me Maybe	16
<i>Los Vecinos Mezcal, Ancho Reyes, Montenegro, Tamarind, Acid Orange</i>	
De-Tox	15
<i>Haku Vodka, Elderflower, Aperol, Lime, Grapefruit, Cava</i>	
Briar Patch	16
<i>Roku Gin, Supercassis, Crème de Violette, Lo-Fi Gentian, Raspberry, Lemon</i>	
Tequila Mockingbird	16
<i>Pueblo Viejo, House Pomegranate, Lemon, Bubbles</i>	
Blue Steel	16
<i>Buffalo Trace, Amaro Pasubio, Crème de Banana, Blueberry, Lemon</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>Elijah Craig, Nux Alpina Walnut, Mr. Black, Vanilla, Espresso</i>	
Trader Bob's Mai Tai	16
<i>Plantation Original Dark, Smith and Cross Navy Strength, Dry Curacao, Housemade Orgeat, Velvet Falernum, Lime</i>	
Dreamsicle (non-alcoholic)	9
<i>Fresh Orange Juice, Tiki Syrup, Bubbles</i>	
Cucumber Cooler (non-alcoholic)	9
<i>Cucumber and Jalapeño Water, limeade, Tonic</i>	

WINE ON TAP

Maggio, Sauvignon Blanc, Lodi, CA 2022	11
Crü, Chardonnay, Arroyo Seco, CA 2021	12
Old Soul, Pinot Noir, Lodi, CA 2022	11
Old Soul, Cabernet Sauvignon, CA 2021	11
Allendorf, "Save Water Drink Riesling", Germany N/A .5% ABV	12

DRAFT BEER

Duvel Belgium Ale, Belgium, CA 6.66% 13oz	10
Morena Mia Del Cielo, Amber Mexican Lager, Martinez, CA 5% 16oz	9
Weihenstephaner, Hefeweissbier, Munich, Germany 5.4% 13oz	9
Altamont Maui Waii, West Coast IPA, Livermore, CA 6.5% 16oz	10
Chosen One Narrative Fermentation, Hazy IPA, CA 6.6% 16oz	11
Foggy Double Humble Sea, DIPA, Santa Cruz, CA 8.3% 13oz	11
Mixed Berry Parfait Fieldwork, Sour, Berkeley, CA 6.4% 13oz	11
Ice Cream Castles Fieldwork, Milk Stout, Berkeley, CA 6.0% 13oz	10
Pear Cider Stem, Cider, SF, CA 5.3% 16oz	9
Nectarine Pie of the Tiger, Full Circle, Sour Ale, Fresno, CA 6% 16oz	9

BOTTLES & CANS

Cali Creamin' Mother Earth, Vanilla Cream Ale, Vista, CA 5% 12oz	9
Chili Guava Stem, Cider, Denver, CO 5.7% 12oz	8
High Noon Tequila Seltzer, Modesto, CA 4.5% 12oz	8
<i>*Ask server for flavors</i>	
Best Day Kolsch Non Alcoholic, Sausalito, CA .05% 12oz	8

Library Wine List

Champagne

131	A.R. Lenoble, Brut Intense, Champagne, 375ml NV	\$ 50
000	Barnier, "Cuveé Sélection", Brut, Champagne, FR NV	\$ 100
001	Chandon, "By the Bay", Blanc de Blanc, Carneros, CA NV 750ml	\$ 90
000	Drappier, Carte D'Or Cuvée, Champagne Brut, FR NV	\$ 120
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	\$ 130
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	Bollig-Lehnert, Riesling Beerenauslese, Mosel, Germany 2006 (375 ml)	\$ 85
000	Cherrier, Rosé, Sancerre, FR 2022	\$ 80
567	Domaine de L'Enclos, Chablis Premier Cru, Vau de Vey, Burgundy, FR 2019	\$ 90
553	Domaine Gros Frère & Soeur, Hautes Côtes de Nuits, Burgundy, FR 2006	\$ 75
538	Lioco, Chardonnay, Sonoma Coast, CA 2006	\$ 90
545	Kirchmayr, "Solist", Riesling, Wachu, Austria 1992	\$ 155
541	Girolamo Dorigo, Chardonnay, Friuli, Italy 2002	\$ 70
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
000	Sea Smoke, Chardonnay, Santa Rita Hills, CA 2021	\$ 210
555	Querciabella, "Batàr", Chardonnay, Tuscany, Italy 2005	\$ 120

Pinot Noir/Burgundy

953	Belles Glos "Dairyman", Pinot Noir, Russian River Valley, CA 2018 Magnum (1.5L)	\$ 220
000	Brewer-Clifton, Pinot Noir, Santa Rita Hills, CA 2022	\$ 120
000	Chevalier de la Créée, Pinot Noir, Côte de Beaune, Burgundy, FR 2018	\$ 100
000	Dom. Maurice Charleux, "Les Clos Roussots", Maranges 1er Cru, Burgundy, FR 2019	\$ 120
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
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
414	Schönborn, Höllenberg, Spätburgunder, Rheingau, Germany 2007	\$ 120
880	Sea Smoke, "Southing", Pinot Noir, Santa Barbara, CA 2010	\$ 140
000	Sea Smoke, "Southing", Pinot Noir, Santa Rita Hills, CA 2021	\$ 225
973	Spear, Pinot Noir, Santa Rita Hills, CA 2021	\$ 85
266	Staatsweingut Assmannhauser, Hollenberg Fruhburgunder, Germany 2004	\$ 90
454	Tyler, "La Encantada", Pinot Noir, Santa Rita Hills, CA 2007	\$ 95

Bordeaux

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
977	Burgess, "Contadina", Cabernet Sauvignon, Napa Valley, CA 2016	\$ 125
000	Chimney Rock, Cabernet Sauvignon, Napa Valley, CA 2021	\$ 275
961	Faust, Cabernet Sauvignon, Napa Valley, CA 2019	\$ 120
000	Groth, Cabernet Sauvignon, Oakville, Napa Valley 2019	\$ 190
000	Heitz Cellar, "Lot C-91", Cabernet Sauvignon, Napa Valley, CA 2017	\$ 300
000	Inglenook, Cabernet Sauvignon, Rutherford, Napa Valley 2015 Magnum (1.5 L)	\$ 250
000	Joseph Carr, Cabernet Sauvignon, Napa Valley, CA 2020	\$ 80
483	Kabaj, Merlot, Goriška Brda, Primorje, Solvenia 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
000	Salvestrin, Cabernet Sauvignon, Napa Valley, CA 2021	\$ 220
000	Swanson, Merlot, Napa Valley, CA 2017	\$ 80

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

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
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