



welcome!

our menu of globally inspired dishes is designed for sharing. we recommend 2-3 plates per guest for the table. your order is fired immediately and comes out of the kitchen as soon as it's ready. be sure to talk to your server about pacing your order to your liking.

Chef ~ Bob Cina

starters

oysters on the half shell* 🌿	3.75ea
champagne mignonette, horseradish & lemon	
caviar bump 🌿	20
tsar nicoulai estate caviar, served on mother of pearl	
deviled eggs* 🌿	11
fermented chili, pickled radish & sprout	
whipped burrata 🌿	18
apricot compote, galloni prosciutto, marcona almond local olive oil, gold balsamic, toasted levain	
fried chicken & caviar (2 pc)	28
truffle honey, creme fraiche, chive	
cheese board* 🌿	3 cheeses 18 ~ 5 cheeses 29
domestic and imported selections, artisan bread accoutrements	

garden

arugula salad 🌿🌱	13
crispy prosciutto, pomegranate vinaigrette shaved pecorino toscano	
roasted pear & winter greens salad 🌿🌱	15
sherry-date vinaigrette, smokey rogue blue cheese chai spiced walnuts	

farm & field

arancini romano 🌿	14
crispy spinach & fontina risotto balls smoked tomato sauce	
heirloom baby carrots 🌿	13
maple-miso glazed, carrot leaf pistou, mushroom salt	
slow roasted beets 🌿	15
goat cheese, epazote, orange blossom honey spiced pepita crunch	
fried brussels sprouts 🌿🌱	17
gochujang-cider glazed pork belly, toasted pine nuts crispy shallots	
cauliflower & broccolini 🌿🌱	18
espelette pepper, sherried sultanas, pistachio romesco	
house cut fries* 🌿	11
fresh herbs, truffle parmesan aioli	
preserved lemon risotto 🌿🌱	20
royal trumpet mushrooms, parmesan, green garlic puree	
roasted butternut squash pizza	20
goat cheese crema, malted onion, sage, hot honey peppers	
margherita pizza 🌿	19
stanislaus tomato, fresh mozzarella & provolone, basil leaves add: pepperoni - mushroom - onion - italian sausage 3 ea	

sea

hamachi crudo* 🌿	21
meyer lemon kosho, cured shinrimei radish shiitake tamari, chive oil	
ahi tuna poke* 🌿	18
on crispy sushi rice, passionfruit ponzu, cucumber avocado, black sesame furikake	
grilled octopus picatostes 🌿	17
saffron- piquillo pepper aioli, fennel gremolada inked pain de mie toasts	
sea scallops 🌿	28
crispy pork belly, celeriac-parsnip puree, smoked ikura shimeji mushroom, umami gastrique	
gambas al ajillo 🌿	21
spicy garlic white shrimp, green mojo verde grilled lemon	

land

crispy spiced chicken wings 🌿	16
west indies spice rub, green onion mango-tamarind yogurt	
smoked chicken empanadas	17
masa azul, roasted corn, huitlacoche queso oaxaca, mole verde	
buttermilk fried chicken slider	9
pickled fresno chili slaw, spicy honey remoulade	
soppressata salami pizza	24
confit fennel, arugula, hand dipped ricotta, so'tal chili oil	
lamb meatballs 🌿	16
house ground lamb & pork, chermoula tomato sauce manchego cheese, focaccia	
creekstone prime sirloin steak* 🌿	39
fried shallots, persillade, madeira porcini demi-glace	
district burger* 🌿	25
farmhouse cheddar, hobb's bacon, black garlic aioli takikomi onion, house b&b pickles, fries	

sweets

pink lady apple crisp	11
brown sugar-oat topping, vanilla bean ice cream	
beignets	12
ricotta almohaditas, rum caramel, Mexican chocolate	
chocolate pot de crème	12
butterscotch mousse, graham cracker crumble torched marshmallow	
house made ice cream trio (choose 3)	9
vanilla - bourbon chocolate - mint white chocolate coconut rum - honey cardamom - muscovado sugar	

🌿 Fri/Sat 11-12' | 🌿 gluten free upon request | 🌱 vegan upon request

* Consuming raw or undercooked proteins may increase your risk of food-borne illness, especially if you have a medical condition.
Please advise your server of any food allergies you might have.

sparkling

Bubble Trouble Fine sparkling wines from around the world	flight 23
S. Osvaldo, Prosecco, Treviso, Italy NV Asian pear & Golden delicious apple. Brut in style.	12 / 48
Vol Enchanté, Brut Rosé, Crémant D'Alsace, FR, NV Gala apple, lemon pith, tart berries & minerals. Dry.	16 / 64
Roederer Estate, Brut, Anderson Valley, CA NV Crisp apple & Bartlett pear, hints of toast; tiny bubbles.	18 / 76

white & rosé

Wispy & Whimsical Dry, mineral-driven, delicate aromas	flight 23
Serge Dagueneau, "Les Pentes", Pouilly Fumé, FR '22 Gooseberry, lemon curd, subtle notes of quince & honey.	20 / 80
Fillaboa, Albariño, D.O. Rías Baixas, Spain 2022 Yellow apple, pineapple pith & clementine. Salty finish.	14 / 56
Dr. Nägler, "Slate", Riesling, Rheingau, Germany 2021 Trocken or dry; yellow apple, honeycomb & Meyer lemon.	12 / 48
Well Rounded Luscious textures; rounder-bodied whites	flight 22
Molinetto, Cortese, Gavi, Piemonte, Italy 2021 Yellow apple skin, Asian pear, almond & melon.	13 / 52
Buxy, Chardonnay, Montagny Blanc, Burgundy 2020 White peach, baked orange & hazelnut. A kiss of oak.	13 / 52
ZD, Chardonnay, California 2022 Organic. Caramel apple, toasted oak & Meyer lemon zest.	18 / 72

red

On the Bright Side Elegant Pinots with bright acidity	flight 26.5
Crū, Pinot Noir, Santa Lucia Highlands, CA 2021 Ripe strawberry, raspberry, black tea & hints of vanilla.	15 / 60
Haden Fig, Pinot Noir, Willamette OR 2022 Red cherry, pomegranate & eucalyptus. Bright & juicy.	18 / 72
LOLA, Pinot Noir, Russian River Valley, CA 2021 Wild strawberry & red currant. Notes of vanilla & allspice.	20 / 80
Spice & Jam Session A mixed flight of berry-driven reds	flight 24
Maruo Molino, Barbera D'Asti, Piemonte, Italy 2021 Sweet black cherry, chewy plum & hints of chocolate.	14 / 56
Munt Roca, Grenache blend, Priorat, Spain 2017 Dark cherry, stewed berries & dried purple flowers.	16 / 64
Day, Zinfandel, Sonoma, CA 2021 Organic. A Failla project. Dried berries, pepper & tobacco.	18 / 72
Beyond Bordeaux Bordeaux-style blends from around the world	flight 25.5
Lagarde, Malbec, Mendoza, Argentina 2019 Wild cherry, tobacco leaf, spearmint & briar. Rustic finish.	16 / 64
Paso-D'oro, Cabernet Sauvignon, Paso Robles, CA 2021 Black currant, spiced plum & vanilla. Juicy, firm fruit tannin.	16 / 64
Grand Launay, Merlot, Côtes de Bourg, Bordeaux, FR 2019 Organic. Wildberries, mushrooms, earth & oak. Delicate & dry.	17 / 68
From the Cellar Unique cellar selections by our Sommelier, Rachel Kaiser	flight 37.5
Marc Cameron, "Sagara", Epineuil, Burgundy, FR 2022 Cranberry & bright red cherry with soft minerals. Elegant.	25 / 100
Clerico, "Capisme-E", Nebbiolo, Langhe, Italy 2022 Ripe strawberry, plum skin & clove. Firm & chewy tannin.	20 / 80
KHK, Cabernet Sauvignon, Napa Valley, CA 2022 Thomas Keller's project. Blackberry, cocoa, oak & spice.	30 / 120

cocktails

Peach Whisky Smash Buffalo Trace, White Peach & Lemon, Mint, Crushed Ice	16
Sock check! Los Vecinos Mezcal, Fernet Branca, Lime, Genepy	16
Saturn Gin, Mango, Lemon, Falernum, orgeat	16
Penicillin Blended Scotch, Honey Ginger Syrup, Lemon, Essence of Islay	16
De-Tox Haku Vodka, Elderflower, Aperol, Lime, Grapefruit, Cava	16
Willet Special Reserve Manhattan Willet Special Reserve Small Batch Bourbon, Cocchi Barolo Chinato, Tobacco & Orange Bitters, Hand Cut Ice	25
Espresso Patronum Elijah Craig, Mr. Black, Espresso, Tiki syrup	18
Trader Bob's Mai Tai Plantation Original Dark, Smith and Cross Navy Strength, Dry Curacao, House made Orgeat, Velvet Falernum, Lime	16

zero proof

Cucumber Cooler Cucumber and Jalapeño Water, limeade, Tonic	12
Tamarind Spritz Orange, Lime, Soda	
Allendorf, Save Water Drink Riesling, Germany N/A (0.5%)	12

wine on tap

Le Campuget, Rosé, FR 2023	11
Old Soul, Pinot Noir, Lodi, CA 2022	11
OZV, Zinfandel blend, Lodi, CA 2021	11

draft beer

Scrimshaw, Pilsner North Coast, 4.5%, 16oz	10
Anderson Valley, Boont Amber, Lager Martinez, CA, 5.8%, 16oz	9
Weihenstephaner, Heffeweissbier Munich, Germany, 5.4%, 13oz	9
Gleaming Cubes, West Coast, IPA Berkeley, CA, 6.6%, 16oz	10
Fieldwork, Hazy Train, Hazy IPA Berkeley, CA, 6.9%, 16oz	10
Fieldwork, King Coconut, DIPA Berkeley, CA, 8 %, 13oz	11
Original Pattern, Neither Here Nor Pear, Sour Oakland, CA, 6.2%, 13oz	9
Fieldwork, Cow House, Stout Berkeley, CA, 6%, 13oz	10
Crispin, Cider Minneapolis, MN, 5%, 13oz	10

**Parties of six or more are subject to 20% gratuity.*

**As we support the City of San Jose minimum wage increase, a 6% surcharge allows us to provide the service you have always enjoyed!*

For a complete list of wines by the bottle, whiskeys and other spirits, scan here



WINE DIRECTOR RACHEL KAISER