



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, radish pickle & sprout
- house cut fries* 🌿 11
fresh herbs, truffle parmesan aioli
- fried chicken & caviar (2 pc) 28
truffle honey, creme fraiche, chive
- whipped burrata 🌿 18
galloni prosciutto, apricot compote, marcona almond
local olive oil, gold balsamic, toasted levain
- cheese board* 🌿 3 cheeses 18 | 5 cheeses 29
chef's selections, artisan bread, accoutrements
caña de cabra goat ~ brillat savarin triple crème ~ lamb chopper ~
white cheddar ~ grazin' girl blue

garden

- roasted pear salad 🌿 17
winter greens, chai spiced walnuts, cider vinaigrette, roquefort blue
- arugula salad 🌿 13
crispy prosciutto, pomegranate-white balsamic vinaigrette
pecorino toscano
- organic greens salad 🌿 17
shaved cucumber & watermelon radish, mandarins, avocado, spiced
semillas, champagne-citrus vinaigrette
- caesar salad 🌿 16
grilled baby gem lettuce, baby kale, garlicky sourdough croutons

farm & field

- arancini romano 🌿 14
crispy spinach & fontina risotto balls
smoked tomato sauce
- heirloom baby carrots 🌿 13
maple-miso glaze, carrot leaf pistou, mushroom salt
- slow roasted beets 🌿 15
sonoma 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
- preserved lemon risotto 🌿 20
royal trumpet mushrooms, parmesan, green garlic puree
- margherita pizza 🌿 19
stanislaus tomato, fresh mozzarella & provolone, basil
add: ~ pepperoni ~ italian chicken sausage ~ prosciutto ~ onion
~ salami ~ arugula ~ mushroom ~ calabrian chili ~ truffle oil 3 ea

sea

- ceviche mixta* 🌿 23
cali catch - calamari - shrimp, cilantro, yuca frita
aji amarillo chili & sour orange, plantain chips
- 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 🌿 29
crispy pork belly, leek-celeriac 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 dip
- 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
- chipotle chicken pizza 23
grilled corn, green onion, mozzarella, cotija & jalapenos
- 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
- beef slider 9
balsamic onion jam, fallot mustard sauce, aged cheddar
- district burger* 🌿 25
farmhouse cheddar, hobb's bacon, black garlic aioli
takikomi onion, house b&b pickles, fries
- hanger steak* 🌿 34
madeira porcini demi-glace, marble potatoes, persillade

sweets

- pink lady apple crisp 12
brown sugar-oat topping, vanilla bean ice cream
- beignets 12
ricotta almohaditas, rum caramel, mexican chocolate
- chocolate pot de crème 13
butterscotch mousse, graham cracker crumble
torched marshmallow
- house made ice cream trio (choose 3) 10
vanilla ~ bourbon chocolate ~ mint white chocolate
coconut rum ~ honey cardamom

🌿 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.

A 6% San Jose Mandate surcharge will be added to your bill.

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
Chanteleuserie, "Fines Bulles" Brut Rosé, Loire, FR, NV Cab Franc. tart berries, white pepper & minerals. Very 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 of 2 / 18
Régis Minet, Pouilly-Fumé, Loire Valley, FR 2024 tropical notes of key lime, yuzu & melon. vibrant & crisp	20 / 80
Fillaboia, Albariño, D.O. Rías Baixas, Spain 2022 yellow apple, pineapple pith & clementine; salty finish.	14 / 56
Well Rounded luscious textures; rounder-bodied white	flight 22
San Lorenzo, Cortese, Gavi, Piemonte, Italy 2024 yellow apple skin, quince & lychee. soft, lush and juicy.	13 / 52
Joseph Drouhin, Mâcon Villages, Burgundy 2020 lemon curd, yellow apple, orange blossoms, a kiss of oak.	13 / 52
Lioco, Chardonnay, Sonoma County, California 2023 orchard fruit, canary melon & chamomile tea. fruity & fresh.	18 / 72
You Say Ramato? skin contact wines	Flight of 2 / 14
Assiduous Pinot Gris, Santa Cruz County, CA 2023 skin contact. honeydew melon & yellow peach with wet stone.	16 / 64
Soellner "Dani" Rosé of Zweigelt, Wagram, Austria 2024 strawberry short cake, Meyer lemon & minerals. fresh & vibrant	12 / 48

red

On the Bright Side elegant reds with bright acidity	flight 26.5
Crū, Pinot Noir, Santa Lucia Highlands, CA 2021 ripe strawberry, raspberry, black tea, hints of vanilla.	15 / 60
Aaron Aequorea Seafarer, Pinot Noir, SLO, CA 2023 ripe red cherry & currant; bright with tingling minerals.	18 / 72
Boccadigabbia, Rosso Piceno, Marche, Italy 2020 chewy red cherry, baking spice & hints of cocoa.	14 / 56
Beyond Bordeaux bordeaux-style blends from around the world	flight 23.5
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
Rocher Gardat, Montagne St-Emilion, FR 2021 blackberry, prune & hints of black truffle. soft and earthy.	15 / 60
From the Cellar unique cellar selections by our Sommelier, Rachel Kaiser	flight 37.5
Esmonin, Hautes Côtes de Beaune, Burgundy, FR 2023 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
Faust, Cabernet Sauvignon, Napa Valley, CA 2021 Rich black cassis & blackberry, hints of pepper, earth & vanilla	30 / 120

cocktails

Passion Fruit Whiskey Smash buffalo trace, white peach-lemon-mint, crushed ice	16
Tamarindo Olé'o tequila, mezcal, tamarind extract, citrus-pasilla oleo saccharum	16
Sock Check! los vecinos mezcal, fernet branca, lime, genepy	16
Saturn gin, passion fruit, lemon, falernum, house orgeat	16
Trader Bob's Mai Tai appleton estate dark rum, smith & cross navy strength rum dry curacao, house orgeat, velvet falernum, lime	16

zero proof

Cucumber Cooler cucumber juice, lemongrass-ginger-lime leaf tonic (add : gin <i>or</i> vodka)	12 + 3
Tamarind Spritz citrus-pasilla oleo saccharum, tamarind extract, soda	12
Estrella Galicia Lager Puerto Rico	6

house wine

Fuego Austral Sauvignon Blanc, Valley Central, Chile 2023	11
Fuego Austral Chardonnay, Valley Central, Chile 2024	11
Fuego Austral Cabernet Sauvignon, Maipo, Chile 2023	11
Destinos Cruzados Tempranillo-Syrah, La Mancha, SP '24	11

draft beer

Almanac Adventure Land Pilsner Alameda, CA, 4.9%, 16oz	9
Almanac Bunny Hill Hazy IPA Alameda, CA, 6.1 %, 16oz	9
Headland Brewing Alcatraz IPA West Coast, CA 6.5 %, 16oz	11
Sincere Ginger Agave Cider Oakland, CA 5.9 %, 13oz	11
Headlands Brewing POG Sour West Coast, CA 5.3% 16oz	14
Pizza Porter Imperial Coffee Porter Solano Beach, 8%, 10oz	13

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



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

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