

the tap

gl/500ml

GRÜNER VELTLINER
8 / 20

stefan pratsch, niederösterreich-austria, 2015

ROSÉ
9 / 22

 red rhone varietal rosé, verdad wines,
central coast, 2016

“LOVE RED”
8.50 / 21

 red rhone varietal blend, broc cellars,
north coast, 2015

AGLIANICO-MONTEPULCIANO
9 / 22

tendu wine company, california, 2015

NO. COAST “SCRIMSHAW” PILSNER STYLE **6**
OAKLAND BREWING CO. “STICKY ZIPPER” IPA **6**
crostini
DUCK LIVER PÂTÉ
3 / ea

brandied cherries, chives, maldon salt

AVOCADO HUMMUS
3 / ea

toasted sesame seeds, extra virgin olive oil

BURRATA & HEIRLOOM TOMATO
3 / ea

castelvetrano olives, basil, balsamic vinegar

PORK RILLETTES
3 / ea

cornichon salsa verde

salads
SEARED AHI TUNA SALAD
14

 mixed greens, avocado, quinoa, red bell peppers,
lemon-taggiaska olive vinaigrette

POACHED EGG & BACON SALAD
11

 romaine, frisée, couscous, radish, scallion,
white truffle oil vinaigrette

WILD ARUGULA & PROSCIUTTO SALAD
9

 black mission figs, laura chanel goat cheese,
balsamic vinaigrette

soup
POTATO-FENNEL SOUP
9

parmesan, croutons, chives

smaller bites
SAUTÉED MANILA CLAMS
14

 house made chorizo, fresno chiles, leeks, garlic,
white wine, lemon, toasted baguette

BEEF TENDERLOIN TARTARE
12

wild arugula, spicy cornichon relish, toasties

PORK BELLY TOSTADA
11

 red onion, radish, jalapeño, crème fraîche,
soy-vinegar sauce

bigger bites
PAN SEARED SALMON
18

 corn-squash succotash, padron peppers, watercress,
sun gold tomato vinaigrette

FRIED CHICKEN CUTLET
18

 garlic whipped potatoes, crimini mushrooms,
spinach, pearl onions, thyme, sherry cream sauce

ROCK SHRIMP RISOTTO
16

 asparagus, roasted red peppers, leeks,
parmesan, garlic, squeeze of lemon

BALLS & POLENTA
14

 niman ranch beef-pork meatballs,
parmesan polenta

sweets
LEMON CREAM PIE
6

 hazelnut-graham cracker crust, whipped cream,
mixed berry compote

VANILLA-BUTTERMILK PANNA COTTA
6

passion fruit crèmeux, meringue kisses

THE ICE CREAM SANDWICH
6

mint ice cream between gluten free fudge brownies