

the tap

gl/500ml

GRÜNER VELTLINER

8 / 20

stefan pratsch, niederösterreich-austria, 2015

GRENACHE-SYRAH ROSÉ

9 / 22

margerum wine company, santa barbara county, 2016

“LA COUX” ROUGE

8.50 / 21

80% grenache-20% syrah, gotham project, côte-du-rhône, 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

branded 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-taggiasca 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

CREAMY MUSHROOM SOUP

9

chives, crème fraîche

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

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

bigger bites

PAN SEARED SALMON

18

corn-summer 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, lemon squeeze

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