

the tap

gl/500ml

GRÜNER VELTLINER

8 / 20

stefan pratsch, niederösterreich-austria, 2015

GRENACHE ROSÉ

9 / 22

skylark wine company, "pink belly", mendocino county, 2016

BEAUJOLAIS-VILLAGES

8.50

100% gamay, dominique piron, 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

chives, maldon salt

BACON & CHICKPEA

3 / ea

piquillo pepper relish

GOLDEN BEETS & GOAT CHEESE

3 / ea

toasted pecans, chervil, balsamic reduction

MARINATED ARTICHOKE

3 / ea

olive relish, parmesan

salads

SEARED AHI TUNA SALAD

14

mixed greens, avocado, quinoa, artichoke-olive relish, lemon-taggiasca olive vinaigrette

POACHED EGG & BACON SALAD

12

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

WILD ARUGULA SALAD

9

fuji apples, point Reyes blue cheese, toasted walnuts balsamic vinaigrette

soup

ROASTED CAULIFLOWER SOUP

9

bacon bits, parsley

smaller bites

MANILA CLAMS & ROCK SHRIMP

14

applewood smoked bacon, fresno chiles, leeks, lovage, garlic, white wine cream sauce

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 PETRALE SOLE

18

roasted butterball potatoes, brussels sprouts, capers, lemon juice, sauce gribiche

FRIED CHICKEN CUTLET

18

whipped potatoes, broccolini, carrots, roasted shallots, rosemary-orange zest, marsala cream sauce

RED KURI SQUASH RISOTTO

16

proscuitto di parma, wild mushrooms, lacinato kale, parmesan, sage

BALLS & POLENTA

14

niman ranch beef-pork meatballs, parmesan polenta

sweets

PANETTONE BREAD PUDDING

6

orange caramel, toasted almonds

THE ICE CREAM SANDWICH

6

toasted marshmallow ice cream between gluten free fudge brownies

PUMPKIN CUSTARD

6

whipped crème fraiche, ginger-caramel sauce, candied pepitas