

M E N U

WINE

champagne + sparkling

Victorine Chastenay Cremant de Bourgogne Brut | Burgundy, France NV 14/42
Schramsberg Blanc de Blancs Brut | Calistoga, California 2021 17/51
Akash Winery & Vineyard Dreamville Sparkling Rose | Temecula, California 2022 15/45

white + rose

Weingut Friedrich Becker Pinot Gris | Pfalz, Germany 2020 13/39
Selbach 'Incline' Riesling | Mosel, Germany 2021 12/36
Michele Chiarlo 'Nivole' Moscato d'Asti | Piedmont, Italy 2022 13/39
Scarpetta Pinot Grigio | Friuli, Italy 2022 11/33
Clos Henri Estate Sauvignon Blanc | Marlborough, New Zealand 2022 12/36
Lieu Dit Melon de Bourgogne | Santa Maria Valley, California 2023 16/48
Birdhouse Verdelho | Contra Costa County, California 2023 15/45
Sandhi Chardonnay | Central Coast, California 2022 16/48
Made by Light Winery White Blend | Temecula Valley, California 2022 13/39
Matin Du Bois Vintners 'Nude' Vinho Blanc | Paso Robles, California 2023 14/42
Peyrassol La Croix Rose | Mediterranee, France 2022 13/39

red

Buehler Estate Vineyards Cabernet Sauvignon | Napa Valley, California 2017 15/45
Austin Hope Cabernet Sauvignon | Paso Robles, California 2022 18/75 1L
Davis Bynum Pinot Noir | Sonoma, California 2021 15/45
Concrete Old Vine Zinfandel | Lodi, California 2021 16/48
Cruse Wine Co. "Monkey Jacket" Red Blend | North Coast, California 2021 16/48
The Grenachista Wine Co. Grenache Noir | North Coast, California 2021 16/48
Lorenzi Estate 'Macho Grenacho Block' Grenache | Temecula, California 2018 16/48
Acri Wine Co. Sangiovese | San Diego, California 2021 16/48
Piedrasassi 'PS' Syrah | Santa Barbara, California 2021 15/45
Juan Gil Mourvedre | Jumilla, Spain 2020 12/36
Vigne Del Malina Cabernet Franc | Friuli-Venezia Giulia, Italy 2021 15/45
Marcel Lapierre Morgon "Cuvee N" | Beaujolais, France 2022 18/54 Limited time only

BEER & SUCH

Beer on Draft

Duchess de Bourgogne btl 15 Madewest
Brewing Hazy IPA 11 Beachwood Brewing
Citraholic IPA
11

More Beer

St. Bernadus ABT 12 btl 13 Societe Brewing
Pupil IPA 11 Fremont Brewing Lush IPA 11
Boochcraft Hard Kombucha can 8
The Alchemist 'Heady Topper' Double IPA
15
The Alchemist 'Focal Banger' IPA 15

Non-Alcoholic

Acqua Panna 4 Canada Dry Ginger Ale 3
San Pellegrino 4 Mexican Coke, Sprite, or
Squirt 4 Pellegrino Orange or
Lemon 3.50

Dessert Wines- See Server

SANDWICHES

TURKEY FOCACCIA 16

turkey, heirloom tomatoes, pickled red onions, butter lettuce,
kewpie mayo

CAPRESE FOCACCIA 14

ADD PROSCIUTTO 4

pistachio pesto, heirloom tomatoes, arugula, fresh mozzarella

SALADS

CAESAR SALAD 16

little gem, arugula, radicchio, focaccia, house breads crumbs,
manchego, parmesan

APPLE & PEAR SALAD 16

hazelnut butter, frisee, arugula, wild blueberry goat cheese, candied
pepitas, maple dijon vinaigrette

BREAD & CHEESE

CHARCUTERIE & CHEESE BOARD 42

We aim to bring you the best curated selection of charcuterie and cheeses we can find. Our desire is to keep the offerings rotating and inspired. Because of this, our menu can change weekly or even daily. Each charcuterie board includes house seasoned marcona almonds, fresh fruit, local honeycomb, castelvetro olives, cornichons, tangerine marmalade, house baked focaccia, and house baked baguette. Included on your board tonight:

MEATS

Saucisson Sec Salami
Prosciutto
Chorizo Pamplona

CHEESES

Triple Cream Brie
Hatch Chili Cheddar
Blueberry Thyme Goat Cheese

FOCACCIA SLABS

The Morty 17

mortadella, prosciutto butter, pistachio pesto, red onion,
stracciatella, arugula

The Bruschetta 15

mozzarella, heirloom, bruschetta, prosciutto, parmesan, basil

The Pepperoni 16

Ezzo pepperoni, mozzarella, parmesan, bruschetta marinara, hatch
chile infused honey

The Rosemary 14

grated parmesan, fresh mozzarella, garlic confit, garlic oil, rosemary

ON ICE & RAW

COLD WATER OYSTERS (ROTATING SELECTION)
rose granita, mignonette, lemon

½ dozen 22
full dozen 44

TUNA CRUDO 24

lemon juice, clementines, micro greens and orchids,
fried shallots, sweet soy sauce, Togarashi oil

HAMACHI CRUDO 24

persian cucumbers, arugula, avocado, ponzu
vinagrette, microgreens, fried shallots

PREPARED

PROSCIUTTO + BURRATA 23

handmade burrata, prosciutto, whole grain mustard, french baguette, olive oil

HOUSE BREAD + THREE BUTTERS 8

herb butter, cinnamon sugar butter, everything bagel butter

MARINATED OLIVES + ALMONDS 7

citrus, garlic, olive oil, rosemary

CHIPS + DIP 8

caramelized onion, sour cream, caviar, chive, kettle chips

GARLIC BUTTER PRAWNS 17

garlic chive butter, breadcrumb, lemon, parsley, baguette

LEMON RICOTTA CRAB DIP 17

blue crab, lemon ricotta, parmesan, scallion, baguette

MEATBALLS 20

kobe beef, fennel sausage, parmesan, marinara, whipped ricotta, basil, sliced focaccia

DESSERTS & DESSERT WINES- SEE SERVER

Our menu is
updated often!
Always check
with our
sommeliers for
the latest menu
in restaurant!