COCKTAILS

Blood Orange Spritz 14
Aperol, Blood Orange, Basil, Sorelle Bronca Prosecco

Cucumber Press 16
Hendricks Gin, Curacao, Cucumber, Cilantro, Lime

Black Bear 16
Titos, Blackberry liqueur & Lemon Juice

Westside Paloma 16
Casamigos Blanco, Spicy Fresno Agave Syrup, Mezcal, Grapefruit

Golden Herb 14
Patron Blanco, Celery, Dill, Agave, Lime

Sandy Beaches 16
Atlantico Aged Rum, Pineapple, Lime, Orgeat, Peychaud Bitters

Fig Old Fashioned 16
Makers 46, Fig-Almond Syrup, Bitters

Bartender’s Choice 16
Let us surprise you!

WINES BY THE GLASS

SPARKLING

Prosecco Sorelle Bronca ‘Extra Dry’ Italy 13/52
Lambrusco Medici Ermete ‘Concerto’ Emilia Romagna 16/62
Champagne Henriot ‘Brut Souverain’ France 26/102

WHITE

Albarino Bico Da Ran, Rias Baixas, Spain 13/52
Melon de Bourgogne Lieu Dit, Santa Maria Valley 14/54
Wabi-Sabi White Populis, California 16/62
Sauvignon Blanc Honig, Napa Valley 15/58
Sancerre Matthis et Emile Roblin ‘Origine’ Loire Valley 20/76
Gruner Veltliner Georgina Jones, Santa Barbara 18/68
Roussanne Yves Cuilleron, Rhone Valley 15/58
Chardonnay FIG, Santa Maria Valley 17/66
Chardonnay Chanin ‘Los Alamos Vineyard’ Santa Barbara 25/95

ROSE

Cotes de Provence Rosé Commanderie de Peyrassol 16/62
Rosé of Pinot Noir Red Car, Sonoma Coast 15/38

RED

Valdiguie Folk Machine, Redwood Valley, Mendocino 14/54
Red Blend Donkey & Goat ‘The Gallvanter’ California 15/58
Counoise Broc Cellars ‘Eagle Point Ranch’ Mendocino 18/68
Pinot Noir FIG, Santa Maria Valley 18/66
Givry Domaine Besson ‘Le Haut Coubier’ Burgundy 20/76
Pinot Noir Emeritus ‘Hallberg Ranch’ Russian River Valley 24/90
Nebbiolo Ettore Germano, Piedmont 17/66
Sangiovese Reeve ‘Bosco’ Chalk Hill, Dry Creek Valley 15/58
Syrah Favia ‘Quarzo’ Amador County 20/76
Cabernet Sauvignon Lu’uma, Oak Knoll of Napa Valley 18/68
Cabernet Sauvignon Lancaster, Alexander Valley 28/130

CORKAGE $25 2 Bottle Maximum
SNACKS, APPS & SALADS

Rustic Boule  Beurre de Barrate  7
Market Oysters  Red Wine-Shallot Mignonette
Weiser’s Squash, Eggplant & Peppers  18/36
Omega Blue Kanpachi  Santa Rosa Plums, Pistachios
Lemon Cucumbers & Opal Basil  19
Kaluga Caviar Chips & Dip  Creme Fraiche-Onion Dip
Weiser’s Potato Chips  40
Wagyu Beef Tartare  Shallot Aioli, Quail Egg
Mustard Seeds & Gaufrette Potatoes  23
Smoked St Louis Pork Ribs  Scarlet Runner Bean Salad
Chipotle Mop Sauce & Pickle Brine Buttermilk Dressing  18
Crispy Calamari  Blistered Garlic, Shallots
Alex’s Peppers, Charred Lemon & Habanero Cocktail Sauce
Guajillo Salsa  16
Chicken Liver Parfait  Port Wine-Onion Jam
Griddled Baguette  16
Rosemary Fries  Avocado Ranch  12
Scarborough Farm’s Gem Lettuce
Fennel-Garlic Crumbs, Aged Parmesan, Calabrian Chiles
Boquerones & Garlic Dressing  15
Stone Fruit Salad  Shaved Fennel & Radishes
Glacier Goat Milk Cheese  15

WOOD OVEN ROASTED

Blistered Market Beans  Salsa Verde & Almonds
Momma Lil’s Peppers  13
Eggplant  Tahini Dressing & Black Sesame
Preserved Lemon  13
Charred Corn  Spicy Mayo, Corn Nuts & Basil
Ricotta Salata  14
Summer Squash  Sumac, Labneh & Cilantro  14
Peppers  Fennel Seeds, Sherry Vinegar & Soft Polenta  15

ENTREES

Pacific Rockfish  Weiser’s Squash, Eggplant & Peppers
Romesco Sauce  28
Grandma Loretta’s Chopped Salad  Salami, Pepperoncini
Piquillos, Smoked Mozzarella & Calabrian Chiles
Giardiniera Vinaigrette  21
Mary’s Chicken  Roasted Breast, Fried Leg & Thigh
Cranberry Bean, Cherry Tomato & Piquillo Pepper Salad
Sweet Corn Pudding  56
Flannery Beef Bone-In Center Cut NY Strip
Rosemary Fries & Garlic Butter  64

PASTA

Lamb Bolognese  Casarccia Pasta & Mint
Drake Farm’s Goat Milk Feta  38
Spaghetti Pomodoro  Wong’s Tomatoes & Basil
Really Good Olive Oil  18
Maine Lobster Rigatoni  Wilted Spinach, Fennel Crumbs
Confit Fennel, Chervil & Lobster Jus  46
Cacio e Pepe  House-Made Gigli Pasta & Black Pepper
Pepato Cheese  26

PIZZA PIES

Margherita Pizza  Sicilian Oregano, Jeff’s Basil
Mozzarella & Tomato Fondue  18
Foraged Mushroom Pizza  Black Truffle, Taleggio
Chives & Wild Arugula  25
Sweet Corn Pie  Smoked Mozzarella, Charred Corn Kernels
Pickled Onions & Chorizo  23

DESSERTS

Warm Peach Crumble  Thyme & Brown Sugar
Malted Ice Cream  12
Warm Chocolate Chip Cookies  9
Housemade Sorbet or Ice Cream  3/ea

A 20% gratuity will be added to parties of 6 or more.
Warning: Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness.