

WINE BY THE GLASS

BUBBLES

Torresella, Prosecco, Italy NV 12.00
Premiere Bulle, Rose, Cremant de Limoux, France '15 15.00

WHITE

Peregrine Ranch, Chenin Blanc, Dry Creek Valley '16 9.50
Peregrine Ranch, Rose of Grenache, Dry Creek Valley '16 10.50
Portlandia, Pinot Gris, Oregon '15 11.00
La Scolca, Cortese, Gavi, Italy '16 12.50
Nobilo, Sauvignon Blanc, Marlborough '15 11.00
Henri Bourgeois, Sauvignon Blanc, ancerre, France '16 15.00
Cellar No. 8, Chardonnay, California '12 9.75
Chalk Hill, Chardonnay, Sonoma Coast '15 14.50
Bonneau, Chardonnay, Catherine's Vineyard, Carneros '13 16.50

RED

Angeline, Pinot Noir, California '16 9.50
Bonneau, Pinot Noir, Sangiacomo Vineyards, Sonoma '13 15.00
Siduri, Pinot Noir, Willamette Valley '15 17.50
Recuerdo, Malbec, Argentina '12 11.75
Basket Press, Barbera/Petite Sirah, California '12 9.25
Carlin de Paolo, Barolo, Piedmont, Italy '11 18.00
Jupiter, Sangiovese, Napa Valley '14 11.50
Rhône Blend, Tablas Creek, Paso Robles '14 13.00
Frank Family, Zinfandel, Napa Valley '13 15.00
Joseph Carr, Napa Valley '14 13.00
BR Cohn, North Coast, Cabernet Sauvignon, '15 15.00

BEER

ON TAP

Fort Point, Export Lager, San Francisco 7.75
Fort Point, Resonance Saison, San Francisco 7.75
Fort Point, Villager IPA, San Francisco 7.75

BOTTLES & CANS

Pabst Blue Ribbon, Lager, Milwaukee 6.00/16oz
North Coast, Scrimshaw Pilsner, Fort Bragg 6.50
Dr. Jekyll's, Irish Red, Altadena 4.00
Elysian, Space Dust IPA, Washington 6.50
Ninkasi, Tricerahops, Double IPA, Oregon 14.00/22oz
Pliny The Elder, Double IPA, Russian River 16.00/17oz
East Brother Beer Co., Stout, Richmond 10.00/16oz
10 Barrel Brewing, Raspberry Sour, Oregon 7.00
Clausthaler, Dry-Hop Non- Alcoholic, Germany 6.00

NON-ALCOHOLIC DRINKS

GOLDEN POTION

Mango-Turmeric Shrub, Ginger, Soda 5.00

MASTER CLEANSE

Cayenne Lemonade 5.00

SUMMERTIME IN MV

Strawberry, Lime, Mint, Soda 4.75

REPUBLIC OF TEA

Darjeeling 5.00

TOP-HAT GINGER BEER 4.50

FEVER TREE TONIC 4.00

- OYSTERS tarragon mignonette, lemon AP*
- SHRIMP & SCALLOP AGUACHILE serrano chilies, avocado, kumquat, mint 12*
- HAMACHI avocado, crispy rice cake, ponzu, fresno chilies 17*
- SMOKED SALMON DIP grilled bread 10*
- SOY TUNA CRUDO cucumber, ginger, scallions, lime 16*
- WAGYU STEAK TARTARE gruyere crostini, crispy shallot, capers 17*
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- BABY GEM LETTUCE avocado, bacon, blue cheese, green goddess 12
- BEET & BLACKBERRIES beet hummus, sesame, opal basil, amaranth 15
- KALE CAESAR grana padano, pepitas, black garlic bread crumbs 10
- BRUSSELS currant, almond, red pepper, verjus 13
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- CHARRED CARROTS orange tahini, cilantro 12
- GREEN ONIONS tempura, buttermilk dressing 12
- BURATTA & SNAP PEAS grilled focaccia, jalapeno, thai basil 16
- CRISPY POTATOES parmesan, truffle aioli, basil 14
- CREOLE SHRIMP organic grit cake, new orleans bbq sauce 16*
- GRILLED OCTOPUS sweet corn, coconut, chorizo broth 17
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- HALIBUT artichoke, prosciutto, cauliflower, parmesan, purslane 29*
- SHRIMP TAGLIATELLE fresh pasta, tomato, caviar cream 28*
- SPICED SALMON quinoa, long beans, sambal, garlic, cilantro 29*
- SMOKED PORK SHOULDER mustard spätzle, wild mushrooms, english peas 24
- FRIED CHICKEN cheddar biscuit, yukon mash, kale salad 25
- STEAK FRITES bavette, chimichurri, arugula salad 24*
- SHORT RIB hoisin, gochujang, bok choy, polenta spring roll, Thai basil 29
- BURGER white cheddar, smoked onion rings, awesome sauce, fries 18*

sides 8
TRUFFLE FRIES
ORGANIC VEGGIES
SPICY LONG BEANS
MASHED POTATO

BRING HOME A BUCKET of Kickin' Fried Chicken
ONE DOLLAR OYSTER HOUR 5pm-6pm every night, excluding holidays
Corkage: \$25 per 750ml bottle, 2 Bottle Maximum
Water & Bread Service Upon Request

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
(State Mandated Statement)