



VEGGIES

KENNEBEC POMMES FRITES

grana padano, parsley, garlic aioli 5

CRISPY SHISHITO PEPPERS

spicy soy, lime crema, nori, mango 7

GREEK STYLE SALAD

feta, smoked olives, walnuts, parsley yogurt 10

PICKLED BLUEBERRY AND PLUM SALAD

baby greens, onion crisps, ricotta salata, basil & balsamic vinaigrette 10

PEAR & BLUE CHEESE SALAD

arugula, oven dried tomatoes, almonds, farro, honey vinaigrette 10

VEGAN CHILI

white beans, avocado, cilantro "crème fraiche", crispy shallots 6

EGGPLANT DIP

calabrian chiles, heirloom tomatoes, green olive tapenade, ricotta salata 10

CRISPY BRUSSEL SPROUTS

nuoc cham, cauliflower, crushed pepitas, scallions, cilantro, sixty minute egg 11

KIMCHEE FARRO FRIED RICE

swiss chard, local egg, spicy aioli, cashew butter, scallion 16

TURMERIC ROASTED CAULIFLOWER

red rice congee, braised mushrooms, pickled shallots, crispy garlic, fresno chiles 15

SUNCHOKE RAVIOLI

roasted honeynut squash, hazelnuts, sunchoke chips, chives, brown butter 17

FISH

KUMIAI OYSTERS

cucumber mignonette, pomegranate each 3, ½ dozen 15

SALMON TARTARE

avocado mousse, togarashi potato chips, cucumber, spicy mayo 11

CHARRED OCTOPUS

black pepper sauce, peach, yucca, grilled kale, hot sauce vinaigrette 19

GRILLED SWORDFISH

yogurt marinade, heirloom bean stew, green harissa 19

WILD KING SALMON

crushed potato confit, green garlic, horseradish buerre blanc, zucchini gremolata 23

MEAT

CRISPY PORK BELLY

green papaya, dried shrimp, cucumber, mint, thai basil, fresno chiles, tajin peanuts 15

ARROZ CON POLLO

saffron, shishito peppers, fresno chiles, sofrito, crackling skin 14

DUCK SCHNITZEL

creamed leeks, spaetzle, braised red cabbage 19

GRASS FED BURGER

fiscalini white cheddar, onion jam, fancy sauce, house pickles 13
add an egg in a basket bun 3

Build Your Board

CHEESE 5ea

Bellwether Carmody
Bellwether San Andreas
Bellwether Pepato
Bleating Heart Tommette
Bleating Heart Buff Bleu
Marin Petite Crème
Marin Petite Truffle
Cypress Grove Purple Haze
Cypress Grove Humboldt Fog
Cowgirl Creamery Mt. Tam
Cowgirl Creamery Red Hawk
House Made Ricotta

MEATS

Duck & Bacon Terrine 5
Country Pork Pâté 5
Chicken Mortadella 5
Chicken Liver Mousse 5
Calabrese Salame 6
Sopressa Salame 6
La Quercia Prosciutto 6
Beef Tongue Pastrami 4

BELLS AND WHISTLES

Buttermilk Biscuits 2
Smoked Olives 3
Nectarine Jam 3
Apple Butter 3
Honeycomb 4



Handcrafted Cocktails \$13

Bad Blood gimlet w/ bummer and lazarus gin, pomegranate, lime, elderflower
Bananas in Pajamas tiki w/plantation 2001 reserve rum, banana, cinnamon, lime
Big in Japan sour w/ blue ice vodka, maraschino, jardesca, lime, kyoto grape cordial
May Contain Nuts whiskey punch w/ russels 10 yr bourbon, cashew orgeat, all-spice
El Guapo old fashioned w/ xicaru mezcal, ancho chile verde, cocoa bitters, grapefruit, cilantro
Magical Mystery Tour gin&tonic w/ rosemary infused dry gin, lemon-lime-cello, fever tree tonic
The Vladimir white russian w/ peanut infused blue ice vodka, espresso, vanilla, cardamom
Sorry Not Sorry margarita w/ corralejo reposado, vanilla, cardamom, orange zest rim
Trapped in Paradise dark n' stormy w/ goslings black seal rum, apple, ginger, sage
Dracary's rusty nail w/ glenrothes single malt, drambuie, lavender, laphroig mist
Easy Does It sazarac w/ overholt rye, herbsaint, fig syrup, montenegro amaro
Next Episode sidecar w/ caymus vs cognac, kaffir lime, pear

Sparkling, Rosé, and White by the glass

Blanc de Blanc/Chenin Blanc, Finke's Widow, Lodi, Ca, 2016 12/38
Blanc de Noir, Rack & Riddle, Ca, nv 12/45
Blanc de Blanc, Kokomo, Peters Vineyard, 2013 19/70
Rose of Granache, Trail Marker, Eagle Point Ranch, Mendocino, Ca, 2016 14/52
Summer White Blend, Folk Machine, 'White Light' Various California Sites, 2016 11/40
Trousseau Gris, Wind Gap, Fanacchi-Food Road Vineyard, Russian river valley, Sonoma, Ca, 2016 12/50
Pinot Gris, Willakenzie, 'Estate', Yamhill-Carlton, Or, 2015 14/52
Riesling/Muscat, Brooks, 'Amycas', Willamette Valley, Or, 2016 13/48
Sauvignon Blanc, Matanzas Creek, Sonoma, Ca, 2016 13/48
Sauvignon Blanc, Galerie, 'Naissance', Napa Valley, Ca, 2014 17/60
Albarino, Field Thoery, Andrus Island Vineyard, Lodi, Ca, 2015 13/48
Chardonnay, Pence Ranch, Santa Barbara, Ca, 2014 16/60
Chardonnay, Ryme, Weeks Vineyard, Sonoma Coast, Ca, 2013 18/68
Chardonnay, Brewer-Clifton, 'Estate', Sta. Rita Hills, Ca, 2015 20/78

Red by the glass

Pinot Noir, Ransom 'Jigsaw', Willamette Valley, Or, 2013 13/48
Pinot Noir, Stephen Ross, 'Estate', Edna Valley, Ca, 2014 16/60
Pinot Noir, Windracer, Anderson Valley, Ca, 2012 20/92
Pinot Noir, Domaine De La Cote, 'Bloom's Field', Lompoc, Ca 2013 26/98
California Rhone Blend, Harrington, 'Sub Rosa', Various California Sites, 2013, 16/60
Charbono, Hobo Wines, 'Folk Machine', 2014, 13/48
Malbec, Peirano Estate, Lodi, Ca, 2013 12/42
Barbera, 'Fiddletown Cellars', Amador, Ca, 2013 15/58
Sangiovese, Pietra Santa, 'Estate', Cienega Valley, Ca, 2012 13/46
Cabernet Franc, Lo-Fi, Coquelicot Vineyard, Santa Ynez, Ca, 2015 14/48
Cabernet Sauvignon, Brea, Margarita Vineyards, Paso Robles, Ca, 2013 15/58
Cabernet Sauvignon, Stonestreet, 'Estate', Sonoma, Ca, 2013 20/78

On Tap

Smog City, 'Lil Bo' Pilsner, 4.4%, Torrance, *malty and refreshing fruity hops* 8
Stone Brewing, Vengeful Spirit, IPA, 7.3%, Escondido, Ca, *slightly juicy and unfiltered* 8
Barley Forge, 'Don Perfecto', Belgian Style Witbier, 5.1%, Costa Mesa, *brewed with horchata spices* 7
Modern Times, 'Black House' Coffee Roasty Stout, 5.8%, San Diego, *a full blown coffee experience for summer* 9

Craft Brews

Trumer, pilsner, 4.8%, Berkeley, Ca., *light malt, mild yeast, crisp earthy hops and peppery spice* 6
Stone Brewing, 'who you calling Wussie', Pilsner, 5.8%, Escondido, Ca, *breadly, starchy malt with floral profile* 8
21st Amendment, "Hell or Highwater" Watermelon Wheat Beer, 4.9%, San Fran, Ca, *light-bodied watermelon juice*
Angel City "LAger," Lager, 4.8% Los Angeles, *grapefruit and honey, citrus zest* 6
Accoustic Ales. 'Rock Out with your Vienna out', German Style Lager, 6%, San Diego, *all about the malt* 22oz 14
Saint Archer Pale Ale, 5.5% San Diego, *aromatic hops, bright citrus and pine* 6
Ale Smith IPA, 7.25%, San Diego, *fresh pine and tropical fruit with complex hops* 7
Barley Forge "The Patsy" Coconut Rye Stout, 6.6% Costa Mesa, *coconut, roasty malts, chocolate and espresso* 7

Coffee

Lord Windsor Drip Certified Organic Kilaktik Coopertive, Tenejapa, Chiapas, MX 3
Stumptown 'Hairbender' Espresso 4
Stumptown Organic Ethiopia Guji Cold Brew 5
Stumptown Sparkling Ginger Citrus Cold Brew 4

We proudly serve a large array of local artisan products. Organic is important to us, but more importantly, we believe in all natural products without the use of steroids or growth hormones, and responsibly raised animals. We embrace the idea of localism to strengthen our community as well as our preference for products and practices that are sustainable. Consuming raw or undercooked meats, seafood, poultry or eggs increases the likelihood for foodborne illness, especially if you are pregnant or have certain medical conditions.