



LIMEWOOD  
BAR & RESTAURANT

BEER ON DRAFT 9

Ale Industries, Golden State of Mind, Tea Beer	4.4%
Iron Springs, Kolsch	4.5%
Trumer Pils, Pilsner	4.9%
Oakland United Beerworks, Bavarian Hefeweizen	5.2%
Shadow Puppet, Kentucky Uncommon, Amber Ale	5.8%
Altamont Beer Works, Rich Mahogany, Red Ale	6.5%
Temescal, "Hazy IPA"	6.5%
Iron Spring, Sless' Oatmeal Stout	7.5%
Fieldwork Brewing, Double IPA	8.5%

SPARKLING

Veuve Clicquot, Yellow Label, Champagne	29	112
Maison de Grand Esprit, Crémant, France	15	56
Roederer Estate, Brut, Anderson Valley	16	60
Jansz, Rosé, Tasmania, Australia	18	68

WHITE

Cloudy Bay, Sauvignon Blanc, Marlborough	20	76
ZD, Chardonnay, California	20	76
Cakebread, Sauvignon Blanc, Napa Valley	17	64
Paul Hobbs, Chardonnay Sonoma Coast	16	60
Tablas Creek, Rhône White, Paso Robles (On Tap)	14	

RED

Etude, Pinot Noir, Carneros	24	92
Babcock, Pinot Noir, Ste. Rita Hills	16	60
Keenan, Merlot, Napa Valley	16	60
Chateau Montelena, Zinfandel, Calistoga	20	76
Cain Cuvée, Bordeaux Blend, Napa Valley	20	76
Stags' Leap, Petite Sirah, Napa Valley	25	96
Niner, Cabernet Sauvignon, Paso Robles	18	68
Venn, Cabernet Sauvignon, Napa Valley	24	92

ROSÉ

Flowers, Sonoma Coast	24	92
Studio by Miraval, Côtes de Provence	15	56



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COCKTAILS

REMEMBER THE MAINE	17
George Dickel Rye, Sweet Vermouth, Cherry Herring, Absinthe	
MANHATTAN SMOKE	20
Buffalo Trace, Carpano Antica, Bitters, Ardbeg	
EL DIABLO	16
Siete Leguas Reposado, Creme de Cassis, Lime, Ginger	
GRIZZLY GIMLET	16
St. George Terroir Gin, Egg White, Lime	
BASIL SMASH	16
Finlanda Vodka, St Germain, Basil, Fresh Berries, Lime	
LEMONWAY DAIQUIRI	16
Bacardi, Grapefruit, Lemon, Luxardo, Gum Syrup	
NEGRONI	16
St. George Terroir Gin, Campari, Red Vermouth	
VISTA	15
Finlandia Vodka, Lime, Cucumber, Ginger	

BAR PLATES

Warm Castelvetrano Olives, Citrus, Herbs | 8

French Fries, Remoulade | 8

Duck Liver Mousse, Apricot & Fennel Marmalade, Housemade Focaccia | 18

Goat Cheese Fondue, Housemade Focaccia, Shishito Peppers | 15

Organic Mixed Greens, Roasted & Pickled Grapes, Spiced Cashews, Pecorino, Verjus | 14

\*Chef's Seasonal Oysters, Shallot & Pink Peppercorn Mignonette | 19/38

\*Fried Chicken Bao Buns, Smoked Garlic Aioli, Kimchi, Cucumbers | 16

\*Limewood Signature Burger, Onion Bun, Bibb lettuce, Remoulade, Heirloom Tomato, Tillamook Cheddar | 24  
+ Avocado 4

Selection of 3 Artisan Cheese, Seasonal Jam, Honeycomb, Fennel Lavosh | 18

\*Bone Marrow, Roasted Garlic Gremolada, Fresh Herbs, Grilled Sour Dough | 20

(\$4 Splitting Service)

Rev. 01/03/2020

\*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood, poultry or eggs may increase the risk of food borne illness, especially if you have certain medical conditions. Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).