



LIMEWOOD

BAR & RESTAURANT

APPETIZERS

Jerusalem Artichoke Soup | 14

Confit Potatoes, Porcini Dust, Coriander

*Chef's Seasonal Oysters | 19/38

Pink Peppercorn & Shallot Mignonette, Grilled Lemon

*Hamachi Crudo | 18

Crème Fraiche, Lime, Fresno Chili, Pickled Strawberries, Cilantro, Wild Rice

Sage & Rosemary Roasted Delicata Squash | 18

Brown Butter Crumble, Maitake & Beech Mushrooms

Chicory & Burrata Salad | 17

Baby Beets, Pickled Mustard Seeds, Pomegranate Dressing, Vaudavon Spiced Walnuts

County Line Organic Mixed Greens | 14

Pickled Grapes, Spiced Cashews, Pecorino, Verjus

Bone Marrow | 20

Roasted Garlic Gremolata, Fresh Herbs, Grilled Sour Dough

PASTAS

Cavatelli | 26

Pepperoncino Calabrese, Broccoli di Ciccio, Ricotta Salata

Wild Onion Agnolotti | 26

Nantes Carrots, Royal Trumpets, Red Pearl Onions, Goat Cheese

ENTRÉES

*Grilled Schmitz Ranch Ribeye | 49

Butternut Squash Puree, Chanterelles, Bone Marrow Butter

*Pacific Halibut | 34

Heirloom Tomatoes, Fennel Puree, Green Olive Tapenade

Tamari & Citrus Marinated Tofu | 25

Bulgur Wheat, Shiitake Mushroom, Crispy Ginger, Pickled Fresno Chili, Mushroom Consommé

Pasture Raised Roasted Chicken | 32

Onion Soubise, Broccoli De Ciccio, Harissa, Red Quinoa

*Grilled Pork Porterhouse | 36

Variations of Cauliflower, Capers, Frisée, Pork Jus

(\$4 Splitting Service)

Rev. 01/03/2020

41 Tunnel Road, Berkeley, CA 94705 | 510-549-8585 | LimewoodRestaurant.com

For parties of 6 or more an 18% gratuity will be added to the check.

*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.



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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	6

WHITE

Cloudy Bay, Sauvignon Blanc, Marlborough	20	84
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, Sta. 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

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
Finlandia 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	

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 Springs, Sless' Oatmeal Stout	7.5%
Fieldwork Brewing, Double IPA	8.5%