

SNACKS

(Available from 5:00pm-10:00pm)

WARM CASTELVETRANO OLIVES | 7

Citrus & Herbs

GOAT CHEESE FONDUE | 15

Housemade Focaccia, Shishito Peppers

*FRIED CHICKEN BAO BUNS | 16

Smoked Garlic Aioli, Kimchi, Cucumbers

*SIX RAW OYSTERS ON THE HALF SHELL | 19

Shallot & Pink Peppercorn Mignonette, Grilled Lemon

SELECTION OF THREE CHEESES | 18

Seasonal Jam, Honeycomb, Toasted Fennel Seed Cracker

DUCK LIVER MOUSSE | 18

Kumquat Marmalade, Gougères

DINNER

(Available from 5:30pm-10:00pm)

*HAMACHI CRUDO | 18

Crème Fraiche, Lime, Fresno Chili, Green Strawberries, Wild Rice

BEETS & CITRUS | 15

Smoked Maple Crème Fraiche, Pistachio, Frilly Mustard Greens, Champagne Vinaigrette

COUNTY LINE ORGANIC MIXED GREENS | 14

Roasted & Pickled Grapes, Spiced Cashews, Pecorino, Verjus

*BEEF CHEEK RIGATONI | 32

Riverdog Farms Green Garlic, Bellwether Farms San Andreas, Whole Grain Mustard, Basil

TAMARI & CITRUS MARINATED TOFU | 25

Bulgur Wheat, Shiitake Mushrooms, Crispy Ginger, Lemongrass Scented Mushroom Consommé

*SIGNATURE BURGER | 24

Caramelized Onion Bun, Bibb Lettuce, Remoulade, Heirloom Tomato, Tillamook Cheddar

+ Avocado 4

SWEETS

(Available from 5:30pm-10:00pm)

MARCONA ALMOND CHOCOLATE TORTE | 10

Grand Marnier Coulis, Caramelized Cocoa Nibs, Milk Chocolate Shards

MASCARPONE CHEESECAKE | 10

Cassis Gel, Citrus & Raspberry Compote, Pecan Sable

PEACH COBBLER | 12

Cinnamon Streussel, Bourbon Caramel Sauce, Sour Cherry Compote, Honey Greek Yogurt Ice Cream

*Items are served raw or undercooked, or contain or may contain raw or undercook ingredients. Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.

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.

Parties for 6 or more will be charged an automatic 18% gratuity.

BARREL AGED COCKTAILS

OLD FASHIONED – 15

Bulleit Bourbon, Goslings Rum, House-Made Bitters
Aged 4 Weeks

RYE MANHATTAN – 16

Templeton Rye, Carpano Antica Formula Vermouth, House-Made Bitters
Aged 4 Weeks

NEGRONI - 15

Saint George Terroir Gin, Carpano Antica Vermouth, Campari, House-Made Bitters
Aged 6 Weeks

CLASSIC COCKTAILS

AMARO BONAPARTE - 15

Hennessey VS, Amaro Nonino, Aperol, Lemon Juice

TOP NOTCH LEMON DROP -15

Belvedere Vodka, Lemon Juice, Cointreau, Grand Marnier

OLD CUBAN - 15

Bacardi 8 Rum, Mint, Lime Juice, Schramsberg, Angostura Bitters

CORPSE REVIVER #2 – 15

Beefeater, Cointreau, Lillet Blanc, Lemon Juice, St. George Absinthe

THE COPPER MULE – 15

Ketel One, Lime Juice, Fever Tree Ginger Beer

IMPERIAL RASPBERRY SIDECAR – 17

Hennessey VS, Cointreau, Lemon & Lime, Raspberries.
Topped with Moët & Chandon Imperial Champagne

SIGNATURE LIBATIONS

LA HABANERA MARGARITA – 15

Don Julio Reposado, Lime & Orange Juice,
Agave Nectar, House-Made Habanero & Tamarind Tincture

PRICKLY RUSTY NAIL - 15

Glenlivet 12, Drambuie, Prickly Pear Bitter

THE ARBORIST – 15

Nolet's Gin, St. Germain, Cucumber, Mint, Lemon Juice

LOST ORANGE - 15

Knob Creek, Finlandia, Agave Nectar, Grapefruit Juice

LO-FI 75 - 15

Benham's Gin, Gentian Lo-Fi Amaro, Egg White, Lemon Juice

THE LAST RESORT - 16

Union Mezcal, Green Chartreuse, Luxardo Maraschino, Lime Juice

SPARKLING WINE + CHAMPAGNE

MIONETTO, PROSECCO, ITALY

GLASS – 13 / BOTTLE – 52

SCHRAMSBERG, BLANC DE BLANCS, CALIFORNIA

GLASS – 18 / BOTTLE – 74

DOMAINE CHANDON, ÉTOILE ROSÉ, CARNEROS

GLASS – 18 / BOTTLE – 74

MOËT & CHANDON IMPERIAL, CHAMPAGNE, FRANCE

GLASS – 25 / BOTTLE – 110

BEAU JOIE, SPECIAL CUVÉE BRUT, CHAMPAGNE, FRANCE

GLASS – 28 / BOTTLE – 108

DOM PERIGNON, 2006 BRUT, CHAMPAGNE, FRANCE

GLASS – 45 / BOTTLE – 180

WHITE WINE

GOBELSBURG, GRUNER VELTLINER, OSTERREICH, AUSTRIA

GLASS – 16 / BOTTLE – 64

LOUIS MICHEL, CHABLIS 2017

GLASS – 20 / BOTTLE – 80

PROVENANCE, SAUVIGNON BLANC, RUTHERFORD

GLASS – 14 / BOTTLE – 52

ROUND POND, SAUVIGNON BLANC, RUTHERFORD

ON TAP – 12

SONOMA-CUTRER, CHARDONNAY, SONOMA COUNTY

ON TAP – 14

ROSÉ

TORMARESCA CALAFURIA, APULIA, ITALY

GLASS – 14 / BOTTLE – 52

MINUTY 'M' ROSE, CÔTES DE PROVENCE

GLASS – 14 / BOTTLE – 52

MATTHIASON, CALIFORNIA

GLASS – 14 / BOTTLE – 52

RED WINE

A TO Z, PINOT NOIR, OREGON

ON TAP – 12

PATZ & HALL, PINOT NOIR, SONOMA COAST

GLASS – 24 / BOTTLE – 92

RUTHERFORD, MERLOT, NAPA VALLEY

GLASS – 19 / BOTTLE – 76

HOURLASS ESTATE, HG III RED BLEND, NAPA VALLEY

GLASS – 25 / BOTTLE – 96

GRGICH HILLS ESTATE, ZINFANDEL, NAPA VALLEY

GLASS – 19 / BOTTLE – 76

CLOS DU VAL, CABERNET SAUVIGNON, NAPA VALLEY

GLASS – 25 / BOTTLE – 98

DRAFT BEERS

NOVEL, DUST JACKET IPA, OAKLAND DRAFT - 7
6.80% ABV

LAGUNITAS I.P.A., PETALUMA DRAFT - 7
6.20% ABV

TEMESCAL, PILSNER, OAKLAND DRAFT - 7
6.% ABV

CRAFT BEERS

ANCHOR STEAM, CALIFORNIA LAGER, SAN FRANCISCO BOTTLE - 7
4.90% ABV

LAGUNITAS LITTLE SUMPIN' ALE, PETALUMA BOTTLE - 7
7.5% ABV

BOONT AMBER ALE, BOONVILLE BOTTLE - 7
5.8% ABV

OLD NO. 38 STOUT, FORT BRAGG BOTTLE - 7
4.5% ABV

SCOTCH / 2oz

THE BALVENIE 21 - 48

HIGHLAND PARK 18 - 30

GLENLIVET 18 - 23

MACALLAN 18 - 52

MACALLAN RARE CASK - 90

OBAN 14 - 22

LAGAVULIN 16 - 24

OCTOMORE - 30

GLENFIDDICH 18 - 27

BOURBON & RYE / 2oz

WOODFORD RESERVE - 14

ANGEL'S ENVY - 17

MITCHER'S - 16

BLANTON'S - 16

OLD POTRERO - 25

WHISTLE PIG - 20

GENTLEMAN JACK - 17

I.W. HARPER - 14

BRECKENRIDGE - 16