

# STARTERS

## Early Apple & Kale Salad

*Pecans, Dates, Bianco Sardo, Walnut Vinaigrette* 13

## Stone Fruit & Spicy Greens

*Basil, Almonds, Sesame, Goat Cheese* 14

## Tomato Tartine

*White Anchovies, Avocado, Thyme* 14

## Soft Shell Crab

*Red Spinach & Watercress Salad, Corn, Hazelnut* 21

## Wood Grilled Squid & Pork Toro

*Melon, Fresno Chili, Mint* 14

## Manilla Clams

*Smoked Sausage, Corn, Grilled Bread* 16

## Rabbit Boulettes

*Herb Dumpling, Thyme, Maple Cream* 16

# ENTREES

## Jidori Chicken

*Shiitake Mushrooms, Watercress, Parmesan Vinaigrette* 26

## Wood Grilled Salmon Salad

*Watercress, Wild Rice, Pistachios, Crisp Quinoa, Dill Vinaigrette* 25

## Wood Grilled Whole Branzini

*Grapefruit & Roasted Radish Salad* 32

## Wood Grilled Shrimp & Octopus

*White Beans, Tomato, Celery* 29

## Mushroom Tartine

*Grilled Sourdough, King Trumpet, Abalone & Beech Mushrooms, Parmesan, Thyme* 24

## Hanger Steak Sandwich

*Watercress, Parmesan, Tomato, Smashed White Beans, Potato Wedges* 19

## Wood Grilled Bavette Steak

*Creamed Corn & Hominy, Maitake Mushrooms* 28

## Oak Smoked Bone-In Pork Belly Chop

*Garden Lettuces, Onion, Radish, Pickled Chilis, Tomato Jam, Corn Bread* 37

## Wood Grilled 16 oz Bone-In Ribeye

*Bone Marrow, Anchovy Butter, Horseradish, Rye & Raclette Fried Buns* 56

# Beers & Bubbles

## Tap Beer

Avery Brewing Joe's Premium Pilsner 4.7% 7  
The Bruery Jardinier Belgian-Style Pale Ale 4.9% 8  
Smog City Amarilla Gorilla IPA 7.8% 9

## Bottled Beer

Logsdon Seizoen Bretta Saison 8% 750ml 32

## SPARKLING

### FULL BOTTLES

Chateau Martinolles *Crémant de Limoux Rosé* 13/51  
Bailly Lapierre *Crémant de Bourgogne* 10/39  
Veuve Fourny & Fils *Grande Reserve Brut Premier Cru* 104  
H. Billiot & Fils *N.V. Brut Rosé Grand Cru* 145  
Jean Milan "Sélection Terres de Noël" *Brut Grand Cru 2009* 199

### HALF BOTTLES

Pierre Gimonnet *N.V. Cuis, 1er Cru* 75  
Marc Hébrart *N.V. Cuvée de Réserve 1er Cru* 61  
Geoffroy *N.V. Brut Rosé de Saignée 1er Cru* 107

# Wine

## White

- Bonny Doon *Picpoul, Arroyo Seco, Ca 2014* 10/39  
Leduc- Frouin Anjou *Chenin Blanc, Loire, 2013* 12/47  
Domaine du Salvard *Cheverny, Sauvignon Blanc, France 2013* 13/51  
Triennes *Sainte Fleur, Viognier, Loire 2013* 13/51  
Schloss Gobelsburg *Kamptal, Gruner Veltliner, Austria 2013* 11/43  
Poco a Poco *Chardonnay, Mendocino 2014* 13/51  
Donnhoff *Reisling Kabinett, Germany 2012* 65  
Broc Cellars *Vine Starr, Grenache Blanc, Central Coast 2013* 65  
Scribe *Chardonnay, Carneros 2013* 89

## Rosé

- Domain Bunan *Bandol Rose, Provence 2013* 14/55

## Red

- Alta Maria Vineyards *Pinot Noir, Santa Maria 2011* 13/51  
Domaine des Schistes *Les Bruyères, Grenache Noir Blend, France 2012* 12/47  
Domaine Diochon *Moulin-à-Vent, France 2013* 14/55  
Ultraviolet *Cabernet Sauvignon, Napa 2012* 14/55  
Chateau Laurou Fronton *Negrette, France 2011* 11/43  
Michel Chapoutier *Gigondas, France 2010* 134  
Turley *Old Vines Zinfandel, California 2012* 75  
Equis *Domaine des Lises, Crozes Hermitage* 80  
Heitz Cellars *Grignolino, Napa Valley 2012 (chilled red)* 53  
Failla *Pinot Noir, Sonoma Coast 2012* 170

# Cocktail

## French Margarita

*Tequila, Yellow Chartreuse, Yellow Pepper, Smoked Salt, Firewater Bitters 13*

## The Bardot

*Bourbon, Allspice, Pineapple, Mint 13*

## Rossini

*Cocchi Americano Rosa, Maraschino, Rose Water, Champagne 12*

## The Tiki Lenny

*Spiced Rum, Velvet Falernum, Lime, Orange, Chocolate Chili Bitters 12*

## Manhattan

*Bourbon, Sweet Vermouth, Quina, Orange Bitters, Brandied Cherry 13*

## Pickled Martini

*Vodka, Dry Vermouth, Pickled Fresno Pepper, Celery Bitters 12*

## The 22

*Scotch, Black Pepper, Honey, Egg White, Ginger, Smoked Sage 13*

## Cadet Negroni

*Rye, Suze, Benedictine 13*

## Gin & Juice

*Caprock Gin, Dill, Green Apple, Lime 13*

# Spirit

## Vodka

Mell 9  
Ketel One 11  
Tito's 11  
Grey Goose 12  
Boyd & Blair 13

## Gin

Anchor Old Tom 13  
Aviation 13  
Barr Hill 12  
Beekeeper 9  
CapRock 11  
Junipero 12  
Hendrick's 14

## Rye

Old Overholt 9  
Michter's 14  
Willett 16  
Bulleit 12  
E.H. Taylor Jr. 18

## Bourbon

Buffalo Trace 10  
Johnny Drum 13  
Henry  
McKenna 12  
Willett Pot  
*Still Reserve 16*  
Blanton's 16  
Maker's Mark 12

## Irish

Redbreast  
*12 year 16*  
The Irishman  
*Founder's Reserve 11*

## Scotch

Bank Note 9  
The Balvenie  
*Caribbean Cask 14 year 18*  
Hazelburn  
*12 year 25*  
Lagavulin  
*16 year 26*

Laphroaig  
*10 year 14*

Glendronach  
*15 year 27*

Oban  
*14 year 24*

Springbank  
*10 year 20*

Auchentoshan  
*Three Wood 18*

Bruichladdich  
*Heavily Peated Scottish Barley 17*

Bruichladdich  
*Unpeated Scottish Barley 17*

Bruichladdich  
*Unpeated 6yr Islay Barley 19*

## Japanese

Nikka Taketsuru  
*Pure Malt 12 year 16*  
Yamazaki  
*12 year 24*

## Tequila

Casa Pacifico  
*Blanco 9*  
Agua Riva *Blanco 10*  
Siembra Valles  
*Blanco 13*  
Siembra Azul  
*Reposado 15*  
Don Camilo  
*Añejo 19*  
Herencia Mexicana  
*Añejo 21*

## Mezcal

El Peloton 9  
Ilegal  
*Joven 11*  
Ilegal  
*Reposado 14*  
Fidencio Tobala 38

## Rum

Skipper Demerara 9  
Chairman's Reserve  
*Silver 9*  
Novo Fogo  
Cachaca  
*Silver 11*  
Smith & Cross 13

## Moonshine

Luna White Dog 14

# Dessert

Peaches & Corn Cake 8

*Honey Frozen Yogurt, Macerated Peaches, Cornflake Tapioca 8*

Chocolate Clafoutis 8

*Banana Cream, Candied Hazelnuts, Whipped Caramel*

Ricotta Cake & Blackberries 8

*Mint Ice Cream, Cocoa Nib Nougatine*

## DRINKS

Grasshopper

*Crème de Menthe, Crème de cacao, Cream, Vanilla 13*

Cafe Amer

*Amaro, Sweet Vermouth, Cold Brew, Cinnamon 13*

## wine

Domaine Fontanel *Rivesaltes, Ambre, 2000 16/60*

Oro Puro Vineyards *Late Harvest, Sauvignon /Semillon, 2011 (375 ml) 80*

## Am & BR aRo & andy

Nardini 14

Montenegro 11

CioCiaro 9

Germain-Robin 13

Tariquet *Armagnac V.S. 11*

## Coffee & Tea

Stumptown Coffee 3.50

Stumptown Cold Brew 3.50

Breakfast, Earl Grey, Green Tea, Chamomile, Spearmint 3