
BAR BITES

CHICHARRONES	4	SPECK WRAPPED DATES	7
DEILED EGGS speck, chives	6	stuffed with daily cheese selection	
SPICED BAR NUTS mixed warm nuts	6	HAMACHI SPOONS*	14
WARM OLIVES garlic confit, herbs	6	apple relish, agua chile, pickled peppers	

BAR SNACKS

EDAMAME furikake, maldon sea salt	7
BOCADILLO (small sandwich) chef's selection	9
SPREADS AND BREAD chef's selection of mediterranean spreads and flatbread	9
BUTTER POACHED MARBLE POTATOES sour cream, bacon, scallion	8
KOREAN GLAZED RIBS asian slaw, cilantro, furikake	13
CRAB CAKES saffron and bacon remoulade, pea shoot salad	14
GRILLED CHEESE holey cow, gruyère, american - add bacon, kimchi \$2 each	12

BEGINNINGS

THE VESPER CAESAR* mixed greens, soft-poached egg, speck, nuts	10
BRIE TOAST tripple cream brie, jamon serrano, roasted tomatoes, maitake mushrooms, frisée	15
BARBACOA SLIDERS 36hr braised beef cheek, panela cheese, sweet roll	16
BONE MARROW bacon date jam, pickled shallots, gremolata, grapefruit supremes,	17
OCTOPUS caramelized cipollini onions, cucumbers, artichoke, fava beans, romesco	16
BRUSSEL SPROUTS roasted brussels, candied bacon, sherry gastrique, apple mustarda, gorgonzola	13
ASIAN PEAR & BEET SALAD baby kale, candied pecans, humboldt fog goat cheese, balsamic vinegar dressing	12
CITRUS SALAD seasonal citrus vinaigrette, endive, citrus supremes, mint coulis	9
CHIPOTLE MEATBALLS fire roasted tomato chipotle sauce, queso fresco, cilantro crème	12
CHARCUTERIE cured meats, pickled vegetables, crostini	18
MEAT & CHEESE SAMPLER 2 meats, 1 cheese	19
CHEESE BOARD chef's select cheeses, jam, crostini	19
ANTIPASTA PLATTER 3 meats, 3 cheeses, pickled vegetables	30
CRUDITE BOARD mixed pickled, roasted, and blanched veggies, herb buttermilk sause	14
- add to any salad: shrimp \$7 chicken \$5	

MAIN

HALIBUT* manilla clams, fennel consomme, roasted carrots and charred fennel	29
HOUSE GOAT CHEESE STUFFED GNOCCHI roasted red bell pesto sauce, cherry tomato, parmesan crisp, charred fennel	17
BRAISED PORK BELLY TACOS chile negro salsa, pico de gallo, pickle serrano, spiced crème, queso fresco	15
CREOLE CHICKEN* grits, andouille sausage, holey trinity vegetables, creole sauce	22
KIMCHI FRIED RICE togarashi rice, gojujang, egg, peas, scallions	10
- add: shrimp \$7 chicken \$5	

Large parties of 6 or more will be on one check and subject to 20% gratuity.

Outside dessert fee \$4 per person -- Please ask a manager for help moving restaurant furniture.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

THE END

CHOCOLATE BREAD PUDDING 8
blackberry chocolate sauce, lemon meringue

CREME BRULE 8

**WHITE CHOCOLATE AND MACADAMIA
NUT ICE CREAM SANDWICH** 8

NON-ALCOHOLIC BEVERAGES \$4

MEXICAN COCA-COLA

DIET COCA-COLA*

FENTIMAN'S GINGER BEER*

FEVER TREE TONIC

HOUSE-MADE LEMONADE*

IBC ROOT BEER

LUXARDO CHERRY LIMEADE*

HOUSE-MADE POMEGRANATE SODA*

HOUSE-MADE LEMON LIME SODA*

MEXICAN SQUIRT

*Free Refills

RED WINE

gl-btl

Pinot Noir, Sean Minor, '4B' 10 40
Central Coast 2015

Zinfandel, Frank Family 20 80
Calistoga 2015

Malbec, Finca Las Moras 10 40
San Juan, Argentina 2016

Pinot Noir, Mossback 14 56
Russian River 2015

Sangiovese, Pedroncelli 12 48
Sonoma 2015

Red Blend, Brassfield Estate Winery 10 40
'Eruption', High Valley 2013

Cabernet Sauvignon, De Vincenzi 12 48
Santa Cruz 2015

Cabernet Sauvignon, Travieso 'El Rey' 16 64
Campbell 2010

WHITE WINE

gl-btl

Sparkling, Gerard Bertrand, 12 48
'Cremant de Limoux'
France 2015

Sparkling Rose, Schramsberg, 12 48
'Mirabelle', Brut Rose
Healdsburg 2015

Prosecco, Gancia, D.O.C. 8 32
Italy

Sauvignon Blanc, 9 36
Brassfield Estate Winery
High Serenity Ranch 2016

Verdicchio, Selvagrossa 10 40
'Cuchen' Italy 2015

Chardonnay, Paul Hobbs 14 54
Sonoma County 2016

Chardonnay, Maison Louis Latour 9 36
'Ardeche', France 2015

Rose, Commanderie bargemone 11 44
AIX en Provence 2016

Sake, Wakatake, 'Onikoroshi' 10/3oz.
Junmai, Japan

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