
BAR BITES

CHICHARRONES	4	SPECK WRAPPED DATES	7
DEVEILED 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	
		CRUDITE mixed pickled veggies	7

BAR SNACKS

EDAMAME furikake, maldon sea salt	7
BOCADILLO (small sandwich) chef's meat selection, taleggio, tomato, herb mayo, arugula	7
SPREADS AND BREAD chef's selection of mediterranean spreads and flatbread	9
BUTTER POACHED MARBLE POTATOES sour cream, bacon, scallion	8
KOREAN STYLE RIBS asian slaw, cilantro, furikake	13
CRAB MELT TOAST warm crab salad, bacon, swiss	12
GRILLED CHEESE holey cow, gruyère, american - add bacon, kimchi \$2 each	12

BEGINNINGS

THE VESPER CAESAR* mixed greens, soft-poached egg, speck, nuts	9
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, mixed greens, pain de mie	17
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
PRAWN CITRUS SALAD* seasonal citrus vinaigrette, endive, tangerine supemes, mint coulis	14
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

- add to any salad: shrimp \$7 chicken \$5

MAIN

SALMON* lemon braised salsify, celery root chowder, kalamata olive pistou, poached marbled potatoes	26
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
PORK LOIN* citrus mustarda, fried florets, serrano potato purée	23
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

APPLE TART 8
warm, with gelato

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

Langhe Nebbiolo, Michele Chiaro 13 52
'Il Principe', Italy 2015

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

**Cabernet Sauvignon,
De Vincenzi Cellars** 10 40
Santa Cruz 2014

Cabernet Sauvignon, Travieso 'El Rey' 16 64
Campbell 2009

Red Blend, 'Friends Red' 10 40
Sonoma County 2015

WHITE WINE

gl-btl

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

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

**Sauvignon Blanc,
Brassfield Estate Winery** 9 36
High Serenity Ranch 2015

Verdicchio, Selvagrossa 10 40
'Cuchen' Italy 2015

Chardonnay, Mer Soleil 13 52
Santa Barbara 2015

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

Rose, Bieler, 'Sabine' 10 40
AIX en Provence 2016

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