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## BAR BITES

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

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## BAR SNACKS

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<b>EDAMAME</b> furikake, maldon sea salt	7
<b>BOCADILLO (small sandwich)</b> chef's meat selection, swiss cheese, braised leaf veg, aoli	9
<b>SPREADS AND BREAD</b> chef's selection of mediterranean spreads and flatbread	9
<b>BUTTER POACHED MARBLE POTATOES</b> sour cream, bacon, scallion	8
<b>KOREAN GLAZED RIBS</b> asian slaw, cilantro, furikake	13
<b>CRAB MELT TOAST</b> warm crab salad, bacon, swiss	12
<b>GRILLED CHEESE</b> holey cow, gruyère, american - add bacon, kimchi \$2 each	12

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## BEGINNINGS

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

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## MAIN

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<b>SALMON*</b> lemon braised salsify, celery root chowder, kalamata olive pistou, poached marbled potatoes	26
<b>HOUSE GOAT CHEESE STUFFED GNOCCHI</b> roasted red bell pesto sauce, cherry tomato, parmesan crisp, charred fennel	17
<b>BRAISED PORK BELLY TACOS</b> chile negro salsa, pico de gallo, pickle serrano, spiced crème, queso fresco	15
<b>JERK AIRLINE CHICKEN*</b> isreali cous cous, black beans, seasonal relish, avodado, jerk sauce	22
<b>KIMCHI FRIED RICE</b> togarashi rice, gojujang, egg, peas, scallions	10
- add: shrimp \$7 chicken \$5	

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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.

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## THE END

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**CHOCOLATE BREAD PUDDING** 8  
blackberry chocolate sauce, lemon meringue

**CREME BRULE** 8

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## NON-ALCOHOLIC BEVERAGES \$4

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**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

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## RED WINE

gl-btl

<b>Pinot Noir, Sean Minor, '4B'</b> Central Coast 2015	<b>10 40</b>
<b>Zinfandel, Frank Family</b> Calistoga 2015	<b>20 80</b>
<b>Malbec, Finca Las Moras</b> San Juan, Argentina 2016	<b>10 40</b>
<b>Pinot Noir, Mossback</b> Russian River 2015	<b>14 56</b>
<b>Langhe Nebbiolo, Michele Chiaro</b> 'Il Principe', Italy 2015	<b>13 52</b>
<b>Red Blend, Brassfield Estate Winery</b> 'Eruption', High Valley 2013	<b>10 40</b>
<b>Cabernet Sauvignon, Double Canyon</b> Washington 2015	<b>12 48</b>
<b>Cabernet Sauvignon, Travieso 'El Rey'</b> Campbell 2009	<b>16 64</b>
<b>Red Blend, 'Friends Red'</b> Sonoma County 2015	<b>10 40</b>

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## WHITE WINE

gl-btl

<b>Sparkling, Gerard-Bertrand,</b> 'Cremant de Limoux', Brut France 2015	<b>12 48</b>
<b>Prosecco, Gancia, D.O.C.</b> Italy	<b>8 32</b>
<b>Sauvignon Blanc,</b> <b>Brassfield Estate Winery</b> High Serenity Ranch 2015	<b>9 36</b>
<b>Verdicchio, Selvagrossa</b> 'Cuchen' Italy 2015	<b>10 40</b>
<b>Chardonnay, Paul Hobbs</b> Sonoma County 2016	<b>14 54</b>
<b>Chardonnay, Maison Louis Latour</b> 'Ardeche', France 2015	<b>9 36</b>
<b>Rose, Commanderie bargemone</b> AIX en Provence 2016	<b>11 44</b>
<b>Sake, Wakatake, 'Onikoroshi'</b> Junmai, Japan	<b>10/3oz.</b>