



## DINNER

### SNACKS

HOUSE MADE PRETZEL ROLL 9

maple bacon butter

KENNEBEC POTATO CHIPS 6

kaffir lime, chili, creme fraiche

FLORA BELLA SHISHITO PEPPERS 9

black garlic aioli, parmesan

SHELLING BEAN & WHIPPED FETA SPREAD 9

rustic toast, herb pistou

### SMALL AND SHARED PLATES



JAPANESE KANPACHI 17

citrus, jicama, jalapeno, crispy shallots

GRILLED SUMMER SQUASH 12

burnt scallion salsa verde, quinoa, goat cheese, pimenton

CRISPY TOFU 12

meiji tofu, marinated peppers, thai basil, puffed wheatberries

RISOTTO 16

grilled trumpet mushrooms, corn, pecorino, basil

MUSSELS 18

green curry, coconut milk, cilantro

PAPPARDELLE 19

pork ragu, parmesan, fennel pollen

MAITAKE MUSHROOMS & SAUTEED GREENS 12

tarragon breadcrumbs, burnt lemon aioli

SHAVED CAULIFLOWER SALAD 13

mustard frills, lola rosa, lime, parmesan, braggis

SPECK & COMTE GRILLED CHEESE 13

sourdough, thai basil, pear mostarda

LAMB RIBS 16

cucumber, lemon, mint, harissa

THE BURGER 17

grassfed beef, aged white cheddar, pickled shallots, mustard frills, chips

### SHARED ENTRÉES

WHOLE ROASTED BRANZINO 37

vegetables escabeche, preserved orange, bawang goreng

ROASTED HALF CHICKEN 29

corn, chanterelles, brown butter, tarragon

GRILLED HANGER STEAK 31

creamed arugula, crispy magic myrna potatoes

GRILLED DRY AGED 32 OZ TOMAHAWK CHOP 85

\*Water is served upon request

## STANDARDS

iced tea 3.25      cold pressed  
lemonade 3.50      grapefruit 5  
cold pressed oj 5

## CLASSICS

topo chico 3  
mexican coke 4

## BREWED

macchiato 3.5      cold brew 3.5      mocha 5  
cappuccino 4      espresso 3      chai 4.5  
americano 3.5      cafe latte 4.5      tea 4 / latte 5  
hot brew 4      cortado 4      matcha 4/ latte 5

## AGUA FRESCAS 5

◌ cucumber, mint, green apple, salted kaffir lime  
◌ quinoa, wild rice and toasted almond horchata

## BEER

### DRAFT

Deep Roots ESB 8  
three weavers brewing, los angeles, ca 5.2% abv

Iron Triangle Ale 8  
iron triangle, los angeles, ca 4.8% abv

Far Out IPA 8  
bootleggers, fullerton, ca 7.0% abv

Passport Pineapple Passionfruit Cider 8  
schilling, seattle, wa 6.7% abv

Peroni 7  
birra peroni industriale s.p.a., 5.1% abv

### BOTTLED

Lazy Eye Special DIPA 15  
m.special brewing, double ipa, goleta, ca 8.5% abv

Miller High Life 3  
7oz pony, lager, 5% abv

Coors Banquet 5  
12oz stubby, american lager, 5% abv

### CANS

Hamm's 5  
16 oz. tallboy, 4.7% abv

Steigl Grapefruit Radler 6  
16 oz. tallboy, 2.5% abv

Mighty Dry Cider 7  
16 oz tallboy, Golden State Cider, 6.9% abv

## WINE



### BY THE GLASS

#### Sparkling

NV Brut Cuvee Rose, Nee Bulleuse, Bernard Vallette, Lachassagne, France 14/52

#### Rosé

2016 2015 Le Mas Duclaux, Tavel, France 13/50

#### White

2015 White Blend, Ouled Thaleb, Zenata, Morocco 11/38  
2015 Aligote, Didier Motchevet, Bourgogne, France 15/58

#### Red

2015 Dolcetto D' Alba, G.D. Vajra, Piemonte, Italy 13/50  
2015 Vin De Pays De Vaucluse, Rhone, France 13/50  
2015 Garnatxa, Scala Dei, Priorat, Spain 13/45  
2014 Old Vine Zinfandel, Bedrock Wine Company, Sonoma Valley, CA 12/48

### BY THE BOTTLE

#### Sparkling

NV Extra Brut Grand Cru, Blanc de Blancs, Avize, 'Terriors', Agrapat & Fils, Champagne, France 110  
NV Brut Ancestral Blanc, 'Les Terres Blanches', Celine et Benoit Blet, Loire Valley, France 63

#### White

2014 Grenache Blanc, 'Saarloos Vineyard', Two Shepherds, Santa Ynez Valley, CA 66  
2014 Weissburgunder, Wagner Stempel, Rheinhessen, Germany 52  
2011 Savigny-Les-Beaune, Domaine Pavelot, Burgundy, France 70

#### Red

2011 Pago de Los Capellanes 'Crianza', Ribera del Duero, Spain 70  
2004 Vina Santurnia 'Gran Reserva', Rioja, Spain 70

