

# foods

<b>Mushroom "Wings"</b>	<b>12.5</b>
Hen of The Wood Mushrooms, Honey Mustard vinaigrette	
<b>Asiago Cheese Arancini (6)</b>	<b>13.5</b>
Marzano tomato, Grana Padano	
<b>Lamb Belly Medallions (2)</b>	<b>19</b>
Pomegranate Relish, Piparra Peppers	
<b>Cowgirl Creamery Mac and Cheese</b>	<b>15</b>
Pancetta, Wagon Wheel Cheese, roasted garlic	
<b>Pulled Chicken Steamed Buns (3)</b>	<b>14</b>
Gochujang, pickled carrot + Daikon, Corriander	
<b>Pork Belly Adobo Steamed Buns (3)</b>	<b>15</b>
Niman Ranch Pork, Crispy onions, Tellicherry pepper mayo	
<b>Kalua Deviled Egg (4)</b>	<b>15</b>
Crispy pork belly, Fish Sauce Pickled Serrano Pepper, Scallion Aioli	
<b>Wild Salmon Rilette</b>	<b>16</b>
Lavosh, crème fraiche	
<b>Hydroponic Butter Lettuce Salad</b>	<b>13</b>
Root vegetables, grapefruit, manchego, Meyer lemon truffle vinaigrette	
<b>Tinned Fish</b>	
Paired with crackers, sundried tomato chimichurri, pickles, and spices	
<b>Ati Manel Spiced Mussels</b>	<b>14</b>
Pickled Escabeche Sauce	
<b>Fangst Brisling No. 1</b>	<b>15</b>
Baltic Sea Sprat Smoked w/ Heather & Chamomile	
<b>Fangst Færøsk Laks</b>	<b>16</b>
Faroe Islands Salmon Flash Grilled in Cold Pressed Rapeseed Oil	

# charcuterie

Served with Lavosh Crackers, Creole Mustard, and Pickles

<b>Selection of all Meats</b>	<b>26</b>
<b>Prosciutto</b>	<b>10</b>
Creminelli, Salt Lake City, UT	
<b>Salame Toscano</b>	<b>10</b>
Fra' Mani, Berkeley, CA	
<b>Coppa</b>	<b>10</b>
Molinari, San Francisco, CA	
<b>House made Terrine</b>	<b>10</b>
Bacon Wrapped, Pistachios	

# cheese

Served with warm baguette, fig jam, honeycomb, toasted almonds

<b>Selection of all Three Cheeses</b>	<b>30</b>
<b>San Joaquin Gold</b>	<b>12</b>
12 month aged Cows Milk	
<b>Brie Triple Cream</b>	<b>12</b>
Marin French Cheese, Cows Milk	
<b>Cypress Grove—Humboldt Fog</b>	<b>12</b>
Washed Goats cheese, Arcata, CA	
<b>Cypress Grove—Midnight Moon</b>	<b>12</b>
Aged Goats cheese, Arcata, CA	

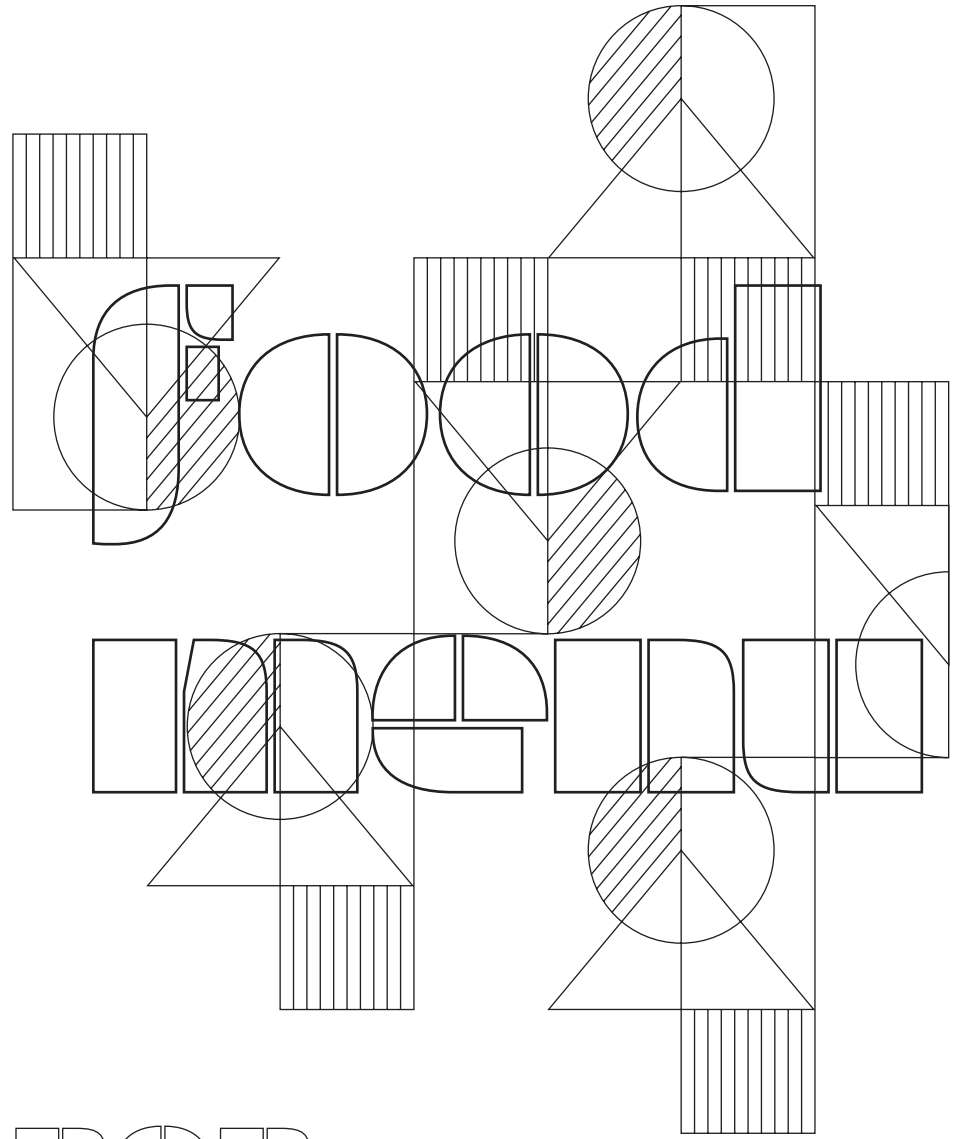
# bump/bong

<b>Caviar Bump</b>	<b>15</b>
<b>Caviar Bump &amp; Chambong</b>	<b>20</b>



Executive Chef: Aaron Plascencia  
 Chef de Cuisine: Angelee Nobela

Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us if you have any food allergies.



# non alcoholic

<b>Athletic Brewing CO. "Upside Dawn"</b>	<b>6</b>
<b>Pelligrino</b>	<b>6</b>
<b>Voss Still Water</b>	<b>6</b>
<b>Coke, Diet Coke, Ginger Ale, 7UP</b>	<b>4</b>
<b>Harmless Harvest Coconut Water</b>	<b>6</b>

# remixed & refreshed

<b>Begonia Sangria "Tinta"</b>	<b>Valencia Spain</b>	<b>16</b>
100% organically grown Monstrell, & Bobal grapes in Valencia Spain, macerated with 30 different spices and organic Valencia orange peel. Topped with Mata Spanish Tinta Vermout, and a float of Cava to give it some bubbly love! .		
<b>Barcelona Summer</b>	<b>Penedes</b>	<b>16</b>
Mata Spanish Tinta Vermout, on the rocks with equal parts Cava for the perfect refreshing aperitif.		

# tap

<b>Six Points "The Crisp" Pilsner</b>	Brooklyn, NY	121oz	<b>10</b>
<b>Almanac "Love" Hazy IPA</b>	Alameda, CA	12oz	<b>11</b>
<b>Solid Ground "WIESN" Hef</b>	Diamond Springs, CA	12oz	<b>11</b>
<b>Paperback Brewing "Blonde"</b>	Glendale, CA	12oz	<b>10</b>
<b>For Point "Westfalia" Red Ale</b>	San Francisco, CA	12oz	<b>10</b>
<b>Solid Ground "Kabru" WC IPA</b>	Diamond Springs, CA	12oz	<b>10</b>

# bottle/can

<b>SG "Rampart Helles" Lager</b>	Diamond Springs, CA	16oz	<b>12</b>
<b>NG "wakey Wakey" Oatmeal Stout</b>	Sacramento, CA	16oz	<b>12</b>
<b>HAB "Bodem Bedrock IPA"</b>	Chicago, IL	16oz	<b>12</b>
<b>Almanac "Sour Nova" sour</b>	Alameda, CA	16oz	<b>12</b>
<b>Francois Shedic "Brut Cidre"</b>	Normandy France	375ml	<b>12</b>