

foods

Marcona Almonds (vg/gf)	9
Roasted Spanish Almonds, EVOO, Salt	
Castelvetrano Olives (vg/gf)	10
Piquillo Peppers, Herbs	
Chilled Broccoli Romanesque & Cauliflower (vg/gf)	15
Cast Iron Roasted, Chimichurri, Crushed Almonds	
Roasted Fingerling Potatoes (v/gf)	13
Smoked Paprika, Picnic Potato Salad Dressing	
Grilled Maitake Mushrooms (vg/gf)	15
Maitake Mushrooms, Sherry Vinegar, Tarragon	
Pork Rilette	17
Sour Cherry Relish, Toasted Bread	
Buttermilk Bathed Popcorn Chicken	18
Free-Range Chicken Thighs, Spicy N'Duja Mayo	
Spanish Chorizo Bocadillo	19
P'tit Basque Cheese, Arugula, Baguette	
Ricotta Gnudi (v)	18
Horseradish- Sage Gremolata Sauce, Toasted White Cheddar	
Grilled and Chilled Shrimp	20
Piquillo Pepper Sauce, Arugula Pistou	
Smoked Paprika and Cumin Spiced Beef Brochette	19
Boursin - Creme Fraiche, Lemon	

Conserva Fish

Paired with Lemon, EVOO, Flake Salt, Sweet Parika, Rustic Baguette

Jose Gourmet Mackerel Fillet	23
Portugese Mackerel Fillets in Olive Oil	
Ati Manel Spiced Mussels	22
Pickled Escabeche Sauce	
Conserva Cambados Pulpo	26
Octopus Marinated in Galician Sauce	
Fangst Færøsk Laks	25
Faroe Islands Salmon Flash Grilled in Cold Pressed Grapeseed Oil	

charcuterie

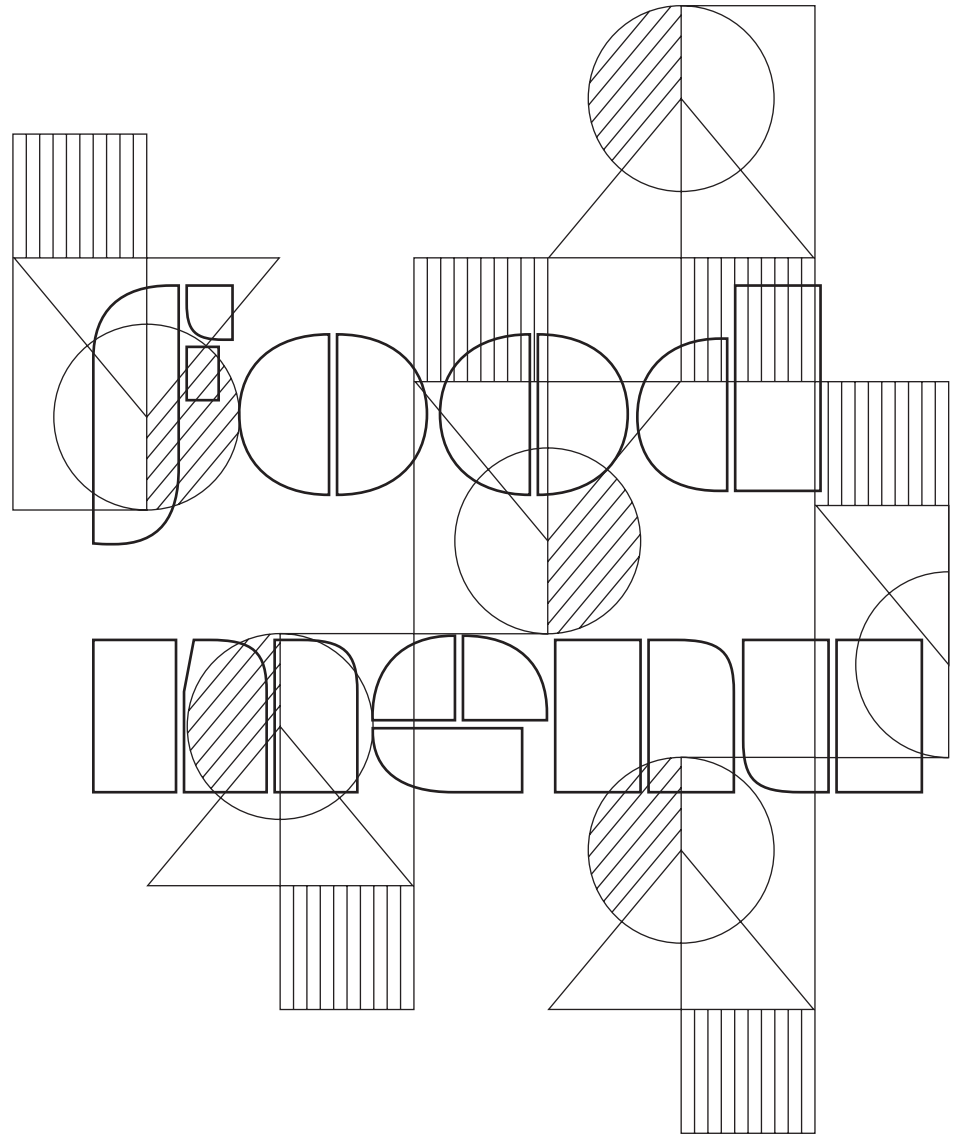
Served with Mustards, Pickled Vegetables, Rustic Baguette

Selection of Meats	42
Speck - Alto Adige, Northern Italy	13
Pork Ham, Cold Smoked, Juniper & Bay Leaf	
Saucisson Sec - Fabrique Delices, Hayward, CA	13
Pork, Garlic & Black Peppercorn	
Chorizo Soria - Dona Juana, CA	13
Pork, Sweet Paprika & Garlic	
Bresaola - San Giacomo Heritage, Richmond, CA	13
Lean Beef, Red Wine & Rosemary	

cheese

Served with Rustic Baguette.

Selection of Four Cheeses	42
Taleggio with sliced pears	13
Washed, Soft, Aromatic - Cow's Milk, Italy	
Vella Dry Monterey Jack with apricot perserve	13
Hard, Nutty - Cow's Milk, Sonoma	
P'Tit Basque with mebrillo	13
Semi Firm, Smooth, & Mild - Sheep's Milk, Southern France	
Drunken Goat with honeyomb	13
Semi Soft, Red Wine Soaked, Fruity - Goat's Milk, Spain	



non alcoholic

Bundaberg Ginger Beer	8
Aqua de Piedra Sparkling Spring Water	8
Nama "Mountain Spring Water"	8
Dad's Root Beer, Mexican Coke, Bubble Up	8
Mexican Diet Coke	6

bump/bong

Caviar Bump	15
Caviar Bump & Chambong	20

tap

Six Points "The Crisp" Pilsner	Brooklyn, NY	12oz	10
Almanac "Love" Hazy IPA	Alameda, CA	12oz	12
Drakes Brewing "Hefeweizen"	San Leandro, CA	12oz	12
Paperback Brewing "Blonde"	Glendale, CA	12oz	12
For Point "Westfalia" Red Ale	San Francisco, CA	12oz	12
Henhouse "IPA"	Santa Rosa, CA	12oz	12

bottle/can

Almanac "Crispy Grrrl" Pilsner	Alameda, CA	16oz	12
HAB "Bodem Bedrock IPA"	Chicago, IL	16oz	12
Almanac "Sour Nova" sour	Alameda, CA	16oz	12
Pomarina Brut Sidra	Asturias, Spain	8oz	14



Created by Chef Eric Berg
 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.