

Bites.

(2pm-11pm)

Ahi Tuna Tartare. Avocado. Serrano. Sesame. 24

Okonomiyaki Fries. Nori. Togarashi Mayo. 16

Chicken Croquettes. House Made Barbeque Sauce. 17

Falafel. Garlic. Parsley. Lemon. Yogurt. 15

Brussel Sprouts. Maple. Apple Cider. Pine Nuts. 12

House Made Ricotta Tartine. Spiced Honey. Brown Butter. Hazelnut. 15

La Quercia Prosciutto Flatbread. Tomato Fondue. Smoked Mozzarella. Arugula. 22

Za'atar Flatbread. Dips: Deglet Noor Date. Olive Tapenade. Harissa + Tomato. 19

Wild Mexican Prawns. Cocktail Sauce. 18

Local Salumi. Wood Grilled Bread. House Pickles. 25

Chef's Selection of Artisanal California Cheese. 25

Niman Ranch Beef Sliders. Bacon Onion Jam. 21

House Fries. Garlic Aioli. 9

Sweets.

French Macarons. 12

Cranberry Trifle. 15

Consuming Raw Or Undercooked Meats, Poultry, Seafood Or Eggs May Raise Your Risk Of Food Borne Illness

A Service Charge Of 20% Will Be Added To All Parties Of Six Or Larger