

TBD

TBD {"to be determined"} is the philosophy behind our restaurant. everything on the menu is determined by seasonal availability of products. The result is a dynamic, frequently-changing menu featuring only the freshest items from our local farms.

Pricing is simply organized into 4 categories:

▲ \$6
▲▲ \$12
▲▲▲ \$18
▲▲▲▲ \$24

prices are per person,
excluding gratuity
and sales tax.

Welcome!



SHERRY

GLASS \$11 / BOTTLE \$47

Gonzalez Byass Tio Pepe *Palomino Fino*
Vina AB *Amontillado Seco*
Bodegas Hidalgo-La Gitana *Amontillado Napoleon*
Gonzalez Byass Tio Pepe *Fino En Rama*
Gonzalez Byass *Pedro Jimenez*

GLASS \$15 / BOTTLE \$67

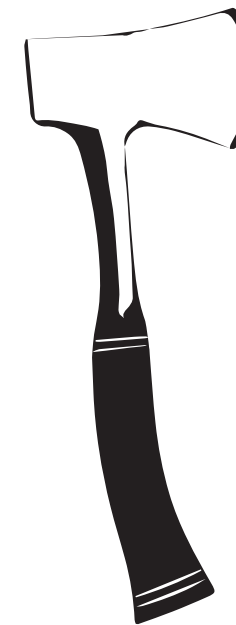
Cesar Florido *Moscatel Pasas*
El Maestro *Sierra Fino*
El Maestro Sierra *Amontillado 12yr*
Grant *Oloroso La Garocha*
Gutierrez Colosia *Oloroso Sangre y Trabajadero*
Toro Albalá *Amontillado Viejissimo*
Bodegas Dios Baco *Amontillado*
Bodegas Dios Baco *Oloroso*

GLASS \$25 / BOTTLE \$87

Quady *Palomino Fino Madeira*
Alexander Jules *Manzanilla 17/71*
Alexander Jules *Amontillado 6/26*
Gonzalez Byass Apostoles *Palo Cortado VORS*
Equipo Navazos *La Bota de Manzanilla Pasada #40*
Equipo Navazos *La Bota de Amontillado #37*
Equipo Navazos *La Bota de Pedro Jimenez #36*
Equipo Navazos *Casa del Inca 2010*

GLASS* \$50 / BOTTLE \$200

Equipo Navazos *La Bota de Cream #38*
Vinos Viejos de Hidalgo *Palo Cortado Wellington 30yr*



RAW

swiss chard, goat feta
grapes & farro



autumn lettuces
butcher's vinaigrette



market pickles



cured iberico ham
aged 24 months



raw beef, cheddar & beer
bitter herbs



SMOKED

gribiche
cauliflower
raisins



pork andouille
escarole, fenugreek



cured wild salmon
rye waffle
dill



HEARTH EMBERS+

cabbage
local clams
hot peppers, bonito



pumpkin soup
onions & hay



young potato, sea urchin
jalapeño, scallion



hunters stew →
rabbit
oloroso, whey



GRILL

turnips
calf's liver
& blackberry



aged beef sirloin
brussel kraut, pastrami



bread, butter
& seaweed



PLANCHA

sole, mountain spinach
walnut & lemon



arepa, aged jack
& maitake mushrooms



heirloom carrots
lentils, sesame



lamb breast
preserved peaches & urfa



SWEET

soft serve ice cream
→ different flavor
every week



s'mores, marshmallow
chocolate, chicory



farmstead cheeses



buckwheat crepe, pears
warm spices, dark rum 12.



dutch oven cake
parsnips & sweet woodruff



▲ \$6
▲▲ \$12
▲▲▲ \$18
▲▲▲▲ \$24

**Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness*

WINE

GLASS* \$11 / BOTTLE \$47

sparkling

*Éric Texier *Rouletabulle* Ardèche 2012

white

*Saxon Brown *Semillon* Alexander Valley 2012

*Musar *Jeune White* Bekaa Valley 2012

*Jim Barry *The Lodge* Claire Valley 2012

*Domaine de Creyssels *Picpoul de Pinet* Languedoc 2011

rosé

*Edmunds St. John Bone-Jolly Rosé El Dorado 2012

*Hecht Bannier *Côtes de Provence* 2012

red

*François Chidaine *Tres P* Bullas 2011

*Tablas Creek *Patelin de Tablas* Paso Robles 2012

*Gérard Bertrand *Pic St Loup* 2011

*Dolianova Blasio *Cannonau Riserva* Sardinia 2010

Unti *Petit Frere* GSM Dry Creek Valley 2011

BOTTLE \$87

white

Kalin Cellars *Cuvee LD* Sonoma County 1995

Jean-Louis Chave *Selection Céleste* Saint-Joseph 2011

Domaine Georges Vernay *Les Pieds de Samson* Vin de Pays 2012

Cowhorn *Spiral 36* Applegate Valley 2012

Prager Grüner Veltliner *Hinter der Burg* Wachau 2012

Domaine de Vieux *Lazaret Blanc* Chateauneuf-du-Pape 2009

rosé

Terre Rouge *Vin Gris d'Amador* Sierra Foothills 2013

red

Neyers Rossi Ranch *Grenache* Sonoma 2011

Lacuna *Red Wine* Northern California 2011

Domaine du Grangeon *Chatus* Ardèche 2010

Joan Giné Giné *Roure Classic* Priorat 2008

D'Arenberg *The Wild Pixie* McLaren Vale 2011

Locations *CA-2* California 2011

\$20 corkage fee waived with bottle purchase

WINE

GLASS* \$15 / BOTTLE \$67

sparkling

*Domaine Carneros *Brut Cuvee* Carneros 2009

Kathryn Kennedy *Cuvee Twenty-Seven* Santa Cruz Mountains NV

Renardat-Fâche *Cerdon du Bugey* NV

white

Domaine Hippolyte *Reverdy* Sancerre 2012

Clos Saron *Carte Blanche* Lodi 2012

Clos Pissarra *El Sol Blanco* Montsant 2012

*Lioco *Chardonnay* Sonoma County California 2011

Faux Piste *Viognier Ma Conviction* Yakima Valley 2012

R. Lopez de Heredia *Viña Gravonia* Rioja Crianza 2003

*La Clarine Farm *Semillon Viognier* Sierra Foothills 2012

*Donkey & Goat *Grenache Blanc* El Dorado California 2012

*Tahbilk *Museum Release Marsanne* Victoria 2007

Matthiasson *White* Napa Valley 2012

rosé

Clos Saron *Tickled Pink* Lodi 2012

Scholium Project *Rhododactylos* Lodi 2012

red

Fort Ross *Pinotage* Sonoma Coast 2007

Boekenhoutskloof *The Chocolate Block* Franschhoek Valley 2010

*Unti *Petit Frere* Dry Creek Valley 2011

Domaine Paul Louis Eugène *La Pierre des Sons* Siran 2004

Hochar *Pere et Fils Rouge* Bekaa Valley 2007

Bow & Arrow *Rhinestones* Willamette Valley 2011

*Domaine St. Clair *Etincelle* Crozes-Hermitage 2011

Piede Franco *Carignano del Sulcis* Sardinia 2009

*D.d. Deffends *Le Champs de la Truffière* Coteaux Varois 2009

*Robert Sinskey *POV* Carneros 2009



18% gratuity parties of 6+

BEER

draught

\$6

Anchor Steam

Reissdorf Kolsch (10 oz)

Lost & Found Dubbel (10 oz)

Unita Baba Black Lager

Devils Canyon Silicon Blonde

Drake's 1500 Pale Ale

Firestone Velvet Merlin Stout

Sudwerk Hallas Lager

Calicraft Oaktown Brown

Green Flash West Coast IPA

Peak Fall Summit

cans

Schlitz \$4

Oskar Blues Pilsner \$5

Maui Coconut Porter \$7

draught

\$8

Cellarmaker #1 Pale Ale

Ommegang Hennepin Saison

Mission Shipwrecked 2xIPA

Allagash Tripel (10 oz)

Dogfish Head 61

Cellermaker Batch 1 Porter

Anderson Valley ESB

large format

1/4 bt1 * full bt1

La Trappe Quadrupel

Gavroche French Red

\$6 * \$24

Rince Cochon Blonde

Anderson Valley Stout

\$9 * \$30

LOOPHOLES

\$11

porter old fashioned
Bourbon barrel aged porter
Angostura bitters
lemon twist

nogroni

Psychaud's Bitters

Sweet vermouth

juniper fino sherry

churchill's bane

Juniper vermouth

blanc vermouth

lemon twist

S.F. egg cream

Sweet sherry

chocolate, milk

soda water

pumpkin float

Shipyard Pumpkin Head beer

& soft serve

ETC

\$4

Drip Coffee

Americano

Espresso

\$5

Latte

Cappuccino

Cold Brew Coffee

\$6

Devils Canyon Root Beer

New York Egg Cream

Grilled Lemonade

\$8

Root Beer Float

Medlock Ames Verjus

Imbue Bittersweet Vermouth

3% per person added for sf healthy