



COCKTAILS

13EA

EDV SLING

clear creek kirchwasser, london dry gin,
amaretto, lemon

NECTAR

krogstad aquavit, sarsaparilla honey,
lime, cava

SHADDOCK

grapefruit-alpine cordial, aperol,
lillet, lemon

YARD BIRD

mescal, falernum, lime, grenadine,
ancho bitters

LUNA NEW YEAR

bourbon, candied and pickled kumquats,
lemon, mint

UNDER THE COVERS

osocalis brandy, rhum gricole, agave,
lime, orange-vanilla bitters

APPLE THIEF

laird's apple brandy, cocchi americano,
amer, pickled apple

NEW POINT

bank note scotch, punt e mes, genepy,
absinthe garnish

SNACKS

7EA

MR. TIPPLE'S NOSH MIX

"cool ranch," marcona almonds, pineapple,
cashews, hazelnuts, rice chex

BINCHOTAN ROASTED OLIVES

kaffir lime, togarashi, rice cracker

GRAVLAX ARANCINI

steward sauce, rye bread, arborio rice

APPETIZERS

14EA

ECOPIA FARMS BABY LETTUCES

tangy buttermilk dressing, pickled walnuts,
broccolini, candied kumquats

INDIAN FRY BREAD

six-minute egg, whipped linguica & goat cheese,

ROASTED SPICY CAULIFLOWERS

smoky harissa, watercress, slivered almonds

IN - B E T W E E N S

18EA

SOUP FOR TWO

kohlrabi and celery root purée, pickled apples,
violet mustard, candied cocoa nibs

MÉLANGE OF SEAFOOD

charred octopus, winter root vegetables,
crispy catfish, manila clam liquor

BLACK PEPPER RICOTTA DUMPLINGS

smoked brussels sprouts, toasted filberts,
braised red cabbage

ENTRÉES

26EA

½ AIR-DRIED MARY'S CHICKEN

roasted white, fried dark, braised celery,
crisp celery slaw

PASSMORE RANCH WHOLE TROUT

crispy potatoes, creamed onion,
shaved fennel salad

BURNT MISO-BRAISED BEEF CHEEKS

toasted green onion, crispy taro,
black rice porridge



WINE BY THE GLASS

WITH BUBBLES

BUBBLY CHENIN, Chateau Tour Grise
saumur brut non dosé, loire, fr
14

P. MEUNIER, PINOT NOIR, CHARD, Pol Gardere
chigny-les-roses, 1er cru, champagne, fr nv
16

CHARD, PINOT NOIR, Roederer Estate Brut
anderson valley, ca NV
12

WHITE

MELON DE BOURGOGNE, Pépière,
'Clos Des Briords' muscadet, fr 2014
13

SAUVIGNON BLANC, Goisot, St. Bris
burgundy, fr 2014
13

RIESLING, Seehof
rheinessen, de 2013
15

VERDELHO, Forlorn Hope, 'Que Saudade'
sierra foothills, ca 2013
15

ROSÉ

NEBBIOLO, DOLCETTO, Wind Gap
sonoma, ca 2014
12

RED

PINOT NOIR, GAMAY, Tessier
loire valley, fr 2013
16

PINOT NOIR, Evening Land
willamette valley, or 2013
16

CABERNET FRANC, Dom. De La Chanteleuserie
'cuvée beauvais', bourgueil, loire, fr 2013
12

NEBBIOLO, Monsecco, 'Pratrogrande'
piemonte, it 2011
14

SYRAH, County Line
sonoma county, ca 2014
14



BOTTLED BEER

WEIHENSTEPHANER, Hefeweissbier 5.4% abv
330ml, freising, Germany
6

ST. ARCHER, White Ale 5.0% abv
12oz, san diego, ca
6

LOGSDON, Seizoen Bretta 8.0% abv
750ml hood river, or
30

ANTHEM, Hops Cider 5.5% abv
12oz, salem, or
8

DRAKES, IPA 7.0% abv
12oz, san leandro, ca
6

MOOSE DROOL, Brown Ale 5.2% abv
12oz, missoula, mt
5

MAREDSOUS, abbey tripel 10.0% abv
750ml puurs, belgium
30

ANCHOR, porter 5.6% abv
12oz, san francisco, ca
6

We're so glad to have you here...

*Please know right up front that we're **applying twenty-percent** to each check, to be distributed to **all hourly employees who work tonight**.*

*This **eliminates your need to tip**, as it will have already been included. Additionally, it means that your having a good time with us tonight keeps our staff happy and safe and committed to providing you with the finest experience they can.*

For this, we thank you kindly.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, but remain super tasty!