

E&O SPECIALITY COCKTAILS

DRAGON'S KISS sparkling wine, aperol bitter, black berry shrub, lemon	11
GAZEBO hangar one vodka, pineapple, basil, lemon	11
SUTTER PUNCH kappa pisco, pineapple, sherry, mezcal, lemon	11
SPIN DRIFT beefeater gin, watermelon, cilantro shrub, lemon	11
CONCUBINE beefeater gin, st. germain elderflower liquor, house made orgeat, lemon	11
E&O PINA COLADA matusalem rum, smith&cross jamaican rum, coconut cream, lemongrass	11
SPICE ROUTE appleton vx rum, st elizabeth all spice dram, lemon	11
AMIGO la vida mescal, cynar bitter, sesonal berries, lemon	12
MIRAGE kappa pisco, pedro ximenez sherry, dry vermouth	12
PAPASAN evan williams boutbon, black berry shrub, lemon	11
COVERED WAGON evan williams bourbon, benedictine, dry vermouth	11

SPIRIT FREE

PINEAPPLE BASIL AGUA FRESCA pineapple, basil, lemon	6
CUCUMBER COOLER cucumber, ginger beer, lime	5
HOUSEMADE LEMONADE	5
SPICED GINGER ALE	5

BEER

ON DRAFT	
TRUMER PILSNER berkeley, california	6
SAPPORO japan	7
TECATE mexico	6
SPEAKEASY WHITE LIGHTNING san francisco	7
HOUBLON LA CHOUFFE achouffe, belgium	10
LAGUNITAS IPA petaluma, california	7
ANCHOR STEAM san francisco	6
BRECKLE'S BROWN san francisco	7
RODENBASCH roeselare, belgium	8
DESCHUTES OBSIDIAN STOUT portland, oregon	8

IN BOTTLE	
HINANANO tahiti	6
HITACHINO WHITE ALE japan	11
ABITA JOCKAMO IPA nola	6
CRISPIN CIDER colfax, california	6
KALIBER (non-alcoholic) ireland	5

OUR HOUSE SPARKLING AND STILL WATER IS PURIFIED ON SITE, ELIMINATING 100% OF THE WASTE AND ENERGY ASSOCIATED WITH BOTTLED WATER. UNLIMITED REFILLS.

WINES by the bottle

CHAMPAGNE & SPARKLING	glass/bottle
ALLIMANT-LAUGNER Crémant d’Alsace Rosé, France NV	44
VISOL JEIO Prosecco, Veneto NV	35
VECCHIA MODENA Lambrusco di Sorbata, Italy ‘10	35
VEUVE CLIQUOT Brut, France NV	80
DOM PERIGNON Brut, France ‘02	220

WHITES	
CHRISTOM Pinot Gris, Willamette Valley ‘09	38
JOEL GOTT Pinot Gris, Oregon ‘11	8/29
HONIG Sauvignon Blanc, Napa Valley ‘11	10/38
ROBERT SINSKEY ‘Abraxas’ Riesling/Gewurz/Pinot Blanc, Sonoma ‘10	50
VILLA Mt. Eden Chardonnay, Sonoma Coast ‘07	11/43
CALERA Chardonnay, Central Coast ‘10	40
RAMEY Chardonnay, Russian River Valley ‘09	58
FLEURON Chardonnay, St. Helena ‘10	12/45
CASA LAPOSTOLLE Sauvignon Blanc ‘11	8/29
CLOUDY BAY Sauvignon Blanc, Marlborough ‘11	58
CLOUDY BAY Chardonnay, Marlborough ‘07	58
YALUMBA Reisling, Barossa Valley ‘10	10/36
PETER LEHMANN “Layers”, Adelaide ‘10	40
TXAKOLI Hondrabi Zuri, Hondrabi Beltza, Spain ‘10	47
SAN TELMO Torrontes ‘09	29
PASCAL JOLIVET Sancerre ‘09	52
DOMAINE DE LA DENANTE Burgundy, France ‘09	12/44
ATTITUDE Sauvignon Blanc ‘10	10/36
PRATSCH Grüner Veltliner, Rotenpüllén Vineyard, Austria ‘09	40
LOIMER Grüner Veltliner, Austria ‘09	47
PRINCIPESSA Cortesa, Italy ‘11	33
ELENA WALCH Pinot Bianco, Italy ‘11	36
AIA VECCHIA Vermentino, Italy ‘11	33
FEUDI Greco di Tufo, Italy ‘10	39

ROSÉ	
LETUDE Pinot Noir, Carneros ‘11	53
TRIENNE Cinsault, Syrah, Grenache, Merlot France ‘11	36
GAGA California ‘11	34

REDS	
VERUS Riesling, Štajerska, Slovenia ‘10	44
MILBRANDT Cabernet Sauvignon, Columbia Valley ‘09	33
LEMELSON ‘Six Vineyards’ Pinot Noir, Willamette Valley ‘09	56
ARCHERY SUMMIT Pinot Noir, Willamette Valley ‘10	84
FLOWERS Pinot Noir, Sonoma ‘09	105
WHITE HART Pinot Noir, Central Coast	40
TWOMEY Merlot, Napa Valley ‘07	70
QUPE Syrah, Central Coast ‘10	40
THE FEDERALIST Zinfandel, Dry Creek Valley ‘08	48
THE PRISONER Zinfandel Blend, Napa ‘10q	64
SALDO Zinfandel, Napa Valley ‘09	46
SCHUG Cabernet Sauvignon Sonoma ‘08	44
TITUS Cabernet Sauvignon, Napa valley ‘08	60
GHOST BLOCK ESTATE Cabernet Sauvignon, Napa Valley ‘08	110
HERITAGES Côtes Du Rhone, France ‘09	34
TORBRECK “The Struie” Syrah, Barossa ‘08	99
YALUMBA Grenache, Barossa ‘09	36

CORKAGE per 750ml bottle	36
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RAW	
OYSTERS ON THE HALF SHELL daily selection roasted red fresno mignonette & kim chee cocktail sauce	6/17 or 12/28.
CRUDO ON HIMALAYAN SALT BLOCK wild salmon, pickled green mango, creme fraiche, lemon oil, toasted black rice, nori, micro celery	15.
STARTERS	
WOOD ROASTED EDAMAME BEANS shiso fumi furikake, maldon salt	6.
LAP SOUCHONG TEA DEVEILED EGGS chinese bacon	2.25 each
PICKLE JAR daily selection of housemade pickles	a.q.
KIM CHEE daily selection of housemade kim chee	8.
SCALLION FRY BREAD minted yogurt sauce	8.
SALT & PEPPER CALAMARI sweet chili sauce	15.
INDONESIAN CORN FRITTERS sweet tangy chili soy sauce	14.
AHI TUNA POKE shallots, scallions, ginger, lily bulb petals, seaweed, housemade rice crackers	16.
GRILLED TAMARIND PORK SPARE RIBS hill farm duroc pork, citrus coleslaw	16.
5 SPICE CHICKEN WINGS local free range, spiced soy marinade, lemon wedge	16.

DUMPLINGS	
BUTTERNUT SQUASH DUMPLINGS thai red curry lemongrass sauce, basil oil	12.
SHIITAKE MUSHROOM DUMPLINGS soy butter pan sauce	13.
OXTAIL DUMPLINGS black bean, carrots, 5 spice nage	15.

SATAY	
SERVED WITH PEANUT MISO SAUCE & PICKLES	
CHICKEN local free range chicken breast, lemongrass, turmeric, ginger	12.
STEAK natural hanger steak, garlic, ginger, soy	13.
PORK duroc pork tenderloin, lemongrass, turmeric, ginger	13.
PORTOBELLO MUSHROOM soy coconut glaze	9.
SATAY PLATTER 2 skewers of each	26.

SALADS	
CAESAR gem lettuce, ginger garlic emulsion, croutons	11.
PRAWN gulf white prawns, cucumber, asian fruits, cashews, fresh chilies, thai basil, mint, cilantro, lemon oil, maldon flake salt	15.
ROASTED BABY BEETS wild arugula, fresh chevre, candied pistachios, meyer lemon shiso emulsion, extra virgin olive oil	13.

RICE & NOODLES	
ASIAN “GNOCCHI” natural beef filet, cabbage, rice sticks, spicy soybean sauce	18.
KODA FARMS HEIRLOOM RICE STIR-FRY gluten free heirloom rice blend, gulf white prawns, char siu pork, vegetables, chilies, tangy soy sauce	15.
JAPANESE “BOP” crispy dashi kokuho rose rice, sunny side farm egg, spinach, pickles, red chili furikake, bonito flakes, umeboshi plum	16.
DAN DAN NOODLES ground natural pork, fresh ramen noodles, cucumbers, scallions, spicy peanut sesame sauce	14.

MEAT & POULTRY	
BEEF SHORT RIB SLIDERS shaoshing wine braised natural beef, pickled vegetables, sriracha aioli, taro strip chips	17.
CHICKEN LETTUCE CUPS ground free range chicken, fresh water chestnuts, shiitake mushrooms, hoisin	17.
BLACK PEPPER SHAKING BEEF natural beef filet, red onions, tomatoes, chilies, watercress	26.

WOOD GRILLED	
PORK TENDERLOIN hill farm natural duroc pork grilled bok choy, fermented black bean sauce	21.
BEEF SIRLOIN STEAK natural beef gochojang marinade, housemade kim chee	24.

SEAFOOD	
CRISPY FRIED LOCAL COD FILET petit mache salad, muchi curry tartar	19.
WOOD ROASTED CHAR SIU BLACK COD sauteed pea tendrils	24.

SIDES	
GREEN BEANS ginger, garlic, scallions, chilies	8.
WOK ROASTED PEA TENDRILS & GARLIC	8.
STEAMED GAI LAN fire roasted red fresno chilies, minced garlic, red boat 40° fish sauce	9.
ROASTED EGGPLANT tofu, thai basil, chilies, dark soy	9.
STEAMED BROWN RICE (PER PERSON) massa farm organic, california grown	3.
STEAMED JASMINE RICE (PER PERSON)	2.