

antipasti

ARANCINI	8
provolone, black garlic aioli	
BURRATA & "GARLIC BREAD"	12
parker house rolls, garlic butter, sea salt	
LOCAL HALIBUT CRUDO	17
sea beans, radish, chive, lemon, olive oil	
HAMACHI CEVICHE	18
nectarine, corn, lime, aji amarillo pepper, cucumber	
GARDEN GREENS SALAD	10
toasted seeds, lemon citronette	
BEET SALAD	13
brokaw avocado, pickled ramps, arugula, balsamic vinaigrette	
LITTLE GEM CAESAR SALAD	12
hand torn croutons, <i>radish</i> , parmigiano, creamy caesar dressing	
PEACH SALAD	16
black truffle goat cheese, culatello, pea shoots, aged balsamic vinegar	
GRILLED <i>SUMMER SQUASH</i>	9
caper-raisin vinaigrette, <i>basil</i> , sunflower seeds	
BRASSICAS A LA PLANCHA	11
calabrian chile, toasted garlic, bread crumbs	
MAPLE ROASTED <i>CARROTS</i>	12
almond, sea bean, black pepper	
GULF SHRIMP A LA PLANCHA	16
cocktail sauce, <i>lemon verbena</i>	



pasta *{gluten free available upon request} {side toasted bread 2}*

GNOCCHI AL TELEFONO	19
san marzano tomato, garlic, basil, buffalo mozzarella	
ANDRE'S 'CACIO E PEPE'	17
spaghettini, grains of paradise, chive, parmigiano	
GOAT CHEESE AGNOLOTTI	23
chevoo black truffle chevre, <i>peas</i> , morel mushroom, black garlic	
SAFFRON TAGLIATELLE	28
alaskan king crab, chive, meyer lemon	
SQUID INK LINGUINE & CLAMS	23
bacon, garlic, <i>kale</i> , tomato, calabrian chile burro fuso	
CRESTA DI GALLO	24
gulf shrimp, pork sausage, tomato, <i>snow pea</i>	
BUCATINI BOLOGNESE	19
beffa springs ranch beef, white wine, <i>summer squash</i> , cream	
PRESTON FARMS RYE RIGATONI	25
rabbit sugo, olive pesto, napa cabbage, <i>basil</i> , caciocavallo	
BEET RADIATORE	27
shortrib ragu, creme fraiche, <i>horseradish gremolata</i>	

primi

DUCK LEG CONFIT	24
charred <i>cabbage</i> , k&j orchard pluot, madeira sauce	
WILD KING SALMON	29
<i>summer squash</i> risotto, preserved lemon, pea shoots	
GRILLED HANGER STEAK	36
crispy fingerling potato, creamed <i>chard</i> , bacon, <i>spring onion</i> vinaigrette	

Items in italics indicate ingredients organically grown by Brad Agarter + Scott Pavlick at Chalk Hill Estate

william woodward - pastry chef
joel whitaker - sous chef
shane mcanelly - executive chef

cocktails

FANNY PACK vodka, rose of grenache, falernum, lime, blood orange	12
BLONDE NEGRONI gin, cocchi americano, dry vermouth	12
DEBBIE, DON'T tequila reposado, amaro nonino, lemon, maple syrup	12
DON CONIGLIO bourbon, zinfandel syrup, lemon juice, bitters, egg white	12
JUNGLE BOOGIE blended aged rum, jamaican rum, campari, pineapple juice, lime	12
ROME WITH A VIEW aperol, elderflower, mezcal, lime	12



wines by the glass

PROSECCO le colture, NV, italy	glass 10 half carafe 20 bottle 40
ROSE OF GRENACHE banshee, 2018, mendocino	glass 13 half carafe 26 bottle 52
CHARDONNAY chalk hill, 2017, sonoma coast	glass 15 half carafe 30 bottle 60
SAUVIGNON BLANC trione, 2018, russian river	glass 12 half carafe 24 bottle 48
ARNEIS seghesio, 2014, russian river	glass 14 half carafe 28 bottle 56
PINOT NOIR lincourt, 2016, santa rita hills	glass 14 half carafe 28 bottle 56
ZINFANDEL limerick lane, 2015, russian river	glass 12 half carafe 24 bottle 48
NERO D'AVOLA villaggio, DOC 2017, sicily	glass 10 half carafe 20 bottle 40
MERITAGE kuleto, 2015, napa valley	glass 14 half carafe 28 bottle 56
DAILY WINES featured wine selection, changes daily	AQ

beer

DAD PANTS PILSNER TAP barrel brothers	INDIA PALE ALE TAP henhouse, IPA	7
POR QUE NO LAGER barrel brothers	LIQUIFICATION seismic, kolsch style ale	
HONEST DAY'S WORK henhouse, red eye saison	STRATOSPHERE GIANT fogbelt, DIPA	
DARK SARCASM PORTER barrel brothers, barrel aged porter	NAMAZU seismic, pale ale	