

Bites

MARCHINI CAESAR \$15 add chicken \$4
endive, kale, sourdough croutons, white anchovies,
meyer lemon, reggiano

ARUGULA SALAD \$13
shaved fennel, grapes, sunflower seeds, reggiano,
orange vinaigrette

BRIE DIP \$14
potatoes, roasted red peppers, spinach, sourdough

BURRATA \$14
brussel leaves, basil pesto, olive oil, caramelized honey, sourdough

GRAVLAX SALMON \$16
grilled sourdough, avocado, cucumber, trout roe, coriander

CUBANO \$17
mojo braised pork, serrano ham, swiss cheese, spicy dill pickles,
fermented mustard

TRUFFLED PANINI \$14
sourdough, serrano ham, manchego, sundried tomato, arugula, mixed
green salad

*Sandwiches served with choice of chips or mixed green salad

**Add chicken \$6

PORTOBELLO MUSHROOM SANDWICH \$12
whole grain bread, onion jam, swiss, arugula

WAGYU BURGER \$21
wagyu beef patty, boursion cheese, shitake onion compote,bacon jam,
chipotle remoulade, arugula

ATLANTIC SALMON \$23
braised golden beets, veracruzana, gouda polenta, herbed butter

HERB ROASTED CHICKEN BREAST \$20
fingerling potatoes, blistered cherry tomatoes, roasted almond,
cauliflower

MARINATED BONE-IN PORK CHOP \$25
roasted cauliflower gratin, chermoula, caramelized banana

SEASONAL FLATBREAD \$17
inquire with your server

CHARCUTERIE BOARD \$22
cured meats from our friends, chicken liver mousse, house pickles,
grilled toast

CHEESE BOARD three \$15 five \$22
seasonal accompaniments, honeycomb,
walnut & cranberry toast

Cocktails \$14

RASPBERRY COSMO
vodka, raspberry, cointreau, simple syrup, lime

G&T
gin, fever-tree tonic, cucumber, tarragon

MERCED MULE
rum, pineapple, lime, fever-tree ginger beer

CUCUMBER MARGARITA
blanco tequila, green tea, cointreau, lime, cucumber

UP IN SMOKE
mezcal, amontillado sherry, ginger, lemon, agave

ESPRESSO MARTINI
mr. black cold brew, vodka, espresso, simple

SMOKE-TOPPED OLD FASHIONED
bourbon, angostura, demerara, wood smoke

Beer \$8

SEASONAL ROTATING DRAFT SELECTION

MICHELOB ULTRA, MISSOURI

BARRELHOUSE SUNNY, CALIFORNIA

DESCHUTES BLACK BUTTE-DARK, OREGON

Bubbles

POEMA BRUT CAVA, SPAIN
\$7 glass \$32 bottle

MIONETTO IL PROSECCO NV, VENETO
\$9 glass \$36 bottle

White

**CHARDONNAY, MCBRIDE SISTERS, CENTRAL COAST,
CALIFORNIA**
\$14 glass \$56 bottle

SAUVIGNON BLANC, J. LOHR, MONTEREY, CALIFORNIA
\$12 glass \$48 bottle

PINOT GRIS, BOOMTOWN, WALLA WALLA, WASHINGTON
\$12 glass \$48 bottle

Rosé

LA FÊTE DU ROSÉ, CÔTES DE PROVENCE, FRANCE
\$15 glass \$60 bottle

Red

PINOT NOIR, J. LOHR, MONTEREY, CALIFORNIA
\$12 glass \$48 bottle

**CABERNET SAUVIGNON, HESS COLLECTION,
LAKE COUNTY, CALIFORNIA**
\$14 glass \$56 bottle

**SYRAH, CLINE, SONOMA,
CALIFORNIA**
\$12 glass \$48 bottle

