

BAR

food

Capital Oysters (6 ea) 25
fresh lemons, seasonal jus

Acorn Fed Iberico 32/oz
skillet bread planks, spicy tomato jam

Grilled and Chilled Octopus 16
seasonal fruit, pea shoot salad

Salmon Crudo 14
dill gremolata, pomegranate sauce

Ground Lamb Meatballs 14
mojo verde

Butcher's Cut Ragu 15
grilled rustic bread, sofrito

The Duck and The Pig 9
chorizo and duck scotch egg

Pork Belly Planks 14
fennel frond chimichurri, roasted piquillo glaze

Cast Iron Skillet Peppers 9
sea salt buttermilk aioli

Potato and Corn Empanadas 8
mojo verde

Meat and Cheese - 3 for 18 / 5 for 25

Salametto, Berkeley, CA

Duck Prosciutto, Carlsbad, CA

Ghost Pepper Salame, Santa Rosa, CA

Venison Berkshire Salami, Carlsbad, CA

Dry Cured Coppa, Santa Rosa, CA

Hopscotch Cheddar, Modesto, CA
rinsed in dark ale

Bellweather Pepato, Sonoma County, CA
semi-soft with whole peppercorns

Humboldt Fog, Arcata, CA
soft, floral, herbal citrus finish

Point Reyes Blue, Point Reyes Station, CA
creamy, full flavor

Apricot Honey Chevre, Ontario, CA
tangy, smooth, tart flavor

served with skillet planks, fresh honeycomb,
rosemary almonds, whole grain mustard

