DESSERT

ANETTE’S ICE CREAM
*ask about our current selections*
10

AFFOGATTO
anette’s vanilla ice cream, shot of espresso
& chocolate pistachio biscotti
15

WARM DARK CHOCOLATE BROWNIE
candied mixed nuts,
peanut butter sauce
10

BREAD PUDDING
candied pecans, banana chips,
maple caramel, whipped cream
10

CINNAMON CHURROS
dulce de leche filling,
coffee-grand marnier chocolate sauce
10
**COCKTAILS**

**PAC-MAN**
rayu mezcal, lemon, blood orange syrup, combier, lo-fi amaro
15

**DONKEY KONG**
diplomatico rum, lemon, banana syrup, pineapple juice, st. elizabeth allspice dram
16

**FROGGER**
union gin, lime, simple syrup, alessio bianco, crème de violet, cucumber
15

**STREET FIGHTER**
cimarron blanco tequila, lemon, honey ginger syrup, alyssian bianco, amaro montenegro
15

**MERCANTILE OLD FASHIONED**
savage and cook mercantile blend bourbon, angostura bitters, gomme, orange twist
16

**BITES**

**To Share**

**MEZZA PLATE**
red pepper hummus, olives, cucumber, peppadew peppers, pickled carrots, feta, marcona almonds, naan w/ herbs de provence
24

**CHEESE & CHARCUTERIE**
pickled vegetables, nuts, olives rustic bakery crackers
30

**BAR TOTS**
house seasoned, garlic chili aioli
8

**BAR TOTS EXTRA**
garlic, truffle shavings, parmesan, duck egg
19

**FRIED CHICKEN OSSO**
Bucco Drumsticks
baby carrots, celery, house ranch dressing & wing sauce
18

**SOUTHERN PIMENTO CHEESE**
served with bagel chips & crackers
10

**MAMA SCHULER’S CORNBREAD**
Chef’s grandmother’s recipe, honey butter "made to order"
14

**HOUSE MARINATED OLIVES**
orange, garlic, herbs
10

**WARM PRETZEL**
Newcastle beer cheese, mustard
10

**CARNITAS TACO**
roasted pork shoulder, corn tortilla, napa cabbage, tamarind mustard, pickled red onion, pomegranate, cucumber, tuvedo sesame seeds
8
Sandwiches and More
(GLUTEN FREE BREAD UPON REQUEST)

ANDAZ BURGER
8oz. angus/brisket, pastrami, smoked bacon, roasted mushrooms, grilled red onion, gruyere cheese, russian dressing, house made pickles, served with tots
19

B.Y.O. BURGER
8oz angus/brisket*, lettuce, tomato, pickles, served with tots
Pick any 2
pepper jack, emmenthal swiss, smoked blue cheese, cheddar, american, smoked mozzarella, bacon, mushroom, fried egg, avocado, onions*
17
additional topping: $2

ORGANIC CHICKEN SANDWICH
8oz chimichurri chicken breast, smoked mozzarella, tomato, dressed arugula, pickled red onion, balsamic aioli, served with house chips
20
add prosciutto *~4

PORK BELLY ‘BANH MI’ NACHOS
napa cabbage, fresh jalapeno, cucumber, pickled onion and baby carrot, thai basil, mint, cilantro, house nacho cheese, scallions
20

BEEF SHORT RIBS & GRITS
roasted vegetables, herb demi
28

DIG-DUG
elijah craig bourbon, apple shrub, lemon, cocchi americano, gran classico
16

MARIO BROS.
charbdy vodka, grapefruit, simple syrup, lettina elderflower, campari
14

PONG
barsol pisco, lemon, cherry syrup, dolin blanc, crème de noyaux
15

ASTEROIDS
rittenhouse rye, nardini amaro, marshmallow gomme, averna amaro
16

DEALER’S CHOICE
Try your luck with a bartender’s creation
16
### SPIRITS

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scotch Whisky</td>
<td></td>
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<tr>
<td>AD Rattray Bank Note</td>
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<tr>
<td>AD Rattray Stronachie 10 Yr</td>
<td>Speyside</td>
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<td>Anfeg 10 Yr</td>
<td>Islay</td>
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<tr>
<td>Gordon &amp; Macphail Gaul Ha 10 Yr</td>
<td>Islay</td>
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<tr>
<td>Braesmount 10 Yr</td>
<td>Speyside</td>
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<tr>
<td>Glenmorangie Quinta Buhan 12 Yr</td>
<td>Highland</td>
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<tr>
<td>Hazelburn 10 Yr</td>
<td>Lambletown Scotland</td>
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<tr>
<td>Balmore 12 Yr</td>
<td>Highland</td>
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<td>Balmore G 1 Yr</td>
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<tr>
<td>Balmore 10 Yr</td>
<td>Highland</td>
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<tr>
<td><em>Brandy/Cognac/Pisco</em></td>
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<tr>
<td>Basco Pisco</td>
<td>Peru</td>
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<tr>
<td>St. Remy XO D’Anjou, FR</td>
<td></td>
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<tr>
<td>Argonaut Saloon Strength - CA</td>
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<tr>
<td>German-Rolin Craft Method - Ekah, CA</td>
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<tr>
<td>Tariquet XO Bas-Armagnac, FR</td>
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<tr>
<td>Benessay XO Cognac, FR</td>
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<td><em>Bitters/Vermouth</em></td>
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<tr>
<td>Bonal Gentian-Quina – France</td>
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<tr>
<td>Fernet Americano – Italy</td>
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<tr>
<td>Fernet Vermouth di Torino – Italy</td>
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<td>Fernet-Brana – Italy</td>
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<tr>
<td>Tempus Fugit Aless Bessa – Italy</td>
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<tr>
<td>Meletti Amarò – Italy</td>
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<tr>
<td>Averna Amarò – Italy</td>
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<tr>
<td>Garapa Amica Sweet Vermouth – Italy</td>
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<tr>
<td>Amaro Montenegro – Italy</td>
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<tr>
<td>Jelinek Fernet – Czech Republic</td>
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<td>Amaro Lucano – Italy</td>
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<td>Santa Maria al Monte Amarò – Italy</td>
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<td>Xarlini Amarò – Italy</td>
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<td>Tempus Fugit Angelico – Switzerland</td>
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<td>Barolo Chinato – Italy</td>
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<td><em>Liqueurs</em></td>
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<td>Pimm’s No. 1 – England</td>
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<tr>
<td>Luxardo Maraschino – Italy</td>
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<td>Meletti Sambuca</td>
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<td>Irish Manor – Ireland</td>
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<td>Lazzaroni Amarò – Italy</td>
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<tr>
<td>Grand Marnier</td>
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<tr>
<td>St. George VODA Coffee – Alameda, CA</td>
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<tr>
<td>St. George Spiced Pear – Alameda, CA</td>
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<tr>
<td>St. George Raspberry – Alameda, CA</td>
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<tr>
<td>Tempus Fugit Grand Lassairs – Switzerland</td>
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<tr>
<td>Brancionie</td>
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<tr>
<td>Spirit Works Sloe Gin – Sebastopol, CA</td>
<td></td>
<td>16</td>
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<tr>
<td>Green Chartreuse – France</td>
<td></td>
<td>18</td>
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<tr>
<td>Yellow Chartreuse – France</td>
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<td>18</td>
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<tr>
<td><em>Absinthe</em></td>
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<tr>
<td>Pernot – France</td>
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<td>16</td>
</tr>
<tr>
<td>Vouv Pontarlier – Switzerland</td>
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<td>13</td>
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</tbody>
</table>

### BITES

**Salads**

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>California Cobb</td>
<td></td>
<td>18</td>
</tr>
<tr>
<td>Baby spinach &amp; kale, roasted turkey, chopped egg, smoked bacon lardons, toy box tomatoes, smoky blue cheese, avocados, pomegranate, golden balsamic dressing</td>
<td>18</td>
<td></td>
</tr>
</tbody>
</table>

**Red Quinoa & Cucumber Salad**

*shallot, pomegranate, pistachio, bitter greens, herbs, avocado, toy box tomatoes, lemon walnut vinaigrette*

Add to any item:
- *chicken* $12
- *salmon* $18
- *lobster* $22

**Handcrafted Soup**

Seasonal selection, artisan bread

**Classic Comforts**

**Lobster Mac-N-Cheese**

For two

Quattro fromage, crispy guanciale, black truffle shavings, bread crumbs, tarragon

**Fish and Chips**

Oatmeal stout battered pollock, Carolina slaw, tarragon tartar sauce, fries

**Winter Squash Risotto**

Mascarpone, parmesan, butter, cream

Add...
- *chicken* $12
- *salmon* $18
- *lobster* $20

### Vegetarian

- *Red Quinoa & Cucumber Salad*

### Gluten Free

- *California Cobb Salad*

### Lactose Free

- *Californian Cobb Salad*
**CRAFT BEERS**

- German Pilsner, Trumer
- Trumer Brauerei, Berkeley, CA 4.3%
- IPA, Grapefruit Scalpin
- Ballast Point, San Diego, CA 5.2%
- Double IPA, Play The Elder
- Russian River Brewing Company, Santa Rosa, CA 8%
- Single Hop Pale Ale, Mosaic Park
- Fort Point Beer Co., San Francisco, CA 4.7%
- Malbeck, Rogue Dead Guy Ale
- Rogue Ales, Newport, OR 6.5%
- Honey Blonde Ale, Beeline
- Track Seven Brewing Co. 5.2%
- Vibes Hoppy Pilsner, Almanac
- Almanac Beer Co. 5%
- Tango Truck, Mexican Lager
- Bushwood Brewing Co. 4.7%, 12 oz

**NON ALCOHOLIC**

**Sodas**

- Fever Tree Soda, Fever Tree Tonic, Fever Tree Ginger Ale and Beer, Goja (cola, root, fruit, cola, Sprite)
- Beer

**Coffee and Tea**

- Americano
- Espresso
- Cappuccino, latte, Macchiato, Mocha
- English breakfast, Earl grey, Darjeeling, Peppermint, Decaffeinated Earl Grey, Chamomile, Citrus Green

**Housemade Juices**

- **WINE-AWAY JUICE**
  - carrot, orange, melon, coconut, ginger &

- **GREEN SMOOTHIE**
  - spinach, kale, apple, pear, banana &

**N/A Cocktails**

- **GINGER AFTERNOON**
  - lemon juice, muddled orange, ginger beer

**SEASONAL HOUSEMADE SODAS**

please ask about our seasonal flavors

**SPRITS**

- Vodka
  - Charbay Straight and infused - Ukiah, CA
  - Square One Organic - Novato, CA
  - Silver Tree - Beaver, OR
  - Belvedere - Poland

- Gin/Genever
  - Xoth's Silver - Holland
  - Bencham's — Sonoma, CA
  - Union - Oregon
  - Bols Genever - Amsterdam
  - Hayman's Old Tom - England
  - St. George Botanivore - Alameda, CA
  - St. George Terroir - Alameda, CA
  - Plymouth Navy Strength - England
  - Loch and Union — Napa, CA
  - Hendrick's - Scotland

- Rum/Gachara
  - Real McCoy 5yr - Barbados
  - Black Well - Jamaica
  - Scarlet Iris - Trinidad & Tobago
  - Smith & Cross - Jamaica
  - Three Bells Spiced - Louisiana
  - El Boco 5 year - Guyana
  - Three Bells Rum Agricole - Louisiana
  - Diplomatico - Venezuela
  - El Boco 12 year - Guyana

- Tequila/Mezcal
  - Tapatio Blanco - Jalisco, Mexico
  - Raym Mezcal - Oaxaca, Mexico
  - Ocho Plata - Jalisco, Mexico
  - Volan Blanco — Mexico
  - Del Magno Vida Mezcal - Oaxaca, Mexico
  - Union Mezcal - Oaxaca, Mexico
  - La Lune Mezcal - Michoacan, Mexico
  - Ocho Reposado - Jalisco, Mexico
  - Vago Ensemble Mezcal - Oaxaca, Mexico
  - Ocho Añejo - Jalisco, Mexico

- Bourbon
  - Larceny - Bardstown, KY
  - Elijah Craig 12yr - Bardstown, KY
  - Rowan’s Creek - Bardstown, KY
  - Pintoak — Franklin, KY
  - Johnny Drum - Bardstown, KY
  - Woodinville - WA
  - Savage & Cooke Andaz Mezcal-Blend - Mare Island, CA
  - Noah’s Mill - Bardstown, KY
  - Willett Rare Reserve 6yr - Bardstown, KY

- American/Canadian Whiskey
  - Jameson - Ireland
  - Charbay Double and Twisted — Ukiah, CA
  - Pendleton’s — Canada
  - Redwood Empire - Sonoma, CA
  - Redrever 12yr - Ireland
  - Masterson’s - Canada

- Rye
  - Rittenhouse Rye 100 — Louisville, KY
  - Templeton - Templeton, IA
  - Hillrock - Hudson Valley, NY
  - Redemption Rye - Lawrence, IN
  - High West Rendezvous - Park City, UT
  - Willett - Bardstown, KY
## White Wines

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc, Frogs Leap, Rutherford, Napa Valley 2016</td>
<td>115</td>
</tr>
<tr>
<td>Sauvignon Blanc, Brixベンダー, Napa Valley 2018</td>
<td>125</td>
</tr>
<tr>
<td>Rosé, Sonoma Coast 2013</td>
<td>17</td>
</tr>
<tr>
<td>Chardonnay Baldacci, Carneros 2016</td>
<td>14/15</td>
</tr>
<tr>
<td>Chardonnay Paul Hobbs “Grossharn,” Napa Valley 2017</td>
<td>17/29</td>
</tr>
<tr>
<td><strong>Red Wines</strong></td>
<td></td>
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<tr>
<td>Pinot Noir, La Cremo by La Cremo, Monterey 2017</td>
<td>115</td>
</tr>
<tr>
<td>Pinot Noir, Saintsbury, Napa Valley, Carneros 2017</td>
<td>125</td>
</tr>
<tr>
<td>Merlot, Buehler, Napa Valley 2016</td>
<td>22/38</td>
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<tr>
<td>Red Blend, Leviathan Winery, CA 2016</td>
<td>19/79</td>
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<tr>
<td>Cabernet Sauvignon, Buehler, Napa Valley 2016</td>
<td>15/65</td>
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<tr>
<td>Cabernet Sauvignon, Mt. Veeder, Napa Valley 2016</td>
<td>19/79</td>
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<tr>
<td>Cabernet Sauvignon, Joseph Phelps, Napa Valley 2016</td>
<td>40/175</td>
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<tr>
<td><strong>Sparkling &amp; Champagne</strong></td>
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<tr>
<td>Brut, Chandon, Yountville, CA</td>
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<tr>
<td>Etude Rosé, Chandon, Yountville, CA</td>
<td>17/29</td>
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<tr>
<td>Brut Schramsberg, Blanc de Blancs, North Coast 2016</td>
<td>28/38</td>
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<tr>
<td>Brut, Louis Roederer, Champagne NV</td>
<td>24/95</td>
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<tr>
<td><strong>After dinner</strong></td>
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<tr>
<td>Tasman Port Sandeman 10 yr, Douro Valley</td>
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<tr>
<td>Tasman Port Ramos Pinto 10 yr, Douro Valley</td>
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<tr>
<td>Madiera Saviera, Vento Do Bere, Tinta Negra, Madiera</td>
<td>16</td>
</tr>
</tbody>
</table>

*Parties of 6 or more will have an automatic gratuity of 18%.*

**Your check includes a 3% surcharge to help offset state and city minimum wage increases.

The surcharge is not a tip or gratuity.