

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

WT Steak Tartare 15

roasted carrot puree, bunapi mushrooms,
cured egg yolk, crispy quinoa, vegetable crisp

Ground Lamb Meatballs 14

mojo verde

Prosciutto and Melon Salad 12

cantaloupe, goat feta, rosemary almonds,
lemon oil, honey drizzle

Vegetarian Flatbread 14

sofrito, grilled onions, piparras peppers,
burrata, mojo verde, micro cilantro

add steak - 6

add shrimp - 8

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

