

# BAR

## food

**Capital Oysters (6 ea) 25**  
house made cocktail sauce,  
fresh grated horseradish, grilled lemons

**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

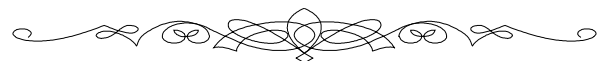
**Ground Lamb Meatballs 14**  
mojo verde

**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

