

# BAR

food

**½ Dozen Kumamoto Oysters 28**

pear mignonette, cucumber, salmon roe, charred lemon

**Torched Salmon Belly 18**

avo crema, hot mustard, pickled daikon radish,  
korean chili

**Flat Bread 16**

aleppo garlic spread, roasted tomatoes,  
smoked fiscalini, chili fennel salami,  
piparras peppers, arugula, lemon oil

**Potato and Corn Empanadas 19**

mojo verde

**Shishito Peppers 10**

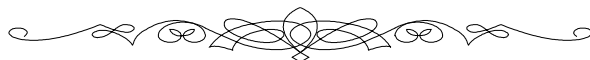
shallots, crispy prosciutto, buttermilk aioli

**Charred Octopus 18**

mojo verde, garlic aioli, roasted tomato puree,  
confit potatoes, frisee, radicchio,  
lemon herb vinaigrette

**Citrus Marinated Shrimp and White Fish 21**

green herb sauce, cucumber, chili oil,  
pickled red onion, black garlic puree, cilantro



**Meat and Cheese - 3 for 22 / 5 for 30**

**Capicollo**, Berkeley, CA

**Sopressata**, Berkeley, CA

**Ghost Pepper Salame**, Petaluma, CA

**Rosemary and Garlic Salami**, San Diego, CA

**Chili and Fennel Salami**, San Diego, CA

**Smoked Cheddar**, Modesto, CA

cow's milk; semi-hard; a blend of apple, cherry and  
hickory wood

**Purple Moon**, Modesto, CA

cow's milk; semi-hard; soaked in california red wine

**Point Reyes Toma**, Point Reyes Station, CA

cow's milk; semi-hard, creamy texture, buttery flavor,  
grassy tang finish

**Point Reyes Bay Blue**, Point Reyes Station, CA

cow's milk, earthy notes with a sweet  
salted caramel finish

**Truffle Tremor**, Arcata, CA

goat's milk; creamy, floral, herbaceous  
with mushroom notes

served with grilled olive rosemary bread,  
fresh honeycomb, piparras peppers,  
whole grain mustard, seasonal fruit spread

