

snacks & bites

- pickled vegetables - 7
- spiced beer almonds - 6
- marinated olives - 7
- crispy chickpeas - 6

small plates

- soup of the day - AQ
- thick cut kennebeck fries, hop salt, dark malt aioli - 8
- big eye tuna crudo, fennel caper relish, chili oil - 17
- salads:
 - chopped salad, roasted chicken, pickled beets, avocado, peppered almonds, green goddess - 17
 - organic baby greens, radish, orange coriander vinaigrette, crispy brewer's grains, panela cheese - 11
 - arugula, chicory, farro, creamy dill, pickled shallot, sunflower seeds - 11

- add-ons:
 - chicken - 6
 - avocado - 3



charcuterie

meat & cheese platter:

- prosciutto
- cappocola
- soppresata
- pt. reyes toma cheese
- sourdough

small - 18 / large - 31

farmstead cheese plate & accompaniments:

- bay bleu (cow)
- bijou (goat)
- ossau iraty (sheep)
- sourdough

one-8 / two-14 / three-19

oysters

served with gueueze mignonette

marin miyagi - 3/ea
pt. reyes, ca

shigoku - 4/ea
washington

lunch - 11.30.18

large plates

fried chicken sandwich,
fresno chili sauce, coleslaw,
b&b pickles, hop salt
fries - 16

cubano sandwich, mojo pork,
ham, tamarind cucumber, holey
cow cheese, yellow mustard
aioli, telera roll - 18

big eye tuna melt, levain,
pepperjack, hop salt fries,
dark malt aioli - 18

strozzapreti, butternut squash
cream, kale, bacon, pepitas,
shiitake, parmesan - 19

mediterranean mussels, house
bacon lardon, lemon thyme nage,
witbier, jalapeño - 17
with fries - 21

grilled fish tacos, cilantro
slaw, avocado, pickled red
onion, panela cheese, grilled
tomato salsa, chips - 19

“beyond meat” vegan burger,
panorama vegan bun, lettuce,
tomato, b&b pickles, & vegan
dijon aioli, hop salt fries &
ketchup - 19

sessions burger, housemade
seeded bun, lettuce, tomato, b&b
pickles, & garlic aioli, hop
salt fries, dark malt aioli - 17

add-ons:

- holey cow cheese - 2
- red onion marmalade - 1
- bacon - 3
- avocado - 3