



charcuterie

meat & cheese platter:

- prosciutto
 - cappocola
 - soppressata
 - pt. reyes toma cheese
 - pretzel toast
- 18/31

farmstead cheese plate w/ bread & accompaniments:

- bay bleu (cow)
 - bijou (goat)
 - ossau iraty (sheep)
- 8/14/19

snacks & bites

pickled vegetables - 7

beer almonds - 6

marinated olives,
citrus, garlic - 7

crispy chickpeas - 6

thick cut kennebeck fries, hop
salt, dark malt aioli - 8

roasted cauliflower & ricotta
fritters, aioli - 6

oysters

served with guezze
mignonette

marin miyagi - 3/ea
pt. reyes, ca

shigoku - 4/ea
washington

large plates

big eye tuna crudo, fennel caper relish, chili oil - 17

organic baby greens, radish, orange coriander vinaigrette,
crispy brewer's grains, panela cheese - 11

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

"beyond meat" vegan burger, panorama vegan bun, lettuce,
tomato, b&b pickles, & vegan dijon aioli. served with hop salt
fries & ketchup - 19

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

add-ons:

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

afternoon - 10.24.18