

small plates

assorted pickles | 7

candied wild pecans pickle spice,
dill pollen | 6

warm marinated olives | 7

chilled melon lime, mint, pepitas | 6

thick cut kennebec fries hop salt, dark
malt aioli | 9

starters

heirloom tomato panzanella cannonau
vinegar, marjoram, gorgonzola
dolcelatte | 16

little gems green goddess avocado,
ricotta salata, crunchy seeds | 14

baby greens arugula, cucumber,
flambeau radish, chervil, lemon
vinaigrette | 12

grain salad emmer wheat, farro verde,
summer vegetables, arugula, farmhouse
dressing | 13

parched summer vegetables basil,
cherry tomato escabeche, burrata | 11

skywalker wagyu meatballs
sommata pinot noir, aged goat cheese,
grilled bread | 16



cured meats

prosciutto san daniele,
horseradish brawn, finocchiona,
pt. reyes toma cheese

small 18 | large 31

cheese service

cow's milk | bay blue
sheep | pecorino stagionato
goat | bijou

one 8 | two 14 | three 19

oysters

lemon, gueuze mignonette
rotating daily selection | 3 ea

large plates

california halibut brentwood corn,
fresh polenta, basil,
summer beans | 32

heirloom tomato tagliatelle
puttanesca, calabrian chile, house
ricotta | 19

half a roast chicken spring
onions, sweet peppers,
persillade | 27

prime flatiron grilled stone
fruit, mint, soubise | 29

sessions burger brioche sesame
bun, lettuce, tomato, b&b
pickles, aioli, fries | 17

vegan "beyond meat" burger | 19

add to your burger | avocado 4,
holey cow cheese 1, bacon 3, deluxe 7

dinner - august 2019

consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your
risk of foodborne illness

cocktails

caster troy

vodka, lemon, peach liquor, white bitter | 13
rocks

luchador

blanco tequila, alcherme & etrog liquor, aromatic tonic | 13
Large cube

squared up

rye, fino sherry, margerum amaro, amaro ciaociaro,
aromatic bitters | 13
served up

bespoken for

barr hill tom cat gin, fernet branca, Benedictine, orange | 14
Large cube

asthenia

old tom gin, earl grey, gentian quina, lemon, cider | 13
rocks

balboa host

three roll spiced rum, lemon, orgeat, soursop liqueur,
crème de cacao, aromatic bitters | 13
rocks

juneau 1903

cognac, sauternes, lemon, orange bitters,
champagne of beers | 13
flute

mos eisley mule

mezcal, blanco tequila, pomegranate, lime,
grapefruit bitters, ginger beer | 13
highball

desserts

- 5 -

a scoop of ice cream shortbread cookie
vanilla, lemon sorbet, brown butter brickle, or stone
fruit fior di latte

- 10 -

custard bar fresh summer berries, bay glaze, burnt
meringue

chocolate torte whipped crème fraiche, salted
hazelnuts, fruit compote

warm beignets belgian golden ale anglaise

- 12 -

peach cobbler biscuit topping,
brown butter streusel, vanilla ice cream

*please note this dish is baked to order, requiring a few extra
minutes to prepare*