

## small plates

assorted pickles | 7

candied wild pecans pickle spice,  
dill pollen | 6

warm marinated olives | 7

chilled melon lime, mint, pepitas | 6

## starters

soup of the day | 9

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

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

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

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

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

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



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### cured meats

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

small 18 | large 31

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### cheese service

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

one 8 | two 14 | three 19

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## oysters

lemon, gueuze mignonette  
rotating daily selection | 3 ea

## large plates

chopped salad green goddess, roast  
chicken, avocado, sieved egg | 17

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

california halibut sweet peppers,  
olives, lemon oil | 24

fried chicken sandwich fresno  
chili sauce, coleslaw, b&b  
pickles, fries | 17

yellowtail pan bagnat olives,  
capers, anchovy, sweet peppers,  
calabrian chili, fries | 18

city ham sandwich potato pretzel  
roll, kraut, chow chow, mustard,  
crème fraiche, cheese,  
fries | 17

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

### lunch - 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, alchermes & 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*