

bar menu

daily from 2:30pm-9:00pm



oysters lemon, gueuze mignonette, cocktail sauce, daily selection | 3 ea

arancinis tomato jam, crème fraiche, pecorino, fried kale | 17

panella cheese dumplings, cilantro pesto, charred corn, rice cracker | 19

skywalker wagyu meatballs sommita pinot noir, aged goat cheese, grilled bread | 18

organic greens fuji apples, roasted grapes, reyes blue, sunflower seeds, lemon vinaigrette | 15

buffalo wings, house buffalo sauce, blue cheese crème fraiche, jardinière | 15

fried calamari jardinière, cocktail sauce, lemon aioli | 15

fish tacos local rock cod, organic corn tortillas, cabbage, charred salsa, lime crema, tomatillo salsa | 5 ea

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

sessions burger lettuce, tomato, b&b pickles, aioli, fries | 19

plant-based burger lettuce, grilled onion, tomato jam, vegan aioli, fries | 20

add to your burger: avocado 4 | bacon 3 | cheese 1 | have it all deluxe for 7

charcuterie | prosciutto di parma, coppa stagionata, finocchiona, pt. reyes toma cheese, mostarda, jardinière small 18 | large 31

cheese service | bay blue (cow) | bermuda triangle (goat) | pecorino stagionato (sheep), fruit selection one 8 | two 14 | three 19

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

March-2020