

starters |

HOUSEMADE SOURDOUGH plugrá butter, sea salt · 6

HOUSEMADE SPREADS sheep's milk feta-walnut | housemade ricotta-black pepper | green garbanzo-avocado hummus served with grilled flat bread · 6 each

GORGONZOLA STUFFED DATES crispy prosciutto, port reduction, crushed marcona almonds, chives · 9
we paired it with | Marani 'Kindzmarauli' Saperavi: Kakheti, Georgia '15 · 9.50

BLISTERED SHISHITO PEPPERS chimichurri aioli · 9
we paired it with | Castillo de Mendoza 'Vitarán, Cepas Viejas' Viura: Rioja, Spain '14 · 9.50

DUNGENESS CRAB CAKES piment d'espellete remoulade, shaved asparagus, frisée & herb salad, mint vinaigrette · 19
we paired it with | Castillo de Mendoza 'Vitarán, Cepas Viejas' Viura: Rioja, Spain '14 · 9.50

***BEEF TENDERLOIN AND ROASTED MUSHROOMS** sautéed steak bites, garlic, caramelized pearl onions, red wine demi glace, grilled garlic toast · 17
we paired it with | Mas del Périé 'Les Escures' Malbec: Cahors, France '15 · 11.50

FRIED CALAMARI smoked tomato aioli · 13
we paired it with | Domaine J. Laurens Brut Rosé: Crémant de Limoux, France NV · 12.50

BAKED BRIE apricot preserves, caramelized onions, candied walnuts, grapes, housemade crackers · 15
we paired it with | Cooper Mountain Vineyards Friulano: Chehalem Mountains, Oregon '15 · 12.50

***KING SALMON TARTARE** capers, cornichons, dill crème fraîche, cucumbers · 16
we paired it with | Domaine Eugène Carrel Rosé: Jongieux, France '16 · 10.00

BRUSCHETTA crispy artichoke, whipped mascarpone on grilled garlic bread · 12
we paired it with | Avennia 'Oliane' Sauvignon Blanc: Yakima Valley, Washington '15 · 15.00

ROASTED BEET SALAD burrata, orange segments, shaved celery, walnut pesto · 13
we paired it with | Corte Delle Calli Extra Dry Prosecco: Treviso, Italy NV · 9.00

SAUTÉED PRAWNS AND FRITES house-cut fries, spicy herb-garlic sauce · 18
we paired it with | Zilliken Kabinett Reisling: Mosel, Germany '11 · 12.50

cheese & meat |

ONE · 7 | THREE · 18 | FIVE · 25
marcona almonds | castelvetro olives · 3 each

cheese | add optional 3oz wine pairing

HUMBOLDT FOG goat's milk
we paired it with | Forgeron Cellars Merlot: Columbia Valley, Washington '12 · 7.00

DÉLICE DE BOURGOGNE cow's milk and cream
we paired it with | Saviah Cellars Petit Verdot: Walla Walla Valley, Oregon '13 · 7.00

ST. AGUR BLUE cow's milk
we paired it with | Dios Baco 'Oxford 1970' Pedro Ximénez: Jerez NV · 4.50 (1.5oz)

TOMME DE SAVOIE cow's milk
we paired it with | Domaine Fabien Trosset 'Molatret': Mondeuse d'Arbin, France '15 · 6.25

GARROTXA goat's milk
we paired it with | Castillo de Mendoza 'Vitarán, Cepas Viejas' Viura: Rioja, Spain '14 · 4.75

meat |

SALAME GENTILE | SALAME TOSCANO | PROSCIUTTO DI PARMA

soups & salads |

grilled chicken · 7 | *grilled flank steak · 7 |
grilled prawns · 9

SOUP fire-roasted tomato or daily · 7

GREEK AND GRAINS ancient grains, kale, tomato, red onion, cucumber, artichoke, sheep's milk feta, sunflower seeds, basil-balsamic vinaigrette · half 10/full 14

PURPLE CHOPPED romaine, bacon, avocado, hard-boiled egg, tomato, blue cheese, red onion, balsamic vinaigrette · half 10/full 14

ASPARAGUS AND SNAP PEAS arugula, quinoa, radish, shaved red onions, ricotta salata, lemon-mint vinaigrette · half 10/full 14

KALE CAESAR lacinato kale, romaine, multigrain croutons, shaved grana padano, caesar dressing · half 10/full 14

CRANBERRY CHICKEN pulled draper valley chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano, cranberry-dijon vinaigrette · half 12/full 16

pizzas |

MARGHERITA san marzano tomato, fresh mozzarella, basil, monti iblei olive oil · 15

GORGONZOLA AND FIG caramelized onions, red wine-poached figs, toasted walnuts, gorgonzola dulce, rosemary oil · 16

CALABRESE CHICKEN SAUSAGE fresh mozzarella, shaved red onion, mama lil's peppers, basil pesto, fennel pollen · 16

sandwiches |

served with choice of mixed green salad, hand-cut fries
substitute: sweet potato fries | soup | specialty salad · 4

BLTA bacon, green leaf lettuce, tomato, avocado and spicy aioli on multigrain · 14

GRILLED CHICKEN bacon, lettuce, tomato, red onion, emmentaler swiss, shishito pepper-chimichurri aioli on ciabatta · 15

SPICE-RUBBED COHO SALMON tomato, pickles, lettuce, tartar on ciabatta · 18

KOBE ROAST BEEF DIP caramelized onions, emmentaler swiss, horseradish-mustard aioli and au jus on grilled baguette · 17

MIXED GRAINS AND SMOKED MUSHROOM VEGGIE BURGER provolone, arugula, tomato, pickled red onion and smoked tomato aioli on ciabatta roll · 15

***CHEESEBURGER** painted hills ground beef, emmentaler swiss, shaved red onions, green leaf lettuce, tomato, pickles, kimchi aioli on brioche · 16 | add bacon · 3

pastas |

grilled draper valley chicken · 7 | grilled prawns · 9
substitute gluten-free pasta · 3

BASIL PESTO gemelli, heirloom tomatoes, pine nuts, parmigiano-reggiano, lemon zest · 19
we paired it with | Tranche 'Blackrock Vineyard' Dolcetto: Yakima Valley, Washington '13 · 12.50

MAINE LOBSTER BAKED MAC & CHEESE cavatappi, maine lobster, creamy gruyère sauce, truffled breadcrumbs · 30
we paired it with | L'Ecole No. 41 Chardonnay: Columbia Valley, Washington '15 · 14.00

MOREL MUSHROOM & SPRING PEA cavatelli, fava beans, herbed breadcrumbs, beurre blanc · 22
we paired it with | Feudi di San Gregorio Fiano: Fiano di Avellino, Italy '13 · 10.00

WILD BOAR BOLOGNESE tagliatelle, shaved grana padano, fresh arugula · 25
we paired it with | Efestē 'Nana': Yakima Valley, Washington '13 · 16.00

| mains |

***PAN-SEARED KING SALMON · 35**
sorrel & hazelnut pesto, grilled asparagus, marble potatoes, prosciutto-caper vinaigrette
paired it with | Domaine Dupré 'Vignes de 1935' Gamay Noir: Morgon, France '13 · 11.00

GRILLED PORK CHOP · 29
spinach spätzle, morel mushrooms, charred leeks, pea vine salsa verde
we paired it with | Le Clos d'Augustin Pinot Noir: Bourgogne, France '14 · 11.50

***DUCK TWO WAYS · 30**
pan roasted duck breast, duck confit, le puy lentils, white asparagus, frisée, fig mostarda
we paired it with | Domaine de Châteaumar 'Cuvée Bastien': Côtes du Rhône, France '15 · 11.00

PAN ROASTED FREE-RANGE CHICKEN MARSALA · 24
mashed potatoes, seasonal vegetables, marsala-mushroom sauce
we paired it with | Morell-Lawrence Chardonnay: Columbia Valley, Washington '13 · 9.00

***GRILLED FILET MIGNON · 39**
potato gnocchi, mixed mushrooms, asparagus, grape tomatoes, demi-glace
we paired it with | Domaine de Châteaumar 'Cuvée Bastien': Côtes du Rhône, France '15 · 11.00

***GRILLED NEW YORK STEAK · 33**
hand-cut fries, wilted spinach, truffle aioli
we paired it with | Château la Croix du Duc: Bordeaux, France '15 · 9.00