

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, 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 | St. Innocent 'Vitae Springs Vineyard' Pinot Gris: Willamette Valley, Oregon '15 · 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

***HALIBUT CEVICHE** fresno pepper, red curry broth, shredded coconut, mint, fried plantains · 16
we paired it with | Corte Delle Calli Extra Dry Prosecco: Treviso, Italy NV · 9.00

FIG & PROSCIUTTO CROSTINI black mission figs, whipped mascarpone, chive batons, grilled garlic bread · 13
we paired it with | Tiberio Rosé: Cerasuolo d'Abruzzo, Italy '15 · 12.00

HEIRLOOM TOMATO SALAD burrata, mâche, kalamata olive pesto, basil, grilled levain · 15
we paired it with | Casal de Arman 'Eira Dos Mouros' Treixadura: Ribeiro '15 · 9.50

SAUTÉED PRAWNS AND FRITES house-cut fries, spicy herb-garlic sauce · 18
we paired it with | Von Buhl 'Armand' Kabinett Riesling: Pfalz, Germany '14 · 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 | Château Fouquet Cabernet Franc: Saumur, France '14 · 5.50 (1.5oz)

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 'Molaret': 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

ARUGULA AND QUINOA edamame, snap peas, radish, shaved red onions, grilled corn, 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 heirloom tomatoes, ricotta pesto, fresh mozzarella · 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 a choice of mixed green salad, small soup or hand-cut fries | substitute sweet potato fries · 2

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 · 13.00

WILD BOAR BOLOGNESE tagliatelle, shaved grana padano, fresh arugula · 25
we paired it with | Il Colombaio di Santa Chiara: Chianti Colli Senesi, Italy '13 · 9.50

| mains |

***PAN ROASTED HALIBUT · 37**

marble potatoes, roasted corn, heirloom tomatoes, prosciutto vinaigrette, arugula salsa verde
paired it with | Craggy Range 'Te Muna Road Vineyard' Sauvignon Blanc: Martinborough, New Zealand '16 · 12.00

HONEY-CHIPOTLE GLAZED PORK CHOP · 28

grilled corn, fregola, chanterelle mushrooms, edamame beans, blistered heirloom tomatoes, coriander chimichurri
we paired it with | Domaine Allimant-Laugner Pinot Blanc: Alsace, France '15 · 12.00

***DUCK TWO WAYS · 30**

pan roasted duck breast, duck confit, le puy lentils, pickled cherries, watercress, frisée, cherry gastrique
we paired it with | Patton Valley Vineyard 'Purple Cuvee' Pinot Noir: Willamette Valley, Oregon '15 · 14.00

PAN ROASTED FREE-RANGE CHICKEN MARSALA · 24

mashed potatoes, seasonal vegetables, marsala-mushroom sauce
we paired it with | Morell-Lawrence Chardonnay: Columbia Valley, Washington '14 · 9.00

***GRILLED FILET MIGNON · 39**

potato gnocchi, mixed mushrooms, baby zucchini, grape tomatoes, demi-glace
we paired it with | Domaine de Châteaumar 'Cuvée Bastien': Côtes du Rhône, France '16 · 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