

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, crushed marcona almonds, chives, saba · 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 · 14
we paired it with | Prosper Maufoux Brut: Crémant de Bourgogne, France NV · 12.00

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

***AHI TARTARE** capers, cornichons, piment d'espellete aioli, grilled bread · 16
we paired it with | Prosper Maufoux Brut: Crémant de Bourgogne, France NV · 12.00

PROSCIUTTO & RICOTTA CROSTINI pears, black pepper, chestnut honey · 13
we paired it with | Liébart-Régner Brut: Baslieu sous Chatillon, Champagne, France NV · 20.00

ROASTED BRUSSELS SPROUTS pancetta, marcona almonds, maple balsamic · 14
we paired it with | Williams & Humbert 'Dos Cortados' 20 Year Palo Cortado Sherry: Jerez Spain NV · 14.00 (3oz)

SAUTÉED PRAWNS AND FRITES house-cut fries, spicy herb-garlic sauce · 17
we paired it with | Domaine Pichot 'Le Peu de la Moriette' Chenin Blanc: Vouvray, France '16 · 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 '15 · 5.50

DÉLICE DE BOURGOGNE cow's milk and cream
we paired it with | Saviah Cellars Petit Verdot: Walla Walla Valley, Oregon '12 · 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

ROASTED CAULIFLOWER AND LENTIL arugula, garbanzo beans, shaved almonds, red onions, dates, tahini-lemon vinaigrette · half 11/full 15

PURPLE CHOPPED romaine, kale, bacon, avocado, red cabbage, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley and sweet italian vinaigrette · half 11/full 15

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, extra virgin olive oil · 15

GORGONZOLA AND PEAR caramelized onions, red wine-poached pears, 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 or hand-cut fries
substitute sweet potato fries or soup · 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

GRILLED SALMON BANH MI grilled coho salmon, pickled carrots, daikon radish, jalapeño, cilantro, hoisin aioli, ciabatta · 18

KOBE ROAST BEEF gorgonzola, crispy onions, spinach, bacon aioli, ciabatta · 18

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

***CHEESEBURGER** tillamook cheddar, tomato, shaved red onion, green leaf lettuce, special aioli · 17 | add bacon · 3

pastas |

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

BASIL PESTO gemelli, pomodoraccio 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 AND 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 pappardelle, shaved grana padano, fresh arugula · 25
we paired it with | Il Colombaio di Santa Chiara: Chianti Colli Senesi, Italy '13 · 9.50

CRAB AND MUSHROOM pappardelle, arugula, chanterelle mushrooms, butternut squash, white truffle butter, porcini breadcrumbs · 30
we paired it with | Morell-Lawrence Chardonnay: Columbia Valley, Washington '14 · 9.00

| mains |

***GRILLED STEELHEAD · 32**
spanish chorizo, preserved tomatoes, fregola, chermula, fennel-saffron purée
paired it with | Thibault Liger-Belair 'Les Deux Terres': Bourgogne, France '14 · 14.00

LAMB RAGÙ & GNOCCHI ALLA ROMANA · 29
braised lamb, san marzano tomato, sheep's feta, herb-mint salad
we paired it with | Il Colombaio di Santa Chiara: Chianti Colli Senesi, Italy '13 · 9.50

***PAN SEARED DUCK BREAST · 30**
nueske's bacon lardons, le puy lentils, sweet and sour red cabbage, apple purée
we paired it with | Avennia 'Purple' Cabernet Franc: Columbia Valley, Washington '15 · 17.50

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 · 42**
wild mushrooms, brussels sprouts, marble potato hash, truffle mushroom purée, st. agur beurre composé
we paired it with | Château Val Beylie 'Plaisir' Rouge: Bourdeaux, France '14 · 10.50

***GRILLED NEW YORK STEAK · 35**
hand-cut fries, wilted spinach, truffle aioli
we paired it with | Château la Croix du Duc: Bourdeaux, France '15 · 9.00