



SNACKS

giardiniera	4
rosemary walnuts	5
marinated olives	6
brioche & butter	8
cauliflower & tahini salad	9
roasted fingerlings w/ aioli	10
brûléed duck liver pâté	12
trout rillettes & market eruditès	16
champagne nachos	23
Torres EVOO chips, creme fraiche, smoked trout roe, lemon, herbs	



ask for our charcuterie
& conservas menu!

WINE COCKTAILS

boulevard 101	14
house created AperVino, Acha Basque Rosso Vermouth, cacao	
kalimotxo	13
Pence Pinot Noir Sta Rita Hills, house cola	
autumn spritz*	12
Cardamom, Juniper, Saffron, Bergamot, Rose Water, Orange, Prosecco * make this a mocktail!	

PLATES

golden beet salad	15
dukkha-spiced labneh, shaved fennel, oranges, mint, pistachios	
lo scalda ‘nduja	16
spicy, spreadable calabrian sausage served warm over fire with bread	
lamb tartare	16
turkish çemen, urfa biber vinaigrette, served on sesame toast *	
ouzi pockets	18
phyllo filled with saffron-scented vegetable pilaf, preserved lemon tzatziki	
tortelli di zucca	23
filled pasta, squash, amaretti, mostarda, sage, butter, shaved parmigiano reggiano	
pasta con la ‘nduja	25
fresh tagliatelle, passata, ‘nduja, butter, basil	
braised beef and polenta	34
slow braised chuck roast, roasted vegetables, polenta, micro basil	
Dessert	
chocolate panna cotta	12
fresh fig compote, pistachio, orange, mint	

WE WORK WITH TALENTED FARMERS AND VENDORS:
Black Hat Breads (San Marcos), Deep Sea Commercial Fishing (Oceanside), Point Loma Seafood Market (San Diego), Peads and Barnettts (Los Angeles), Smit Farms (San Joaquin Valley), Vigilante Coffee (Oceanside)

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

SPARKLING

- Lambrusco Grasparossa di
Castelvetro Secco | Fattoria Moretto |
Emilia-Romagna, IT13
- Pètitlant Natural of Verdicchio | La
Staffa | IT16

WHITE

- Grüner Veltliner | Christina |
Carnuntum, AT14
- Hondarrabi Zuri Blend | Artomaña |
Arabako Txakolina, SP12
- Vermentino | Terenzuola | Tuscany. IT16

ORANGE

- Alsatian Blend | Les Vins Pirouettes |
Eros de David | Alsace, FR17
- Catarratto, Zibibbo | Biddizza | Sicily,
IT15
- Chardonnay Blend | Swick Wines | The
Flood | Oregon14

ROSÉ + CHILLED RED

- Corvina Blend | Ka Bloom | Veneto, IT12
- Red Blend | Domaine de La Patience |
Languedoc, FR12
- Trepât | Succés Vinícola | La Trompa |
Conca de Barberà, SP14

RED

- Cabernet Sauvignon Blend | Donne
Fittipaldi | Bolgheri, IT17
- Montepulciano d'Abruzzo | Vallevò |
Abruzzo, IT12
- Pineau d'Aunis | Les Athlètes du Vin |
Loire Valley, FR13
- Syrah | Presqu'île | Santa Maria Valley,
CA18

SHERRY + VERMOUTH

- Americano Bianco | Sirene |
Veneto, IT11
- Drai Vermouth 'Siderale' |
Gotha | Bologna, IT12
- Vermouth di Torino Rosso |
Bordiga | Torino, IT10
- Vino Vermouth Rojo |
Destilerías Acha | Basque
Country, SP9

BEER + CO-FERMENTS

- Aslan Brewing Company |
Coastal Pils | WA | 12 oz6
- Brasserie de la
Senne/Cantillon | Bière de
Coupage: Quintessence"
Blended Wild Amber Ale &
Lambic | BE | 330mL15
- De Ranke | Simplex |
BE | 330mL9
- Het Boerenerf | Riesling
Lambic | BE | 750mL70
- La Brasserie de Blaugies |
Saison | BE | 375mL12
- Põhjala Brewery | Must Kuld
Porter | EE | 330mL7

NON-ALCOHOLIC

- einbecker beer 330ml11
- st. agrestis phony negroni10

HOT DRINKS

- french press coffee6
single origin - costa rica
- hot tea5
ginger turmeric | hibiscus
lemongrass | mint lavender