



## SMALL BITES

|  |    |
|--|----|
| <b>olives</b> castelvetrano, citrus, garlic                                | 7  |
| <b>popcorn</b> ghee, spices, sea salt                                      | 4  |
| <b>muhammara</b> roasted red pepper, walnut, pomegranate, baguette         | 9  |
| <b>parker house rolls</b> beurre demi sel                                  | 9  |
| <b>champagne nachos</b> torres evoo chips, crème fraîche, smoked trout roe | 23 |

## LA MERENDA

|   |     |
|---|-----|
| <b>charcuterie</b> selection of cured meats, house pickles                    | 20  |
| <b>cheese</b> selection of cheeses, seasonal jam                              | 23  |
| <b>conservas</b> tinned seafood, bread, accompaniments                        | mkt |
| <b>lo scalda 'nduja</b> warm Calabrian sausage spread                         | 15  |
| <b>brûléed duck liver pâté</b> fenugreek salt                                 | 17  |
| <b>caviar</b> kaluga reserve (½ oz), torres evoo chips, crème fraîche, chives | 75  |

## VEGETABLES

|   |    |
|---|----|
| <b>golden beet salad</b> dukkha-spiced labneh, shaved fennel, orange, mint      | 16 |
| <b>roasted potatoes</b> yukon golds, espelette aioli<br>add caviar +18          | 11 |
| <b>gem salad</b> tahini green goddess, shaved fennel, seasonal fruit, pistachio | 15 |

## PASTA + GRAINS

|   |    |
|---|----|
| <b>ouzi pockets</b> phyllo filled with saffron-scented vegetable pilaf, tzatziki    | 18 |
| <b>pasta con la 'nduja</b> fresh tagliatelle, tomato passata, 'nduja, butter, basil | 26 |
| <b>lamb cappelletti</b> stuffed pasta with spinach and goat cheese, lamb jus, cream | 28 |

## MEAT + FISH

|  |    |
|--|----|
| <b>roast chicken</b> anatolian red pepper glaze, herb salad, sumac onion, sourdough croutons | 32 |
| <b>mussels</b> 'nduja, white wine broth, tomato, shallot, garlic, toast                      | 27 |

## DESSERT

|   |    |
|---|----|
| <b>chocolate panna cotta</b> baharat-spiced custard, fig jam, pistachios              | 11 |
| <b>continental breakfast</b> triple cream brie, billionaire banana bread, fresh fruit | 14 |

## SPARKLING

**Lambrusco** | Fattoria Moretto | Emilia-Romagna, IT 15

**Sparkling Verdicchio** | La Staffa | Le Marche, IT 16

## WHITE

**Grüner Veltliner** | Christina | Carnuntum, AT 13

**Hondarrabi Zuri Blend** | Artomaña | Arabako Txakolina, ES 12

**Chardonnay** | Henri Perrusset | Mâcon, FR 15

**Trebbiano D'Abruzzo** | Piccolo Goccio | Abruzzo, IT 13

## ORANGE

**Catarratto, Zibibbo** | Biddizza | Sicily, IT 15

**Albariño** | Lo-Fi | Santa Barbera, CA 16

## ROSÉ + CHILLED RED

**Gaglioppo** | Cirò Rosato | Calabria, IT 13

**Red Blend** | Domaine La Patience | Languedoc, FR 14

## RED

**Montepulciano** | Vallevò | Abruzzo, IT 14

**Tempranillo** | El Coto de Rioja | Rioja, ES 18

**Nebbiolo** | Brandini | Piedmont, IT 26  
*Barolo by the glass for a hot minute 🥂*

## DESSERT

**Brachetto d'Acqui** | Cascina Garitina, Niades | Piedmont, IT 12

## WINE COCKTAILS

**Kalimotxo** | red wine, house cola 13

**Levant Spritz\*** | sumac, allspice, lemon, lavender mint, pomegranate, Prosecco  
\* make this a mocktail 12

**Rossamara** | AperVino, sherry, grapefruit, lemon, honey 16

## SHERRY + VERMOUTH

**Americano Bianco** | Sirene | Veneto, IT 11

**Oloroso** | La Cigarrera | Sanlúcar de Barrameda, Jerez, ES 10

**Pedro Ximénez** | El Maestro Sierra | Jerez, ES 12

**Vermouth di Torino Rosso** | Bordiga | Torino, IT 10

**Vino Vermouth Rojo** | Destilerías Acha | Amurrio, ES 10

## BEER + CO-FERMENTS

**Occidental Brewing Co.** | Edel-Hell | OR | 12 oz 6

**La Brasserie de Blaugies** | Saison | BE | 375mL 12

**Pöhhjala Brewery** | Must Kuld Porter | EE | 330mL 7



### Orange Wine: 3 Ways

3 pours • \$20 (\$15 members)  
*or 10% off any featured bottle (with flight)*

**Limited Addition** | Orange Crush | Oregon, USA

**Santa Colomba** | Oran-Go | Dalmatia, Croatia

**Kobal** | Bajta Belo | Štajerska, Slovenia