

small bites

gildas anchovy, olive, guindilla pepper, date • 4 pcs	12
olives castelvetrano, citrus, garlic	7
muhammara roasted red pepper, walnut, pomegranate, lavash	9
champagne nachos torres evoo chips, crème fraîche, smoked trout roe	23

vegetables

peach and berries salad greens, peach vinaigrette, spiced walnuts, Humboldt Fog	16
roasted potatoes yukon golds, espelette aioli * add caviar +18	11
gem salad tahini green goddess, shaved fennel, seasonal fruit, pistachio	15

LA MERENDA grazing plates and things for the table.

meats selection of cured meats, house pickles	22
cheese selection of cheeses, seasonal jam * additional bread +4	25
conservas tinned seafood, accompaniments	mkt
lo scalda 'nduja warm Calabrian sausage spread	15

baba ganoush charred eggplant, tahini, olive oil * cantabrian anchovies +5	14
caviar kaluga reserve 1/2 oz, torres chips, crème fraîche, chives	75
mortadella + stracciatella fluffy slices of mortadella, locally-made stracciatella cheese	18
duck liver pate Liberty Ducks (Sonoma, CA), fenugreek scented salt	17

pasta and grains

pasta con la 'nduja fresh tagliatelle, tomato passata, 'nduja, butter, basil	26
summer spaghetti fresh spaghetti, seasonal vegetables, lemon caper butter sauce, ricotta salata	24

meat and fish

roast chicken anatolian red pepper glaze, herb salad, sumac onions, sourdough croutons (please allow 25 minutes)	32
mussels 'nduja, white wine broth, tomato, shallot, garlic, toast	27

Everything shares well. Your server can help build the table.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Alert your server about any allergies or dietary restrictions. Parties of 6 or more include a 20% gratuity for the team.

sparkling		
lambrusco	Fattoria Moretto Emilia-Romagna, IT	15
Crémant d'Alsace	Meyer-Fonné Alsace, FR	16

white		
Riesling	K. Wechsler Rheinhessen, DE	16
Chardonnay	Henri Perrusset Macon, FR	15
Verdejo	Finca Tresolmos Rueda, ES	13
Hondarrabi Zuri	Artomaña Arabako Txakolina, ES	14

orange		
Albariño	Liwa Monterey County, CA	16

rosé and chilled red		
Gaglioppo	Cirò Rosato Calabria, IT	13
Negroamaro	Broc Cellars Mendocino, CA	16

red		
Montepulciano	Vallevo Abruzzo, IT	14
Tempranillo	Finca Torremilanos Castilla Y León, ES	17
Grenache Blend	Domaine Brun Avril Côtes du Rhône, FR	16

our wine list celebrates grower-producers who prioritize clean farming and low-intervention winemaking

wine cocktails		
Kalimotxo	red wine, Coca-Cola	14
Apervino Spritz	our house italian aperitivo, prosecco	12
Green Flash	white wine, agave, citrus, lemongrass, peppers, green tea, house tajin	13

beer and cider		
Occidental	Edel-Hell US 12 oz	6
De Ranke	Saison De Dottignies US 12 oz	10
Schonram	Schonramer Dunkel DE 500ml	11
Cellarmaker	Pacific Crush IPA US 330mL	9
Aslan	Berliner Weisse US 12 oz	6
Étienne Dupont	Cidre Bouché Brut de Normandie FR 375ml	19

n/a		
Bolle	NA Sparkling Rosé 375ml	24
Einbecker	Brauherren NA Beer 330ml	8
Contrattino	NA Aperitivo Italiano 200ml	9
Coca-Cola	MX, real cane sugar	5
San Pellegrino	Limonciata	4
Coffee	french press (Vigilante Oceanside)	6
Tea	hibiscus lemongrass, ginger turmeric, mint	5

FLIGHT: CHILLED REDS

3 pours	20
10% off any featured bottle	

- Domaine des Marrans | Fleurie Les Marrans | Beaujolais, FR
- Pomalo | Plavina | Dalmatia, HR
- Fabian Jouvès | You F&@k My Wine?! | Occitanie, FR