

✧ Cocktails ✧

MOLÉ OLD FASHIONED	16	HARVEST ESPRESSO MARTINI	16
rye, house cocoa nib syrup, house smoked chili bitters, Aztec chocolate bitters, BFC		house espresso-cocoa vodka, Borghetti espresso liqueur, house harvest maple syrup, black walnut bitters, up	
DRIED LEAVES	16	SOCAL SIDECAR	16
bourbon, house bitter blend, orange oleo saccharun, Combier Kümmel, bitters, BFC		Gran Gala VS Cognac, house vanilla-date syrup, orange curaao, lemon, up	
AUTUMN ELOPEMENT	16	TEQUILA THYME!	16
gin, Koval cranberry gin liqueur, lemon, house apple syrup, cinnamon bitters, up		blanco tequila, Felix Bigallet Thyme Liqueur, lime, Faccia Brutto Centerbe, up	
PACIFIC DAIQUIRI	16	OAXACAN DOWN THE AISLE	17
toasted rice white rum, green tea infused dry vermouth, Kota Pandan Liqueur, lime, up		mezcal, Boulard Calvados, St. George Spiced Pear, lavender infused vinegar, Giffard Crème de Violette, up	
NO SCRUBS, ONLY SHRUBS	14		
gin, house made seasonal shrub, tonic, rocks			

✧ No Booze ✧

N'AMARO SOUR 2.0*	12
Amaro Lucano NA, Pathfinder NA Amaro, grapefruit, elderflower, lemon, egg white, up	
DRY LAVENDER	12
Coco Lopez, lavender infused vinegar, Giffard NA Elderflower Liqueur, up	
ORCHARD PUNCH	12
apple, lemon, ginger, Fee Brothers Aromatic Bitters, soda	
HIBISCUS MULE	10
ginger beer and lime w/hibiscus float	
HOUSE MADE SEASONAL SHRUB	10
AGUA FRESCA	8
refreshing, replenishing, house made, seasonal fruit	
BEST DAY BREWING KOLSCH, NA	7

Items marked with an asterisk (*) contain raw or undercooked foods. Consuming raw or undercooked foods may increase your risk of food borne illness. Please inform your server of any food allergies.

Sparkling

HOUSE BUBBLES, BLANC DE BLANCS, FR	11 / 40
TIRRIDDIS BRUT ROSE, COLUMBIA VALLEY, WA	14 / 50
SCARPETTO "FRICO" LAMBRUSCO, EMILIA ROMAGNA, IT	12 (can)
NOMINÉ-RENARD BRUT, CHAMPAGNE, FR	94

White

HOUSE WHITE	11 / 40
CONDE VALDEMAR RIOJA BLANCO, RIOJA SP	12 / 44
LUKE CHARDONNAY, COLUMBIA VALLEY, WA	12 / 44
LANGE ESTATES PINOT GRIS, WILLAMETTE VALLEY, OR	14 / 50

Rosé

DOMAINE DE TRIENNES, PROVENCE, FR	14 / 50
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Red

HOUSE RED	11 / 40
CHATEAU FONSALADE "CUVEE F", GSM, SAINT CHINIAN, FR	14 / 50
TORII MOR PINOT NOIR, WILLAMETTE VALLEY, OR	15 / 52
EFESTE "LIL MAMA" CABERNET SAUVIGNON, COLUMBIA VALLEY, WA	15 / 52
RASA VINEYARDS OCCAM'S RAZOR CABERNET SAUVIGNON, COLUMBIA VALLEY, WA 2023	68
LEMELSON THEA'S SELECTION PINOT NOIR, WILLAMETTE VALLEY, OR 2022	70
K VINTNERS KLEIN VINEYARD SYRAH, WALLA WALLA, WA 2019	74
WOODWARD CANYON CABERNET FRANC, WALLA WALLA, WA 2022	78
CROUS ST MARTIN GSM, CHATEAUNEUF DU PAPE, FR 2023	84

Beer/Cider

MATCHLESS PILSNER & ROTATING MATCHLESS IPA	9
YONDER CIDER, SEASONAL	8



✧ Kitchen ✧

Small plates

NUTS & OLIVES	12	SEASONAL SALAD	15
Castelvetro olives, house nuts		mixed greens, radish, celery, cucumber, roasted beets, savory beet vinaigrette topped with pepitas and lemon zest (vegan, gf)	
BREADS & SPREADS	15		
house bread with seasonal spreads			
SPINACH & ARTICHOKE DIP	16	CLASSIC CAESAR	16
with grilled garlic bread		romaine, creamy caesar dressing, focaccia croutons, parm, lemon, black pepper	
BACON WRAPPED DATES	12	RAINBOW CARROTS	15
stuffed with cheese, balsamic reduction		roasted with shallots, fennel, garlic, topped with soy maple crema	
PATATAS BRAVAS	13	BRUSSELS & BACON	16
fried potatoes topped with red pepper aioli*		crispy fried brussels with bacon, roasted piquillos, piquillo cream, balsamic glaze (vegetarian option)	
		MEATBALLS W/ RED SAUCE	17
		with house focaccia	

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House made Pastas

BEET PESTO CRESTE	26	LAMB BOLOGNESE	28
house Creste de Gallo pasta, beet & pistachio pesto, chèvre, arugula, topped with roasted beets and balsamic reduction		house made pasta, slow braised lamb, garlic and herbs folded into tomato and red wine ragu, parm	
CACIO E PEPE	28	/ add 3oz house meatball	6
house Radiatori pasta, Pecorino Romano, toasted black peppercorns, garlic & lemon shrimp, parsley and fresh black peppercorn		/ add sautéed prawns	8
/ add burrata	6		

Large Plates

MUSSELS ALLA DIAVOLA	25	EN RAMA BURGER	22
local mussels in a spicy white wine, tomato, and garlic sauce, with grilled focaccia		5.5 oz. house ground beef topped with mozzarella, balsamic aioli, sun-dried tomato jam, shaved white onion, arugula, served with caesar salad	
FORAGER RISOTTO	25	/ add bacon +3	
shiitake mushroom risotto, cherry tomatoes, confit black pearl and shiitake mushrooms on a bed of arugula topped with radish and balsamic caviar (vegan, gf)			

Automatic gratuity will be added. to parties of 5 and larger.

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