

brunch

eggs

'deviled' shoyu egg 5
nori-togarashi gomasio

steamed egg tofu 8
bay shrimp xo, celery & cilantro

**chef stuart's breakfast
chicken broth 16**
poached egg, quinoa, yuba, japanese sweet
potato & fermented turnip

**mcfarland springs trout
kimchi pancake 22**
two fried eggs, hollandaise
& smoked trout roe

breads & sweets

huckleberry glazed donut holes 9
6 each

sticky bun 8
chocolate toffee sauce

ginger scone 6
whipped yogurt butter

laminated brioche 6
apricot jam

'ice cream' sandwich 12
crème fraîche 'ice cream', chamomile macaron &
blueberry compote

menu

avocado wedge 12
charred serrano crema & pepitas

chilled udon noodle salad 14
pickled maitake mushroom, cucumber &
golden umeboshi vinaigrette

multi-grain porridge 15
crispy sprouted lentils, mushroom conserva,
whipped ricotta & saba

prosciutto roti 18
wagon wheel fondue & lettuces

sweet corn mochi 23
ricotta salata, lime & chili

squid ink cavatelli 28
octopus, clams, squid & tomato-kale ragù

smoked bacon bratwurst 23
roasted whole baby turnips, purple majesty
potato & apple sauce

wolfe ranch buttermilk fried quail 16/32
tart onions & parmesan cheese

bbq liberty farms half duck 70
spicy peanuts, thai basil &
smoked chile vinegar

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WINE LIST

SPARKLING

	GLASS / BOTTLE
Chardonnay, Domaine Désiré Petit, Cremant du Jura, France MV	16 80
Cabernet Franc, Château de Brézé <i>Brut Rosé</i> , Crémant de Loire, Loire Valley, France MV	16 80

WHITE

Riesling, Dönhoff <i>Trocken</i> , Nahe, Germany 2018	15 75
Grüner Veltliner, Ott <i>Fass 4</i> , Wagram, Austria 2014	14 70
Albariño, Keep, Lost Slough Vineyard, California 2015	16 80
Hárslevelű, Kikelet <i>Birtok</i> , Tokaj, Hungary 2017	15 75
Chardonnay, Tyler, Santa Barbara, California 2018	15 75
Rebula, Kabaj, Primorska, Slovenia 2015 <i>skin-fermented</i>	17 85

ROSÉ

Cabernet Franc, Thibaud Boudignon, Loire Valley, France 2018	14 70
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RED

Gamay, Pierre Cotton, Beaujolais, France 2018	18 90
Cabernet Franc, Château de Villeneuve, Saumur Champigny, Loire Valley, France 2017	16 80
Nerello Mascalese/Cappuccio, Benanti, Etna Rosso, Sicily 2016	15 75
Mencía, César Márquez, <i>Parajes</i> , Bierzo, Spain 2017	16 80
Heritage Blend, Bedrock Wine Co., Bedrock Vineyard, Sonoma County, California 2018	15 75

COCKTAILS

LILIKOI MIMOSA 13

passionfruit juice & sparkling wine

SUMMER SIPPER 13

haus x state bird aperitif, gin, cucumber

SUNNY JIM 13

gin, pineapple, vanilla & splash of seltzer

THE REMEDY 13

mezcal, smoked ginger, honey, lemon, jalapeño

EASY PICKINS 13

tequila, green gage plum jam, peach-chili shrub, cinnamon

BEER & CIDER

DRAFT

Fort Point Brewing KSA 8

Ghost Town Brewing Woe DIPA 9

Craftsman Cuvee de Masumoto

oak aged sour with peaches & nectarines 8

BOTTLES & CANS

The Rare Barrel *Enscorcelled* 55

oak aged dark sour with raspberries, cacao nibs & vanilla beans 750ml

Lassen Irvine Orchards 21

Dry Cider 500ml

NON-ALCOHOLIC

HOUSE SODA 6

lilikoï sunrise

ICED TEA - GINGER BEER 4

ANDYTOWN FRENCH PRESS 8

SPARKLING WATER 8

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