

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

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

breads & sweets

ginger scone 6
whipped yogurt butter & green gage plum jam

huckleberry glazed donut 7

sticky bun 8
chocolate toffee sauce

'ice cream' sandwich 12
pumpkin 'ice cream', gingersnap macaron,
toasted pepitas & coffee rum caramel

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

squash mochi 23
miso, ricotta salata, lime & cilantro

squid ink cavatelli 32
octopus, clams, squid & tomato-kale ragù

smoked bacon bratwurst 23
roasted whole baby turnips, farm 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, Marc Plouzeau <i>Perles Fines Brut Rosé</i> , Crémant de Loire, Loire Valley, France MV	16	80

WHITE

Riesling, Dönhoff <i>Trocken</i> , Nahe, Germany 2018	16	80
Grüner Veltliner, Franz Hirtzberger <i>Steinfeder</i> , Wachau, Austria 2017	19	95
Hárslevelű, Kikelet <i>Birtok</i> , Tokaj, Hungary 2017	15	75
Romorantin, Domaine Huards <i>Romo</i> , Cour-Cheverny, Loire Valley, France 2017	17	85
Chardonnay, Tyler, Santa Barbara, California 2018	16	80
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

Kadarka, Szeigl, Hajós, Hungary 2018	17	85
Pinot Noir, J.K Carriere, Willamette Valley, Oregon 2017	19	95
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 IN THE CITY 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

Chapman Crafted Pilsner 8

Ghost Town Brewing Woe DIPA 9

Craftsman Cuvee de Masumoto
oak aged sour with peaches & nectarines 10

BOTTLES & CANS

Sante Adairius Minus One Hazy IPA 10 16oz

The Rare Barrel Ensorcelled 35
oak aged dark sour with raspberries, cocoa nibs &
vanilla beans 750ml

Lassen Irvine Orchards 21
Dry Cider 500ml

NON-ALCOHOLIC

HOUSE SODA 6

lilikoï sunrise

ICED TEA - GINGER BEER 4

ANDYTOWN ESPRESSO 5

SPARKLING WATER 8

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