

**CURES & JUICES**

- BLOODY BEER 6
- GINGER LIME PILSNER 7
- MIMOSA 8
- FRESH LEMONADE/ ARNOLD 5
- BADOIT (LTR.) 6
- PANNA, FLAT (LTR.) 6
- COCA-COLA 3
- HOMEMADE ITALIAN SODA 4
- ORANGE JUICE 5

**SMALL**

- KUMAMOTO, COROMANDEL, KUSHI OYSTERS 16/HALF DOZEN
- PLATE OF ARTISANAL CHEESES WITH MEMBRILLO, HONEYCOMB & TOASTS 13
- HEIRLOOM TOMATO WITH BURRATA, BASIL, SEA SALT, BALSAMIC & GREEN OLIVE OIL 12
- GRILLED MISSION FIG WITH PROSCIUTTO, BURRATA, RADICCHIO & ARUGULA 13
- ROAST BEET & AVOCADO SALAD WITH CITRUS, HAZELNUT & SHERRY 9
- CHARRED ESCAROLE, CAPER-ANCHOVY DRESSING, ROASTED PEPPERS & CROUTON 9
- SMOKED TROUT SALAD WITH AVOCADO, CITRUS, SHAVED RED ONION & LEMON 9
- COLEMAN FARMS LETTUCES WITH LEMON, AGED BALSAMIC, GREEN OLIVE OIL & SHAVED PARMESAN 9
- ROCKET SALAD WITH CHERRY TOMATO, RADISH, SHAVED CORN, RICOTTA SALATA & LEMON 9
- DUNGENESS CRAB, ENDIVE, BEET, AVOCADO, LEMON & CREAMY HORSERADISH 12

**SANDWICH**

- NIMAN RANCH BLT 10 w/FRIED EGG 13
- ROAST CHICKEN SANDWICH WITH PATE, PICKLES & CILANTRO 13
- NIMAN RANCH LAMB BURGER WITH HARISSA AIOLI, ROASTED TOMATO & ARUGULA 15
- GRILLED HANGER STEAK SANDWICH WITH ANAHEIM CHILI, ARUGULA & HORSERADISH AIOLI 13
- NIMAN RANCH PORK BURGER WITH GRILLED RADICCHIO, QUESO IBERICO & MUSTARD AIOLI 15

**PLATES**

- PASTA RAGS WITH SPICY SAUSAGE, BITTER GREENS, CONFIT TOMATO & PECORINO 16
- RICOTTA GNOCCHI WITH CHERRY TOMATO, FRESNO CHILI, DUNGENESS CRAB & PARSLEY 17
- GRILLED MONTEREY BAY SQUID WITH ARUGULA, CAVAILLON MELON, CELERY & SALSA VERDE 12
- TUNA CONSERVA SALAD WITH SHAVED ONION, FENNEL, ARUGULA, OLIVES, POTATO & EGG 13
- DRY ROASTED PEI MUSSELS WITH FRESNO CHILI, FENNEL, MINT, LEMON 13
- CHICKPEA STEW WITH GREENS, COUS COUS, SPICED YOGURT & HARISSA 12
- GRILLED LAMB CHOPS WITH RAPINI-MINT PESTO, HARISSA & ROASTED GARLIC 18
- CRISPY DUCK LEG CONFIT WITH ROASTED CONCORD GRAPES, BITTER GREENS & RED WINE 20
- NIMAN RANCH SKIRT STEAK WITH ARUGULA, SHAVED PARMESAN, LEMON & BALSAMIC 22
- ROASTED JIDORI CHICKEN WITH HEN OF THE WOODS MUSHROOM & ENGLISH PEAS 24
- CRSIPY RED SNAPPER WITH BRAISED CORN, SHIITAKE, SCALLION & LEMON 25

**PIZZA**

- POMODORO - TOMATO SAUCE, OREGANO, CHILI & GREEN OLIVE OIL 12
- MIXED MUSHROOM, ROSEMARY & GARLIC OIL 14
- BLANCO - MOZZARELLA, PARMESAN, FROMAGE BLANC & GREEN OLIVE & GARLIC 14
- BLACK OLIVE, CONFIT TOMATO, FRESNO CHILE, ANCHOVY, BURRATA & OREGANO 15
- HOUSEMADE CHORIZO, SHAVED FENNEL, TOMATO, CREAM, CHILI & BASIL 14
- SMOKED MOZZARELLA, JALAPENO, CONFIT TOMATO, BOTTARGA, ARUGULA & LEMON 14
- SHAVED ASPARAGUS, SHALLOT, SOTTOCENERE TARTUFO & SUNNY EGG 15
- SPICY SALAMI, CARAMELIZED FENNEL, CONFIT TOMATO, GREEN ONION & MOZZARELLA 15
- CLASSIC MARGHERITA WITH MOZZARELLA 13 Add PROSCIUTTO 16
- GUANCIALE, CRUSHED OLIVES, FRESNO CHILE & MOZZARELLA 15
- HEN OF THE WOODS MUSHROOM, BEET GREENS & TALEGGIO 14
- EGGPLANT, TOMATO, OREGANO & MOZZARELLA 13
- GRUYERE, CARAMELIZED ONION, FROMAGE BLANC & ARUGULA 13
- GRILLED RADICCHIO, BACON, FONTINA & TOMATO CONFIT 14
- MUSHROOM, GOAT CHEESE, FONTINA & TRUFFLE OIL 14
- HOUSEMADE LAMB SAUSAGE, RAPINI, CONFIT TOMATO & ASIAGO 14

**VEGETABLE 8**

- SWEET CORN WITH CRÈME FRAICHE, PAPRIKA & CHIVES
- WOOD ROASTED ASPARAGUS WITH ROMESCO & MANCHEGO
- ROASTED SUMMER SQUASH WITH MINT, CHILI, LEMON & BREADCRUMBS
- SALT & PEPPER KENNEBEC FRITES WITH AIOLI & ROMESCO
- WOOD ROASTED CAULIFLOWER WITH GARLIC, PARSLEY & CHILI
- GRILLED BROCCOLINI WITH GARLIC, CHILI & VINEGAR



changes & modifications politely declined.

we support local, sustainable & organic  
practices whenever possible.