

SMALL PLATES

rosemary-citrus marinated olives | 3.00
blistered peppers | 5.00
pickled vegetables | 5.00
onion foccacia bread | 3.00
pickled pigs feet, truffle vinaigrette | 7.00
crispy crab cake, red pepper remoulade | 10.00
dutch bitterballs | 5.00
magalitsa jamon | 8.00
warm goat cheese | 6.00
pork buns | 5.00

chilled morro bay oysters | ginger-shallot mignonette and lemon | 21.00
classic caesar | anchovy, parmesan crouton | 12.00
farm cheese & charcuterie | accoutrements | 22.00
brick oven pizza | proscuitto di parma, rocola arugula, tomato, mozzarella | 20.00
sonoma chicken | garden greens, pommes frites | 24.00
flat iron steak | garden greens, pommes frites, tarragon butter | 24.00
bernardus burger | caramelized onions, potato bun, garlic fries | 18.00

COCKTAILS | 15.00

black pearl | casterede armagnac, coffee liquor, champagne float
jungle bird | goslings black seal rum, campari, fresh pineapple, lime
blinker | high west double rye, grapefruit, house made grenadine
martinez | genever, carpano antico vermouth, luxardo
blood & sand | chivas 12 year, cherry herring liqueur, orange juice
paper plane | buffalo trace bourbon, aperol, varnelli amaro nino, lemon
dusty gibson | no. 209 gin, perucchi dry vermouth, house pickled onions
purittia | el reys mescal, yellow chartreuse, lemon
green tea collins | charbay green tea vodka, lemon, soda
quinceanera | mi casa reposado, amontillado sherry, lime, chocolate bitters
the grappler | clear creek apple brandy, navarro verjus, honey syrup

DRAFT BEER | 7.00

Ballast Point "Sculpin' IPA, San Diego | Mission Brewery "Blonde" Kolsch, San Diego | Flying Dog Pale Ale, Maryland

BOTTLE BEER | 7.00

Boont Amber Ale, Anderson Valley | Bear Republic "Hop Rod" Rye, Sonoma North Coast "Scrimshaw" Pilsner, Santa Cruz | Sudwerk Dopplebock, Davis Bitburger Pilsner, Germany | St. Bernardus Triple