

SNACKS 7 EACH

MARINATED OLIVES

SPICED NUTS

FURIKAKE POPCORN

BITES

SMOKED MUSSELS

Preserved garlic aioli, wild fennel, potato cracker. 12

BAJA CEVICHE

Seasonal fish, garlic, red onion, habanero, lime, avocado. 18

HOUSE MADE SPREADS

Tzatziki, charred eggplant, beet-feta, raw vegetables, whole wheat pita. 20

PROSCIUTTO SAN DANIELLE

Winter harvest fruit, pomegranate reduction, grilled bread. 17

CHEESE PLATE

Seasonal preserves, honeycomb, winter citrus, toasted bread. 24

CRISPY BRASSICAS

Cauliflower, kale, parmesan, anchovy aioli. 12

GRILLED JAPANESE CHICKEN SKEWERS

Tsukune, yuzu, togarashi, egg yolk. 13

GRILLED OCTOPUS

Braised white beans, olives, capers, smoked paprika vinaigrette. 19

FRIED CHICKEN SANDWICH

Spicy remoulade, vegetable slaw, pickles. 14

PUMPKIN & BLUE CORN EMPANADAS

Queso fresco, pepita mole, onion escabeche, crema. 16

CHEESEBURGER SLIDERS

Chipotle mayo, cheddar, butter lettuce, brioche bun. 18

FRIES

House ketchup, aioli. 9

SWEETS

CHOCOLATE LAYER CAKE

Citrus jam, dark chocolate ganache, fudge sauce. 10

BUTTERSCOTCH BUDINO

Bourbon caramel, coffee crumble, creme chantilly. 12

SPICED HOT CHOCOLATE

Vanilla marshmallow, oat milk, snickerdoodle. 9

Add your favorite spirit, ask your server!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some cocktails contain raw egg.

To support employee benefits, a 5.25% SF mandate surcharge is added to all checks. For reservations and parties of 6 or more, a 20% suggested gratuity is added.