

We're happy to accommodate a variety of dietary restrictions, allergens and preferences.
Please share your needs with your server and we will do our best to make it happen.

Snacks & More

Marinated Olives	\$6
Marcona Almonds	\$6
Pickled Vegetables	\$9
Fries <i>Choice of dipping sauce</i>	\$9
Lemon Ricotta <i>assorted crackers</i>	\$12
Hummus	\$20
<i>sumac-paprika garlic, tahini, pine nuts, crudite vegetables, pickles, pita</i>	
Caesar107*	\$15
<i>chopped gem lettuce, white anchovy, bonito flakes, parmigiano reggiano, olive oil croutons</i>	
<i>add 5ea shrimp* \$10 5oz king salmon* \$12</i>	
<i>add mary's chicken \$10 roasted mushrooms \$9</i>	
Black Garlic Shrimp*	\$19
<i>fine herbs, grilled sourdough</i>	
King Salmon Al Pastor Street Tacos* <i>3ea</i>	\$19
<i>charred pineapple, grilled scallion, serrano-lime aioli</i>	
BBQ Chicken Pizza	\$26
<i>sicilian style dough, BBQ sauce, Hobbs' bacon, red onion, scamorza, fontina, mozzarella, pickled chilis, sour cream</i>	
Bistro Steak Frites*	\$39
<i>Flannery USDA Prime 8oz Flat Iron, fries, chimichurri</i>	
Smashed Sliders* <i>Add Fries \$6 or Salad \$8</i>	\$15
<i>Flannery beef patty, cheddar, grilled onion, special sauce, toasted King's Hawaiian</i>	
<i>All the toppings you want \$4</i>	
<i>Hobb's bacon, avocado, mushrooms,</i>	
<i>Pt. Reyes blue cheese, Pt. Reyes Toma</i>	
<i>Substitute: Impossible Burger, gluten-free bun</i>	

A Lil' Something Sweet

Chocolate-Tahini Mousse	\$12
<i>coconut chantilly, toasted sesame</i>	
Guava Chiffon	\$12
<i>guava mousse, chiffon cake, lime chantilly</i>	

Cheese & Charcuterie Selections

Select any single item or combination to build your plate.
Each selection features **1.5oz portions**
served with classic crackers, fresh fruit, & olives
Add +\$12 Premium Accompaniments:
Marcona Almonds, Preserves, Mustard, Dry Fruits

Cheese

Toma	\$9
<i>Point Reyes Farmstead Cheese Co., Point Reyes, CA</i>	
<i>Pasteurized Cow's Milk, Toma Style Semi-Firm</i>	
Mezzo Secco Jack	\$9
<i>Vella Cheese Co., Sonoma, CA</i>	
<i>Pasteurized Cows Milk, Aged Firm Jack</i>	
Barely Buzzed Coffee Rubbed Cheddar	\$10
<i>Beehive Cheese, Northern Utah</i>	
<i>Pasteurized Cow's Milk, Semi-Firm</i>	
Purple Haze	\$11
<i>Cypress Grove, Arcata, CA</i>	
<i>Pasteurized Goat's Milk, Soft-Fresh</i>	

Charcuterie

Soppressata	\$9
<i>P.G. Molinari & Sons, San Francisco CA</i>	
<i>Dry Cured Pork Salame with black pepper, red wine</i>	
Hot Capicola	\$10
<i>Fra'Mani, Berkeley, CA</i>	
<i>Dry Cured Pork Shoulder with Spice Rub</i>	
Genoa Salami	\$10
<i>Olli Salumeria, Oceanside, CA</i>	
<i>Dry Cured Pork Salame with white pepper</i>	
24 Month Prosciutto di Parma	\$10
<i>Galloni Family, Parma, Italy</i>	
<i>Cured Leg of Pork</i>	

CASHLESS PAYMENTS ONLY
DEBIT, VISA, MASTERCARD, AMERICAN EXPRESS,
DISCOVER, TAP TO PAY ACCEPTED

Kitchen closes around 7:30pm daily depending
on level of business

Wine Club discounts do not apply to food purchases.
Additions or substitutions will incur additional charges.
20% gratuity added to groups of 6 or more.
Maximum 2 guest checks/credit cards per table.
No outside food or beverages allowed.

Please limit your dining experience to two hours to ensure timely seating for other guests.

*Please inform your server of any allergens you may have.
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Wine by the glass & other beverages



Wines By The Glass

<i>half glasses available</i>	5oz Glass Bottle
Chardonnay	
2024 Santa Rita Hills AVA, Appellation Series *	\$15 \$51
2024 Sierra Mar Vineyard, Santa Lucia Highlands*	\$18 \$62
2021 Rosemary's Vineyard, Arroyo Grande Valley**	\$19 \$65
2019 Rosemary's Vineyard, Arroyo Grande Valley* **	\$26 \$89
2017 Rosemary's Vineyard, Arroyo Grande Valley**	\$26 \$91

Pinot Noir

2024 Santa Rita Hills AVA, Appellation Series *	\$18 \$62
2024 Garys' Vineyard, Santa Lucia Highlands*	\$25 \$86
2022 Sierra Mar Vineyard, Santa Lucia Highlands**	\$26 \$88
2019 Sierra Mar Vineyard, Santa Lucia Highlands**	\$36 \$124
2018 Sierra Mar Vineyard, Santa Lucia Highlands**	\$36 \$126

Other Wines

2025 Cuvée Los Gatos Rosé of Pinot Noir	\$12 \$29
2019 Mountain Select Red Blend*	\$20 \$70
2018 Black Ridge Cabernet Sauvignon	\$26 \$89

Sparkling Wine

Domaine Carneros, Brût 2021	\$15 \$60
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Flights of 3 2-oz pours

Classic* choice of White or Red	\$30 \$32
Library** choice of White or Red	\$36 \$40
Build Your Own	\$MP

Wine Cocktails *low abv*

TestaFrosé	\$14
<i>Cuvée Los Gatos Rosé of Pinot Noir, strawberry, lemon</i>	
Sangria Roja	\$15
<i>Cuvée Los Gatos Pinot Noir, cherry, berries, orange</i>	
Chardonnay Spritz	\$15
<i>Cuvée Los Gatos Chardonnay, lemon-lime, mint, soda water</i>	

Beer

Ballast Point Sculpin IPA , 12oz 7% abv	\$10
New Belgium Fat Tire Ale , 12oz 5.2% abv	\$10
Calicraft Kolsch , 12oz 5.2% abv	\$10

Zero Proof

Coke, Diet Coke, Sprite	\$3
San Pellegrino assorted flavors	\$4
Tahoe Artisan Still	\$8
<i>or Sparkling Water (750ml)</i>	
Drip Coffee or Tea	\$4
Cold Brew or Iced Tea	\$4

The Vault

Rare, pristinely cellar-aged vintages from our library offered for a limited time to highlight the depth, history, and evolution of our wines.

See our Wine List for the full selection of vintages

Corkage Policy

We welcome guests to enjoy wines from their own collections.
Please refer to our wine list for full corkage details.

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