

Glass • Wine

Sparkling

Moët + Chandon Brut Impérial, Épernay NV	26.
Iron Horse – Ocean Reserve Blanc de Blancs Brut, Green Valley 2013	19.
J Vineyards Cuvée 20 Brut, Russian River Valley NV	16.
Domaine Carneros Brut Rosé, Cuvée de la Pompadour, Carneros NV	17.
Benvolio Prosecco Brut, Friuli NV	9.

White

Domaine Barat Chablis, Vaillons 1er Cru 2016	21.
Matthiasson Chardonnay, Linda Vista Vineyard, Napa Valley 2016	16.
Ferrari Carano Reserve Chardonnay, Carneros-Napa Valley 2014	23.
Pierre Henri Saint-Fiacre – Sur Lie , Muscadet Sèvre et Maine 2015	12.
Yves Martin Vigneron Chavignol, Sancerre 2016	16.
Cape Mentelle Sauvignon Blanc/Semillon, Margaret River, Australia 2017	9.
Galerie Naissance Sauvignon Blanc, Napa Valley 2015	17.
Robert Weil Riesling Tradition, Rheingau 2016	16.
Rudi Pichler Grüner Veltliner Federspiel, Wachau 2016	16.

Rosé

Bieler Père & Fils Grenache/Syrah/Cabernet Sauvignon, Coteaux D'Aix-en-Provence 2017	12.
Baileyana Rosé of Pinot Noir, Edna Valley 2017	12.

Red

Viña Tarapacá Gran Reserva Carmenère, Valle del Maipo-Chile 2015	12.
P + S Post Scriptum De Chryseia Touriga Nacional, Douro 2014	14.
Ritme Celler Ritme Carinyena/Garnatxa, Priorat 2015	16.
Crossbarn Paul Hobbs Pinot Noir, Sonoma Coast, Sonoma County 2015	18.
Penner-Ash Pinot Noir, Willamette Valley 2015	23.
Atlas Peak Cabernet Sauvignon, Napa Valley 2015	18.
Newton Unfiltered Cabernet Sauvignon, Napa Valley 2014	25.

Cocktails • The Bartender's List

Cosmo Not

Ketel One. Triple Sec. White Cranberry. Lemon	13.
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Mariposa Street

Junipero Gin. Mint. Pomegranate	14.
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El Burro

Cazadores Reposado. St. George Absinthe. Citrus. Ginger	14.
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Brooklyn

Bulleit Rye. Luxardo. Noilly Prat Vermouth	14.
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Lawn Party

Pimm's. Ketel One. Fresh Ginger. Cucumber. Ginger Beer. Lemonade	14.
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Bar • Bites

Herbed Goat Cheese Dip aged balsamic, arbequina olive oil, old bay chips	12.
Chicken Liver Mousse rhubarb mostarda, ciabatta	12.
Mixed Greens Salad sunflower crusted fromage blanc, swanton strawberries	14.
Lime Marinated Ceviche tomatillo gazpacho, avocado, tortilla chips	16.
Charcuterie prosciutto, soppressata, cacciatorini, mustard, pickles, ciabatta	18.
Grilled Monterey Squid charred pea tendrils, red pepper coulis, cotija	15.
BBQ Baked Oysters pickled red onions, cilantro	15.
French Fries	9.
Togarashi Popcorn	6.
Warm Marinated Olives	7.

Oyster • Special

Monday–Friday 11:30am–5:30pm

Featured Oyster of the Day
\$1.05 each

Limit 24 featured oysters per table at one time.

We shuck all of our oysters to order.

Due to the high demand, your patience is appreciated.

Please hug your shucker!

Drink • Specials

Monday–Friday 2:00pm–5:30pm

Featured Beer \$7.00

Trumer Pils
Berkeley

Featured Wines \$8.00

Featured Sparkling: Benvolio Prosecco

Featured White: Cape Mentelle Sauvignon Blanc

Featured Cocktails \$9.00

Aperol Spritz

Aperol. Orange. Benvolio Prosecco.

Cucumber Collins

New Amsterdam Gin. Cucumber. Citrus. Club Soda. Lime.

Five percent charge added for San Francisco Employer Mandates.
California Law advises patrons that “consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food borne illness.”

5/19/18