



Our menu changes weekly and incorporates the finest seasonal ingredients

-Substitutions & modifications are politely declined - [Gluten Free 🌿]

Mercy of the Chef | Five course tasting - participation is required by entire party 80

ANTIPASTI

Winter vegetables carrot habanero salsa fennel Leek cara cara cippolini crouton	14
Grilled Romaine Caesar mascarpone parmesan brioche anchovies	13
Charcuterie & Cheese house meats assorted cheese garlic toast mostarda	26
Burrata Bruschetta heirloom tomatoes aged balsamic basil	14
Prosciutto Bruschetta ricotta figs pistachio honey	14
Veal Meatball ricotta pesto basil garlic toast	16
Mushroom Toast mushroom medley sherry cream thyme	12
Octopus wagyu refried cow beans jalapeno puffed beef tendon 🌿	17
Baby Sweet Potatoes bone marrow espresso herbs truffle	17
Mussels n'duja sausage fennel pollen calabrian chili fennel toast	23
Pork Belly egg 62 rosemary potato polenta maple apple vinaigrette	17

MAIN

Wagyu-Ribeye carrot nitro herb whipped potatoes DS1 🌿	46
U-Ten Scallops marinated shitake quinoa fried rice broccolini bok choy pickled onion	34
Local Seabass creole frog legs roasted pepper cornbread okra	29
Venison Filet root ash hunter's Sauce black trumpet turnips red-eye farro	34
Herb Crusted Pork Tenderloin tarragon pesto pancetta romanesco cannellini beans	28
Jidori Chicken truffle risotto black bone marrow demi cauliflower grana padano	29

PASTA

Gnocchi san marzano tomatoes grana padano burrata basil	19
Sacchetti mushroom ricotta filled porcini broth black trumpet leek	21
Pappardelle bolognese short rib pork sausage chilies ricotta salada	21
Linguini gorgonzola alfredo truffled jidori chicken basil	23

PIZZA | served well done |

Diavolina spicy soppressata hot honey calabrian chili gioia mozzarella	19
Calabrese gioia mozzarella house sausage & ricotta peppadew cippolini	21
Lasagna house made meatball house made ricotta pecorino	21
Mushroom onion soubise chervil truffle Gioia mozzarella	23

SIDES

Broccolini calabrian chili garlic lemon 🌿	8
Brussels bacon sultana grana padano 🌿	8

*consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness

BUBBLES

BRUT ROSE SHARFFENBERG MENDOCINO COUNTY	47
PROSECCO VILLA SANDI ITALY	10/40
ROEDER-STATE .BRUT. ANDERSON VALLEY. V	53
Armand De Brignac ACE OF SPADES Gold Brut	299

WHITE GLASS

REISLING FRISK AUSTRALIA	10
CAPE BLEUE ROSE JEAN LUC COLOMBO MARSAILLE	13
PINOT GRIGIO A TO Z OREGON	10
PINOT GRIGIO BOLLINI TRENTINO	11
SAUVIGNON BLANC EMOLO SONOMA COUNTY	11
CHARDONNAY RAEBURN RUSSIAN RIVER V	15
CHARDONNAY ALEXANDER VALLEY SONOMA C	12
BOURGOGNE BLANC LOUIS LATOUR FRANCE	13

RED GLASS

PINOT NOIR COMPLICATED SONOMA COAST	13
PINOT NOIR BELLE GLOS SANTA LUCIA H	19
MERLOT CHATEAU ST. MICHELLE	13
MALBEC LA POSTA "PIZZELA" ARGENTINA	13
CABERNET SAUVIGNON MATCHBOOK ZAMORA CA	13
CABERNET SAUVIGNON TWENTY ROWS NAPA	15
RED BLEND CHRONIC CELLARS PASO ROBLES	12
RED BLEND MICHEAL DAVID PETIT PETIT LODI	13
ZINFANDEL SEGHEISIO FAMILY SONOMA C	12

WHITE BOTTLES

PINOT BLANC DOMAINE SCHLUMBERGER	46
BOURGOGNE BLANC LOUIS LATOUR FRANCE	53
PINOT GRIGIO TERLATO ITALY..	46
PINOT GRIS SKYFALL COLUMBIA VALLEY	43
CAPE BLEUE ROSE JEAN LUC COLOMBO MARSAILLE	46
SAUVIGNON BLANC EMOLO SONOMA COUNTY	40
REISLING FRISK AUSTRALIA	40
CHARDONNAY ALEXANDER VALLEY SONOMA C	43
CHARDONNAY RAEBURN RUSSIAN RIVER V	52
CHARDONNAY JORDAN RUSSIAN RIVER	68

RED BOTTLES

MERLOT CHATEAU ST. MICHELLE	44
MALBEC LA POSTA ARGENTINA	38
PINOT NOIR COMPLICATED SONOMA COAST	46
PINOT NOIR ARCHERY SUMMIT WILLAMETTE V	70
PINOT NOIR BELLE GLOS SANTA LUCIA H.	72
PINOT NOIR EMERITUS RUSSIAN RIVER VALLEY	75
ZINFANDEL SEGHEISIO FAMILY SONOMA	40
ZINFANDEL VELLE OF THE MOON SONOMA	48
CABERNET SAUVIGNON TWENTY ROWS NAPA	56
CABERNET SAUVIGNON JUSTIN NAPA	60
CABERNET SAUVIGNON JORDAN PASO ROBLES	78
CABERNET SAUVIGNON CHATEAU MONTELENA NAPPA	97
CABERNET SAUVIGNON GAMBLE NAPA	105
CABERNET SAUVIGNON CAYMUS RUTHERFORD	192
RED BLEND RIDGE HEALDSBURGH	82
RED BLEND CHRONIC CELLARS PASO ROBLES	38
RED BLEND MICHEAL DAVID "PETITE PETITIE" LODI	48

VINTAGE SODAS | 3.50

SPARKLING AND FLAT WATER | 7

CRAFTED COCKTAILS

HAN SPIRITS 12

GINGER BERRY MULE

VODKA | GINGER | STRAWBERRY SIMPLE | LEMON

SUN-CITY TOPPER

GIN | BONAL APERITIF | LEMON | SIMPLE | CITY OF THE SUN IPA

POMEGRANATE BASIL

RUM | POMEGRANATE LIQUOR | HONEY | LEMON | BASIL

MOCKING BIRD

TEQUILA | HONEY | FIREWATER | SAGE | GINGER | LIME

AUTUMN

WHISKEY | PEAR | APPLE PIE SPICE | LEMON

MADISON AVENUE

WHISKEY | PORT | RED VERMOUTH | VANILLA SIMPLE | BITTERS

DRAFT

WINDANSEA WHEAT 5.1% | KARL STRAUSS S.D. 8

Banana and clove up front with a smooth crisp finish.

PLENTY FOR ALL PILSNER 4.9% | FALL BREWING S.D. 8

A crisp, easy drinking lager, brewed with Pilsner malt and noble hops from Germany.

SHARK BITE RED ALE 6% | PORT BREWING S.D. 8

Sweet caramel, toasted malts with slight citrus and floral hoppiness.

394 PALE ALE 6.0% | ALESMITH S.D. 7

Tony Gwynn's own perfectly crafted beer.

GRAVEYARDS HOPPY PALE ALE 6.2% | PIZZA PORT S.D. 7

Hoppy pale with bright bitter hops, pairs perfectly with our Bolognese!

GREEN HAT IPA 7.3% | FALL BREWING S.D. 8

Hops and citrus up front, well-executed west coast style IPA.

CITY OF THE SUN IPA 7.5% | MODERN TIMES S.D. 8

Juicy IPA that balances fruity zest with malt sweetness.

TRICERAHOPS DOUBLE IPA 8% | NINKASI O.R. 8

Hop-bomb with sweetness on the back end balancing the bitterness.

HAUNTED STARS IMP RYE-PORTER 8% | MODERN TIMES S.D. 8

Chewy, chocolaty, spicy malt character with warming finish.

YETI NITRO RUSSIAN IMP STOUT 9.5% | GREAT DIVIDE C.O. 8

Big, roasty malt flavor gives way to rich caramel and toffee notes.