

Whites

within each category, wines are listed in order of body & richness

Sparkling

6 oz / btl

Sorelle Bronca Brut Prosecco, Valdobbiadene, Veneto, NV	10.5 / 40
Golden delicious apple, spring daphne, bright citrus notes & crisp acidity	
Roederer Estate Brut - "L'Ermitage" Anderson Valley, 02	15 / 58
Baked apple & apricot with quince, crème & delicate pie crust notes	
Arglye -Brut Rosé Dundee Hills, Willamette Valley OR, 07	13.5 / 52
Wild strawberry, raspberry & pear, notes of rose petal & pomegranate with balanced minerality & a light, delicate finish	

2 oz / 5 oz / ½ btl / btl

Bordeaux Blanc

Manifesto North Coast SB, 08	3.25 / 6.5 / 16 / 28
Passion fruit, meyer lemon, distinctive orange zest & green apple, finishing bright & clean	
Torbreck "Woodcutter's" Sémillon, Barossa Valley, 08	3.75 / 8 / 20 / 36
Exotic & complex with smoked almond & honeysuckle, candied blueberry, limesicle & wet stones	
Matrix Alexander Valley SB, 09	3.75 / 7.5 / 18 / 32
Fresh, fruit driven yet crisp with passion fruit, ruby red grapefruit & papaya	
Grey Stack "Rosemary's Block" Bennett Valley SB, 09	5.25 / 11 / 26.5 / 49
Lush ripe fruit with guava & pineapple, round acid & a long finish	

Chardonnay

Morgan "Metallico" Monterey, 08	3.5 / 7 / 17 / 30
Tart lime, lavender & orange blossom on the nose with honeydew melon, nectarine, & pear on the the palate	
Medlock Ames "Bell Mtn Vnyd" Russian River, 07	4 / 8.5 / 21 / 38
Bright stone fruits & hazelnut with brown baking spice & a plush mouthfeel	
Ramey Russian River, 08	6.5 / 14 / 34.5 / 65
Creamy rich lemon meringue & pineapple, soft acidity & stone fruit finish	
La Crema Russian River, 08	5.5 / 11 / 28 / 52
Golden apple & pear with notes of toasted brioche & butterscotch leading to a rich juicy finish	
Kistler "Les Noisetiers" Sonoma Mtn., 08	8 / 17 / 42 / 80
White flowers, smoke & minerality on the nose, butterscotch, roasted apples & nervy acidity make for a very long finish	

Something Completely Different

Gurrutxaga bizkaiko txakolina , Basque Country, 09	4.25 / 9 / 22 / 40
Slightly effervescent with bright minerality, citrus rind, honeydew melon & stone fruits	
Mac Murray pinot gris , Sonoma Coast, 08	4 / 8.5 / 21 / 38
Tart lime, wet stone & guava followed by citrus notes	
Laurenz und Sophie gruner veltliner , Austria, 08	3.25 / 6.5 / 16 / 28
Soft & juicy with peach, green apple, citrus & a hint of white pepper	
Seghesio arneis Russian River, 09	3.75 / 8 / 20 / 36
Bright & aromatic with pear, honeydew melon & crisp green apple	
Bridlewood reserve viognier , Central Coast, 07	3.75 / 7.5 / 18 / 32
Apricot, honeysuckle & melon with ripe juicy pear on the finish	
Dr. Crusius riesling Kabinett, Nahe, 08	4 / 8.5 / 21 / 38
Ripe pear & citrus blossom with a vigorous finish	
Fitz-Ritter gewürtzaminer Spätlese, Pfalz, 08	4.75 / 10 / 24.5 / 45
Cantaloupe, apricot, honey & slate with mouthwatering acidity & a touch of sweetness	

Rosé

Triennes Rosé of Cinsault, Provence 09	3.25 / 6.5 / 16 / 28
Rose petal, candied red fruits & a touch of spice on the bright finish	
Lynmar Rosé of Pinot Noir, Russian River, 09	3.75 / 8 / 20 / 36
Fresh red fruits, black currant, white flowers, crème fraîche & vanilla bean	
Pink Girl Rosé of Syrah, "Rancho Sarco Vnyd" Napa, 09	3.5 / 7 / 17 / 30
White plum, blueberry, pomegranate & watermelon jolly ranchers finishing with stone fruits & refreshing minerality	

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Pinot Noir

- Domaine Michel Gros** Bourgogne, 07 4.25 / 9 / 22 / 40
Very bright supple cherry & gravelly minerality, juicy but with firm tannins & a strong finish
- Pali** "Inman Olivet Vnyd" Russian River, 06 5.5 / 12 / 30 / 56
Soft & well layered with raspberry, strawberry, violet & subtle minerality
- Romilly** Russian River, 08 6.5 / 14 / 34.5 / 65
Dark blackberry & cherry with spiced cola & vanilla overtones
- Chasseur** Sonoma County, 08 5.5 / 11 / 28 / 52
Spiced Bing cherry, ripe raspberry, cola, a touch of vanilla & a long finish
- Sequana** "Sarmiento Vnyd" SLH, 08 6.25 / 12.75 / 31.5 / 59
Blackberry, plum & cola with sassafras, cedar & crisp acidity
- Mueller** Russian River, 07 4.5 / 9.25 / 23 / 42
Fresh red raspberry & black cherry with hints of spiced mocha & maple lingering on the palate
- Rochioli** Russian River, 08 8 / 17 / 42 / 80
Earth, violet & soft pepper on the nose, smoked bacon, dried sage, lush mulberry & cherry on the palate with a velvety texture

Zinfandel

- Limerick Lane** "Collins Vnyd" Russian River, 07 4.25 / 9 / 21.25 / 39
Raspberry, red currant & ground coffee with a touch of spice on the finish
- Acorn** "Alegria Vnyd" Russian River, 06 5 / 11 / 26 / 48
Well layered & rich with fresh blackberry, black pepper, mocha & vanilla
- Turley** "Cederman Vnyd" Howell Mtn Napa, 07 6 / 13 / 32 / 60
Concentrated raspberries & vanilla, spiced dark cocoa, lengthy finish
- Thumbprint** "Ramazzotti Vnyd" Dry Creek Valley, 07 5.5 / 12 / 30 / 56
Juicy blackberry pie & spiced mocha with a very lush finish
- Valdez** "Landy Vnyd" Russian River, 07 7 / 15 / 37.5 / 71
Huckleberry cobbler, dense blueberry, plum & white pepper with slight minerality & balanced tannins

Bordeaux Varietals

- Pellegrini merlot** "Cloverdale Ranch", Alexander Valley, 06 4 / 8.25 / 20 / 36
Bright ripe cherry & licorice followed by notes of dark chocolate, smoked meat & fresh vanilla
- Riglos gran malbec** Mendoza, Argentina, 06 5 / 11 / 26 / 48
Plum, currant, wild cherry & chocolate with supple tannins & measured acidity finishing long & lush
- T-Vine cabernet** "Red Tail Block", Sonoma County, 07 5.5 / 12 / 30 / 56
Rich & full bodied with cracked pepper, black cherry, mocha & firm tannins
- A. Rafanelli cabernet** Dry Creek Valley, 07 6.75 / 14.5 / 35.5 / 67
Dark chocolate, rich sun baked blackberry & currants, finished with balanced well tempered vanilla infused tannins
- Schweiger cabernet** Spring Mtn. District Napa, 05 7.5 / 16.75 / 41 / 78
Bold black cherry, cassis, plum & chocolate with intense mineral driven Spring Mountain tannins

Something Completely Different

- Paul Mathew valdiguie** "Turner Vnyd" Knights Valley, 09 4 / 8.25 / 20 / 36
Immensely fruit forward with strawberry, banana & soft spiciness to finish
- Paras grenache** Mt. Veeder, Napa, 07 7 / 15.5 / 38.5 / 73
Pure in flavor with strawberry, black pepper, dusty tannins & floral notes
- Shypoke charbono** Napa, 07 5 / 11 / 26 / 48
Inky in color, black cherry & pomegranate give way to vanilla & spice
- Le Fonti chianti classico riserva** Toscana, Italy, 04 5.5 / 12 / 30 / 56
Black cherry, caramel cream, chocolate, cinnamon, great tannin structure & a long finish
- Sheldon petite sirah** "Ripken Vnyd" Lodi, 06 4.25 / 9 / 22 / 40
Blackberry, bittersweet chocolate, freshly cracked pepper & vanilla
- Les Caves Roties de Pente carignane** Alexndr Valley 07 4 / 8.5 / 21 / 38
Well structured with boysenberry, plum, hoisin, black pepper & licorice
- Yorba barbera** "Shake Ridge Vnyd" Amador, 07 5.5 / 11 / 28 / 52
Plum, lush blueberry & well layered spices with a round plush finish
- Jenke reserve shiraz** Barossa Valley, 02 5 / 11 / 26 / 48
Vanilla & espresso on the nose with tobacco, pepper, black cherry & plum on the palate leading to a complex, lingering finish

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International Small Plates

Asian

Chilled Oyster on the Half Shell with Cilantro Mignonette*	2.5 ea.
Ahi Tuna Tartare with Lemon, Shiso & Pine Nuts*	11
Pork Belly Pot Stickers with Five Spice & Shiitake Mushrooms	9.5
Foie Gras "Poppers", Rhubarb-Ginger Chutney & Vanilla Bean Glaze	15
Salt & Pepper Berkshire Pork Riblets	10.5
"Mu Shu Bacon" Chive & Shiso Crepes, Hoisin BBQ Sauce	10.5
Tempura Soft Shell Crab "BLT", Tomato Ginger Jam	15

Locally Grown

Baked Oyster with Guanciale, Artichokes & Parmesan	3ea
Dungeness Crab Tacos with Watermelon, Red Onion & Mint	12
Sweet Pea Risotto with Crispy Guanciale & Pea Sprout Salad	10.5
Jones Farm Rabbit Rilette, Spiced Grape Chutney	10.5
Mac' & Cheese with Ham, Caramelized Onions & Gruyere	8
Baby Beet Chopped Salad, Mustard Vinaigrette, Blue Cheese, Wheat Berries, Marcona Almonds	9
Organic "Brick Chicken", Tzatziki Sauce, Fried Onion Salad	9.5
Liberty Farms Pulled Duck BBQ, White Cheddar Polenta	10

Mediterranean

Warm Spinach Salad, Goat Cheese, Dates, Cracked Almonds, Pancetta Vinaigrette	9
Flatbread with Smoked Cheddar, Spring Onions, Piquillo Peppers, Broccoli Rabe & Boccalone Lardo	10.5
Fava Bean Bruschetta with Housemade Burrata Cheese	9
"Fish & Chips" Grilled Monterey Bay Sardines, Salsa Verde, Garlic Potato Chips	9.5
Shrimp a la Plancha (eat the shells & suck the heads!)	12
Tunisian Roasted Local Carrots with Pine Nuts, Olives & Mint	9
Moroccan Style Lamb Chops, Preserved Lemon Couscous	15

French

Willi's Truffled French Fries with Truffle Aioli	9
Arugula & Endive Salad, Avocado, Manchego Cheese, Toasted Almonds, Meyer Lemon – Truffle Vinaigrette	9
Roasted Bone Marrow with Toasted Brioche & Red Onion Marmalade (just do it!)	10
Filet Mignon Sliders, Creamed Spinach, Whole Grain Mustard Bearnaise	15

these items are served raw

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Sparkling 17.

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Roederer 'L'Ermitage' Brut, Anderson Valley, 2002
Argyle Brut Rosé, Dundee Hills, 2007

Bordeaux Blanc 10.

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Matrix, Sauvignon Blanc, Alexander Valley 2009

Aromatic Whites 11.5.

Gurrutxaga, Bizkaiko Txakolina, Basque Country 2009
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Lynmar Rosé of Pinot Noir, Russian River 2009
Pink Girl Rosé of Syrah, 'Rancho Sarco Vnyd', Napa 2009

Pinot 16.25.

Romililly, Russian River 2008
Pali 'Inman Olivet Vnyd', Russian River 2006
Sequana 'Sarmiento Vnyd', SLH 2008

Bordeaux 16.

Pellegrini 'Cloverdale Ranch' Merlot, Alexander Valley 2006
T-Vine 'Red Tail Block' Cabernet, Sonoma County 2007
Schweiger Cabernet, Spring Mtn. District Napa 2005

Private Stash

Chardonnay

Bergstrom "Sigrid" Willamette Valley 2007 100.

Pinot Noir

B. Kosuge 'Hirsch Vnyd, Sonoma Coast 2007 95.
Kosta Browne Sonoma Coast 2008 150.
Kosta Browne Russian Riiver 2008 150.

Cabernet

Roy J. Maier, Sonoma County 2006 85.
Demuth Kemos 'Clajeaux Vnyd', Chalk Hill 2006 105.
Kenzo Estate 'Rindo', Napa 2005 125.
Tom Eddy 'VSR', Napa 2004 150.

Zinfandel

Robert Biale "Stagecoach Vnyd" Napa 2007 110.

One of a Kind or Two

375 ml Chateau Bel Air, Haut-Medoc, Bordeaux, France 2001 25.

Arrowood, "Alary Vnyd" Chardonnay, RRV 2007 45.

Scali White Wine, Voor Paardeberg, S. Africa 2006 65.

Baton 'Charles Heintz Vineyard', Sonoma Coast 2007 85.

\$15 corkage per 750ml, two bottle maximum.
\$25 corkage per 750ml after that.

We will waive corkage fee on a bottle of your wine for each bottle you purchase from us!

18% gratuity added to parties of 6 or more

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Cheeses

Selection of Three 12
With 3- 2oz Wine Pairings 25
Selection of Six 22
With 6- 2oz Wine Pairing 48

All cheeses served with white truffle honey,
wine crackers & raisin pecan toast

Hoja Santa, Mozzarella Co., TX

A goat's milk cheese wrapped in Hoja Santa leaves.
A creamy cheese with refreshing tones of mint & sassafras.

***Acapella, Andante Dairy, California**

Soft-ripened goat's milk cheese with an ashed rind.
Firm texture with buttery flavor & a slightly tart finish.

***Pleasant Ridge Reserve, Upland Cheese, WI**

An alpine style cheese made with cow's milk.
Rich & hearty with complex layers of caramel & tart fruitiness

Cabot Clothbound Cheddar, Jasper Hill Farms, VT

Cow's milk Cheddar that is sharp & creamy. Aged for twelve months.

***Vermont Ayr, Crawford Family Farm, VT**

Semi-hard cow's milk cheese made in the Swiss Mountain style
that is smooth & creamy with a rich nutty finish

Truffle Tremor, Cypress Grove, Humboldt County

Tome style goat cheese, natural velvety texture with hint of truffles.

Cave Aged Marisa, Carr Valley, WI

Sheep's milk cheese, Cave aged 6 months creating a
complex creaminess that balances with inherent saltiness.

***Great Hill Blue, Great Hill Dairy, MA**

This cow's milk blue is rich & caramelly in flavor with a
hint of saltiness in the finish & a slightly firm texture.

**this cheese is made with raw milk*

Charcuterie

Hand Crafted Cured Meats from Fra'Mani of Berkeley, California

A Selection of Three 10.5
**Served with Shaved Fennel & Parmesan,
Caper Berries & Warm Bruschetta**

Salametto Piccante

Spanish-influenced, spicy dry chorizo. Loop-shaped & brick-red in
color, with a touch of heat & smokiness, seasoned with pimenton.

Salame Nostrano

Nostrano, meaning "our own." Coarsely ground,
finely bound, mild & sweet.

Salame Toscano

Deep burgundy color, salty. Produced in the Tuscan
tradition of pairing foods with unsalted breads.

Salame Gentile

With origins dating back to the 18th century in the province of Parma Italy.
Coarsely ground & encased in the budello gentile
from which it takes its name & shape. Pronounced pork aroma.

Soppressata

Modeled after sopresssa vicentina from the Vicenza province of Northern
Italy. Coarsly ground with a hint of clove. Moist & full-flavored.

Cheeses

Selection of Three 12
With 3- 2oz Wine Pairings 25
Selection of Six 22
With 6- 2oz Wine Pairing 48

All cheeses served with white truffle honey,
wine crackers & triple raisin toast

Hoja Santa, Mozzarella Co., TX

A goat's milk cheese wrapped in Hoja Santa leaves.
A creamy cheese with refreshing tones of mint & sassafras.

***Acapella, Andante Dairy, California**

Soft-ripened goat's milk cheese with an ashed rind.
Firm texture with buttery flavor & a slightly tart finish.

***Pleasant Ridge Reserve, Upland Cheese, WI**

An alpine style cheese made with cow's milk.
Rich & hearty with complex layers of caramel & tart fruitiness.

Cabot Clothbound Cheddar, Jasper Hill Farms, VT

Cow's milk Cheddar that is sharp & creamy. Aged for twelve months.

***Vermont Ayr, Crawford Family Farm, VT**

Semi-hard cow's milk cheese made in the Swiss Mountain style
that is smooth & creamy with a rich nutty finish

Truffle Tremor, Cypress Grove, Humboldt County

Tome style goat cheese, natural velvety texture with hint of truffles.

Cave Aged Marisa, Carr Valley, WI

Sheep's milk cheese, Cave aged 6 months creating a
complex creaminess that balances with inherent saltiness.

***Great Hill Blue, Great Hill Dairy, MA**

This cow's milk blue is rich & caramelly in flavor with a
hint of saltiness in the finish & a slightly firm texture.

**this cheese is made with raw milk*

Charcuterie

Hand Crafted Cured Meats from Fra'Mani of Berkeley, California

A Selection of Three 10.5
**Served with Shaved Fennel & Parmesan,
Caper Berries & Warm Bruschetta**

Salametto Piccante

Spanish-influenced, spicy dry chorizo. Loop-shaped & brick-red in
color, with a touch of heat & smokiness, seasoned with pimenton.

Salame Nostrano

Nostrano, meaning "our own." Coarsely ground,
finely bound, mild & sweet.

Salame Toscano

Deep burgundy color, salty. Produced in the Tuscan
tradition of pairing foods with unsalted breads.

Salame Gentile

With origins dating back to the 18th century in the province of Parma Italy.
Coarsely ground & encased in the budello gentile
from which it takes its name & shape. Pronounced pork aroma.

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Desserts

Ricotta Beignets with Chocolate Sauce, Marshmallow & Grahams

Warm Scharffen Berger Flourless Chocolate Cake
Peanut Butter Caramel, Vanilla Bean Ice Cream & Sea Salt Peanuts

Warm Olive Oil Crepes & Lavender Roasted Strawberries,
Strawberry Ice Cream, Pine nuts & Quince Saba

Gipson's Orange Blossom Honey Crème Brûlée,
Raspberries

Chocolate Chunk & Banana Croissant Bread Pudding

All Desserts 8

"Liquid Dessert"

For those that prefer to drink their Sweets
A selection of three fine dessert wines. 26.5

Grof Degenfeld Tokaji Aszueszencia, Hungary 1999
Noe PX Sherry, Spain 30yr
Smith Woodhouse LBV Port, Douro 1995

or

Dr. Loosen Riesling Beerenauslese 2006
Bert Simon Riesling Beerenauslese 2003
Weingut Johann Peter Reinert Riesling Eiswein 2002

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Taylor Maid Farms Organic Espresso & French Press Coffee

Dona Isidora-Colombia (fair trade & shade grown)	4 sml / 8 lrg
Farmhouse Decaf (fair trade & shade grown)	4 sml / 8 lrg
Espresso	3
Cappuccino	4
Latte	4
Mocha	5
Artisan-Crafted Whole Leaf Tea	4
Organic Breakfast	
Ginger Peach (black tea)	
Acai Green Tea	
Good Hope Vanilla	

Dessert Wines

All wines are 3 oz. pours unless otherwise noted

Dr. Loosen – Riesling Beerenauslese, Mosel-Saar-Ruwer 2006	22.5
Very pure in flavor with a delicate sweetness of nectarine & apple that lasts through the long finish	
Bert Simon – Riesling Beerenauslese, Mosel-Saar-Ruwer 2003	17
Concentrated & viscous with notes of apricot & burnt pear, sweet but balanced by good acidity, a juicy, succulent wine	
Johann Peter Reinert – Riesling Eiswein, Mosel-Saar-Ruwer 2002	20
Wonderful fruit forward nose with notes of slate-like minerality, stone fruits & citrus blossom, full flavored but with brilliant acidity	
Grof Degenfeld- Tokaji Aszueszencia Tarcal, 1999	25
Medlar, fig & comb-honey with a great balance between acidity & sweetness	
Cossart Gordon – Bual 10 year, Madeira	10
Hazelnut, prune, almond & toffee with a smooth soft finish	
Dow's – Tawny Port 20 year, Douro	14
Golden raisin, toasted almond, honeycomb, sandalwood, exotic spice & a fresh, lingering finish	
Smith Woodhouse – Port LBV 1995, Douro	8
Gritty plum & cola with soft sweet vanilla notes leading to dark chocolate on the back palate	
Quinta do Vesuvio – Vintage Port 2006, Douro	13.5
Velvety with violet, pepper, jammy blackberry & firm tannins	
Noe Pedro-Ximenez 30 year sherry, Jerez	35
Plum & fig with a motor oil hue, finishes with coffee, chocolate & vanilla	

Beer

Lagunitas Pils - Pilsner, Lagunitas Brewing Co., Petaluma Ca.	5
Anchor Steam - Amber, Anchor Brewing Co, San Francisco Ca.	5
Red Tail - Amber Ale, Mendocino Brewing Co., Ukiah Ca.	5
Dogfish Head - 90 Min IPA, Dogfish Head Brewing Co., De	6
Bitburger Drive n/a - Braugruppe Germany	5

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