



March 2012

APÉRITIFS AND STARTERS

Lillet Blanc	4	Barros <i>La Grima Porto Blanco</i>	6
Andalousian Olives -- with Fennel, Lemon, Chili and Garlic			3.75
Marcona Almonds, Fried, with Kosher Salt			4.25

SMALL PLATES

Ahi Tartare Tacos (4) with Chili and Lime, Mango Salsa			10
Curly Polenta Fries with Spicy Tomato Vinaigrette			8
Cambazola Cheese Fondue with Fuji Apples & Asian Pears			10.5
Tricolore Salad: Arugula, Endive and Radicchio, & red onions with a Parmesan Vinaigrette			8.75
Beet and Arugula Salad with Ricotta Salata, Champagne Vinaigrette			8.5
Crispy Mac & Cheese with Herb Tomato Vinaigrette			7.75
Miso Glazed Sea Bass in Lettuce Cups with Sweet Soy			9.75
Fried Calamari with Meyer Lemon Aioli			9.25
Duck Confit Dumplings with Sweet Chili Dipping Sauce			8.75
Roasted Sweet Potato with Garlic and Thyme			5.25

Bruschetta of Swiss Chard with Raisins and Sweet Onions, Melted Pecorino	8.75
Burrata on Grilled Bread Salad with Basil Vinaigrette, Almonds, Cherry Tomatoes	9.5
Butternut Squash Ravioli with Sage Brown Butter	9.25
Steak Tartar of Wagyu "American Kobe," Basil Anchovy Vinaigrette, Pine Nuts	9.25
Shrimp "Pil Pil" with Garlic, Tomato, Sherry, and a bit of Red Pepper	9.5
Vegetarian Tagine with Garbanzos and Sweet Potato on Spiced Cous Cous	9.75
Sliders - Three Mini Burgers with Basil Aioli and Tomato, Shallot Rings	9.75
Chicken Picatta with Mashed Potatoes and Arugula Salad	10.5
Bacon-Wrapped Pork Tenderloin, Grilled, with Port Demi, Yam Puree and Cole Slaw	11.5
Coca-Cola Braised Spare-ribs with White Bean Salad	11.5
Pork Cheeks on Creamy Polenta with Grilled Pepper Salad, Jus Reduction	12.5
Grilled Petit Filet Mignon with Green Peppercorn Demi	12.75

SIDES

Brussels Sprouts Sauteed in a Caper Brown Butter	5.25
Gremolata Fries	3.5
Mashed Potatoes	3.25

Wine Flights - Three 3 oz. Glasses

Progressive Bubbly <i>Pol Clement Blanc de Blancs, Bouvet Rosé, Bleasdale Sparkling Shiraz</i>	\$14
Sauvignon Blanc Progressive <i>Dry Creek - Sonoma, Le Playa - Chile, Mohua - New Zealand</i>	\$13
Spanish Progressive <i>Segura Viudas "Aria" Cava, Caliberico Albarino Blend, Vina Gormaz Tempranillo</i>	\$13
Three Pinots <i>Mark West - California, Leyda - Chile, Napa Cellars - Napa Valley</i>	\$15
European Red Varietals <i>Montemassi Sangiovese, Anglim Cerise, Vina Gormaz</i>	\$14
California Reds <i>Mark West Pinot Noir, Hahn Syrah, Fritz Zinfandel</i>	\$13

<p>California Half-Bottle Progressive -- a great deal! \$63 <i>Schramsberg Blanc de Blancs, Kenwood Sauvignon Blanc, Martin Ray Pinot Noir</i></p>

Draught Beer

Trumer Pilsner	16 oz	Berkeley, CA	\$5.5
Deschutes Green Lakes Organic Ale	16 oz	Oregon	\$5.5
Lagunitas IPA	16 oz	Petaluma, CA	\$5.5
Devil's Canyon Scotch Ale	16 oz	Belmont, CA	\$5.5
Guinness Stout	20 oz	Ireland	\$6.5
Black & Tan - Guinness & Green Lakes	20 oz		\$6

Bottled Beers

Czechvar Lager	12oz	Czech Rep.	\$5
Omer Traditional Blond	11.2 oz	Belgium	\$9
Staropramen	12 oz	Prague	\$5
Red Stripe	12 oz	Jamaica	\$4
Hoegaarden	12 oz	Belgium	\$5
Weihenstephaner Hefe-Weissbier	11.2 oz	Germany	\$6
Matilda Belgian Ale	2010 12 oz	Chicago	\$8
Shiner Bock	12 oz	Texas	\$5
Kwak Amber	11.2 oz	Belgium	\$9
La Rossa Double Bock	12 oz	Italy	\$5
Becks Non-Alcoholic	12 oz	Germany	\$4

Bottled Water Fiji *Still* or Pellegrino *Sparkling* Fiji, Italy \$5



Check out our daily drink specials!

Monday	\$3 Trumer \$4 Fernet	all night!
Tuesday	TACO TUESDAY \$5 Margaritas	all night!
Wednesday	\$3 Shiner Bock	all night!
Thursday	Brugal Blackberry Sour \$5	all night!
Friday	Happy Hour - \$5 Stoli or Hendricks drinks	until 7pm

House Cocktails

Blackberry Sour - Brugal rum, fresh blackberries and lemon	\$9	Mimilita - Tequila spiked with basil and grapefruit	\$9
Spiced Pear - Pear vodka with pear nectar and cloves	\$9	Blevin - Premium Gin, mint, cucumber, topped with Prosecco	\$8
Valencia - Ginger Vodka, Basil, Honey syrup, fresh lime juice	\$8	Albion - Whiskey, Rhubarb Bitters, honey syrup, lemon	\$10
Sangrita - La Pinta pomegranate tequila with a splash sparkling rose wine	\$10	Lucha Libre - Silver Tequila, cilantro, serrano chiles, lime juice, cumin salt rim	\$9
La Mission - Gran Centenario Hibiscus infused Tequila, agave nectar, fresh lime	\$11	Guerrero - Brandy, Scotch Whiskey, Sweet Vermouth, Orange bitters	\$10

NEW!! Santa Rosa - Whiskey with Averna and fresh lemon. Topped with Lagunitas IPA \$9

Featured Flights

Progressive Margaritas-Gran Centenario Plata, Reposado & Anejo Margaritas w Lime & Agave Syrup	\$19
Gran Centenario Tequila Tasting- 1 ½ oz tastings of Silver, Reposado, and Anejo Tequilas	\$19

Champagnes by the Glass

Canella <i>Prosecco Bellini</i>	\$6	Pol Clement <i>Blanc de Blancs</i>	\$7
Bouvet <i>Brut Rosé Excellence</i>	\$8	Segura Viudas <i>"Aria" Cava</i>	\$9
Bleasdale <i>Sparkling Shiraz</i>	\$9	Mumm Napa <i>Brut Prestige (split)</i>	\$10

Wines by the Glass

Caliberico <i>Albarino/Verdelho/Torrontes</i>	\$9	Mark West <i>Pinot Noir</i>	\$9
Trefethen <i>Estate Dry Riesling</i>	\$10	Leyda <i>Pinot Noir</i>	\$10
Georg Schneider <i>Riesling</i>	\$9	Napa Cellars <i>Pinot Noir</i>	\$11
Ecco Domani <i>Pinot Grigio</i>	\$8	Vina Gormaz <i>Tempranillo</i>	\$8
Dry Creek <i>Fume Blanc</i>	\$8	Fritz <i>Zinfandel</i>	\$9
Le Playa <i>Sauvignon Blanc</i>	\$9	Montemassi <i>Sangiovese</i>	\$9
Mohua <i>Sauvignon Blanc</i>	\$10	Anglim <i>"Cerise" Rhone Blend</i>	\$10
Clos la Chance <i>Chardonnay</i>	\$8	Hahn Estates <i>Syrah</i>	\$9
Domaine Maby Lirac <i>Cotes du Rhône</i>	\$9	Trivento <i>Reserve Malbec</i>	\$8
Terra d'Oro <i>Rosé</i>	\$8	Los Cardos <i>Cabernet</i>	\$8

House Specialty Red or White Sangria \$5 per glass, \$18 per carafe *half-priced on Thursdays!*

A 3% service charge will be added to all checks for employee benefits including Healthy San Francisco.