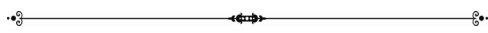
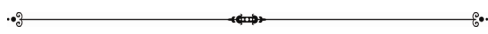


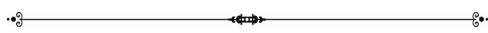
SPICY FRIED CHICKPEAS	4.
FRENCH FRIES	6.
smokey tomato ketchup, sweet onion aioli	
MARINATED MIXED OLIVES	4.
herbes de Provence, Meyer lemon	
GARLIC PRETZELS	7.
cheddar cheese sauce	



FRENCH ONION SOUP GRATINÉE	4./7.
SWEET YELLOW BRENTWOOD CORN SOUP	6./10.
chanterelles, sweet 100 tomatoes, basil	
HEARTS OF ROMAINE	6./11.
garlic croutons, parmesan, caesar dressing	
BUTTER LETTUCES	10.
shaved radish, cucumber, cider vinaigrette	
HEIRLOOM TOMATO GAZPACHO	10.
avocado salad, fried squash blossom, aged balsamic	
SUMMER SQUASH & BASIL FLATBREAD	12.
shaved Vidalia onion, house-made ricotta, roasted garlic, tomatoes, capers	



CROQUE MONSIEUR	13.
Black Forest ham, Gruyère, Dijon mustard, toasted levain, béchamel, mixed greens	
add an egg	1.5
BERKSHIRE PORK CHEEK SANDWICH	14.
Nueske bacon, Burrata, butter lettuce, heirloom tomatoes, pesto aioli	
GRILLED CHEESE & TOMATO SANDWICH	13.
sautéed arugula, macadamia nut-basil pesto, mixed greens	
FRIED HALIBUT SANDWICH	16.
Guinness batter, red cabbage slaw, malt vinegar aioli, Old Bay french fries	
ABSINTHE HAMBURGER	13.
Marin Sun Farms ground beef, aioli, red onion, lettuce, house-made pickles	
Add smoked gouda, sautéed mushrooms, gruyère, spicy caramelized onions, a fried egg, gorgonzola or heirloom tomato	1.5 ea.



DAILY MARKET PASTA	M.P.
GRILLED MAINE SCALLOPS	21.
yellow corn succotash, fava leaves, Nueske bacon vinaigrette	
FULTON VALLEY CHICKEN	19.
roasted fennel, trumpet mushrooms, smoked tomato sauce	
POTATO-CRUSTED ARCTIC CHAR	27.
little gem lettuce, haricots verts, red radish, niçoise olives	
GRILLED SKIRT STEAK FRITES	22.
red-wine butter, mixed greens	

Adam Keough, Executive Chef

## BLUE CHEESES

GREVENBROECKER	candied kumquats
Raw cow's milk, assertive, creamy, buttery	
(Hamont-Achel, Belgium)	
COLSTON BASSETT STILTON	aged balsamic
Cow, earthy, moist, minerally, fruity	
(Nottinghamshire, England)	

## GOAT'S-MILK CHEESES

SAINTE MAURE	yuzu marmalade
Tangy, unpasteurized, slightly creamy	
(Touraine, France)	

## SHEEP'S-MILK CHEESES

OSSAU IRATY	fig cake
Firm, grassy, mild, sweet, raw milk	
(Pyrenées, France)	
PÉRAIL DE BREBIS	mostarda di frutta
Buttery, soft, natural rind, mild flavor	
(Rouergue, France)	

## COW'S-MILK CHEESES

TALEGGIO	honeycomb
Creamy, washed rind, fruity tang, earthy	
(Piemonte, Italy)	
CHAOURCE	red grapes
Double cream, sweet, slightly salty, smooth	
(Champagne, France)	

## MIXED MILK CHEESES

AGOUR	marinated olives
Goat-sheep, semi-firm, smooth, mild	
(Pyrenees, France)	
ROBIOLA BOSINA	marcona almonds
Cow-sheep, smooth, well-balanced, mellow sweetness	
(Piemonte, Italy)	

Single cheese 8. Selection of three cheeses 22.  
Selection of five cheeses 38.

Each of the above served with its condiment & house-made walnut bread

## OYSTERS

Beau Soleil, *New Brunswick* • Kumamoto, *Point Reyes*  
Marin Miyagi, *Tomales Bay*  
3.25 each.  
Above served with *Szechuan peppercorn mignonette*

## SHELLFISH

Chilled local Dungeness crab, melted butter, lemon 16./30.  
Sautéed Dungeness crab, persillade and aioli 18./32.

## OYSTER SHOOTER

Chef's choice oyster and spicy Bloody Mary sauce 4.5.  
With vodka add 2.25

## TSAR NICOULAI FARM-RAISED OSETRA CAVIAR

sieved egg, crème fraîche, scallions, toast points  
½ ounce 38.  
1 ounce 75.



## COCKTAILS

**FAME** St. Germain elderflower spirit, Aperol Aperitif, & lemon juice. Shaken & poured over prosecco with a lemon twist. *Mr. Yturria's first addition to our list had its debut on New Year's Eve 2009 and is already on top.* 11.

**GINGER ROGERS** Broker's gin, fresh mint, ginger syrup, & lime juice topped with ginger ale. Served on the rocks in a tall glass with a squeeze of lime. *An adaptation of the 'Favorite Cocktail' from Drinks (1914), by Jacques Straub.* 9.

**MARTINEZ** Broker's Gin, Dolin dry vermouth, a splash of maraschino liqueur, & a dash of orange bitters. Stirred & served up with an olive and a twist. *Our nod to the Professor Jerry Thomas' turn-of-the-century cocktail, which many argue is the forefather of the Martini.* 10.

**21 HAYES** Damrak gin muddled with cucumber, a healthy splash of Pimm's No. 1, lemon juice, & simple syrup. Shaken & served up with a cucumber slice and a house-pickled onion. *Concocted by Dr. Schwartz to provide relief to those arriving at our door by way of San Francisco's Municipal Railway.* 11.

**FIONA SWIZZLE** Partida blanco tequila, fresh cherries, basil, & lemon juice. Shaken & served on the rocks in a collins glass with a fresh cherry. *Tall, sweet, & beautiful like the gal it is named after.* 10.

**DARB COCKTAIL** Gin, apricot liqueur, dry vermouth, & a touch of lemon juice. Shaken & served up in a cocktail glass with a lemon twist. *A recipe adapted from the Savoy Cocktail Book (1930), by Harry Craddock.* 10.

**MUJER VERDE** Hendrick's Gin, lime juice, simple syrup, & a dash each of Green & Yellow Chartreuse. Shaken & served up with a lime twist. *This recipe was resurrected by our bartender "D Mexican" from his hometown, Guadalajara.* 11.

**CASINO** Gin, lemon juice, maraschino liqueur, & orange bitters. Shaken & served in a cocktail glass with a brandied cherry. *A recipe from The How and When (1938) by G. F. Marco.* 9.

**WONDERLUST** Bols Genever, Small Hand Foods Pineapple Gum, Crème de Violette, lemon juice, & a dash of Absinthe. Shaken & served up with a twist of lemon. *A laundry list of once forgotten ingredients, this cocktail is a testament that the classic cocktail revolution is at hand.* 11.

**CITRON LEMONADE** Hangar One Buddha's-Hand Vodka, ginger syrup, lemon juice, ginger ale, & a splash of cranberry juice. *This cocktail is a variation of our non-alcoholic beverage "Absinthe Lemonade" created by Marcovaldo Dionysos. A great drink made better when someone came up with the bright idea of putting a shot of booze in it.* 11.

**PERFECT PEAR** Vodka, pear brandy, lemon juice, sugar, & a splash of orange juice. Shaken & served up in a cocktail glass with a sugared rim. 9.

**OLD HAVANA** Goslings dark rum, lime juice, simple syrup, a splash of orange juice, & a dash of orange bitters. *Inspired by "The Havana Cocktail", taken from the The Savoy Cocktail Book (1930), by Harry Craddock.* 9.

**LA FLORIDA DAIQUIRI** Rum, maraschino liqueur, lime juice, simple syrup, & a splash of grapefruit juice. Shaken & served up in a cocktail glass with a lime squeeze. *A classic Hemingway-style Daiquiri. Our recipe is adapted from Trader Vic's Bartender's Guide (1947).* 10.

**EL SANCHO** Don Amado plata mezcal, cucumber, cilantro, & lemon juice. Shaken & strained over ice & served with a lemon twist. *Cool & strong, but don't worry this one won't steal your wife away.* 10.

**SACRED HEART** La Pinta pomegranate-infused tequila, absinthe, limoncello, & a splash of lemon juice. Shaken & served up with a twist of lemon. *A modern elixir that harkens the strange & wonderful feelings that both tequila & the "green fairy" conjure.* 11.

**GALÁPAGOS** Kaffir-lime leaf muddled in pepper syrup, Barsol Pisco, lemon-lime juice, & a splash of grapefruit juice. Shaken & served up with sunken brandied cherries. *This is a Xanadoodle creation, named in honor of Kurt Vonnegut's eponymous classic.* 9.

**SAZERAC** Rye whiskey, a dash of Peychaud's bitters, & a touch of sugar. Stirred & served in a coupe glass rinsed with Pernod Absinthe, with a lemon twist. *A classic Absinthe cocktail from Famous New Orleans Drinks (1940), by Stanley Clisby Arthur.* 9.

**'UPTOWN' MANHATTAN** Russell's Reserve Rye, Carpano 'Antica Formula' Sweet Vermouth, a dash each of orange bitters & Angostura bitters. Served up with brandied cherries & an orange twist. *This is our version of one of the all time great cocktails.* 10.

**DRY-COUNTY COCKTAIL** George Dickel No. 12 Whiskey, Dolin Dry Vermouth, ginger syrup, & lemon bitters. Stirred & served up with a lemon twist. *The name of this cocktail is a reference to the fact that distilleries exist where laws prohibit the sale of such hooch.* 11.

**DAEDALUS** Jameson Irish Whiskey, ginger syrup, & a touch of orange bitters. Stirred & served up with an orange twist. *A recipe created by Uncle Jack Kelleher of the Gravedigger's Bar, Dublin, after he got hit by an early morning Guinness truck & needed a healthy elixir for his pains. Brought to these shores by The Man.* 9.

**SWEENEY** Jameson Irish Whiskey, nocino walnut liqueur, & quince saba. Shaken and served up with an orange peel. *A nod to our long time server, too many of these and you'll be singing Irish folk tunes.* 11.

**SLEEPY HEAD** Brandy, mint, orange, ginger syrup, & a splash of lemon juice. Shaken & served over ice, & topped with ginger beer. *We found this sleeper in The Standard Bartender's Guide (1938), by Patrick Gavin Duffy.* 9.



## WINES BY THE GLASS

	1/2 GLASS	GLASS	BOTTLE
<b>SPARKLING/CHAMPAGNE</b>			
PROSECCO Drusian, Valdobbiadene, Veneto, Italy n.v.	4.25	8.5	34.
BRUT ROSÉ OF PINOT NOIR Domaine Allimant Laugner, Cremant d' Alsace, France n.v.	6.	12.	44.
BRUT Agrapart & Fils, Grand Cru, Les 7 Crus, Avize, Champagne, France n.v.	9.25	18.5	70.
<b>WHITES</b>			
MELON DE BOURGOGNE Domaine de la Pepière, Muscadet Sèvre et Maine, "Sur-lie" Loire Valley, France 2008	4.	8.	31.
SAUVIGNON BLANC Daulny, Sancerre, Loire Valley, France 2008	5.5	11.	42.
GRÜNER VELTLINER Neumayer, Engelberg, Traisental Austria 2008	5.25	10.5	42.
PINOT GRIGIO, SAUVIGNON, CHARDONNAY & FRIULANO Zuani, Collio, Italy 2008	6.	12.	48.
CHARDONNAY Vincent Girardin, 1er Cru, Les Cloux, Rully, Burgundy 2005	7.25	14.5	58.
CHARDONNAY Mt. Eden Vineyards, Saratoga Cuvée, Santa Cruz Mtns. CA 2006	6.5	13.	51.
CHENIN BLANC Clos de la Brierie, Clos de Volagré, Montlouis sur Loire, Loire Valley, France 2008	4.75	9.5	38.
<b>ROSÉ</b>			
GRENACHE, MOURVÈDRE & CLAIRETTE Trinquevedel, Tavel, France 2009	4.25	8.5	32.
<b>REDS</b>			
GAMAY Château Thivin, Côte de Brouilly, Beaujolais, France 2008	4.5	9.	35.
CARIGNAN Broc Cellars, Old Vines, Alexander Valley, CA 2009	5.5	11.	42.
PINOT NOIR Freeman, Russian River Valley 2007	6.75	13.5	54.
CABERNET FRANC Bernard Baudry, "Les Granges," Chinon, Loire Valley, France 2008	5.25	10.5	40.
GRENACHE Maxime Laurent, "Il fait soif," Côtes du Rhône, France 2009	5.	10.	38.
TEMPRANILLO Maurodos, Prima, Toro, Spain 2007	6.	12.	47.
CABERNET SAUVIGNON Broadside, Margarita Vineyard, Paso Robles, CA 2008	5.25	10.5	42.
ZINFANDEL Unti, Dry Creek Valley, CA 2007	6.25	12.5	50.