

**crafted 9.11.20**

- oysters on the half shell\* 13.  
HALF DOZEN, TOBASCO GRANITA
- hamachi crudo\* 15.  
PICKLED RED PEPPERS, SHALLOT, LEMONGRASS,  
BLACK GARLIC SHOYU
- bison tartare\* 16.  
MANCHEGO GRILLED CHEESE, CAPERS, DIJON,  
TINY DOG TOMATOES
- chicken {of the wood} fingers 12.  
HONEY MUSTARD. DF
- hearts of romaine 11.  
ROMAINE, PEAR, WITCHFINGER GRAPES, RICOTTA SALATA,  
BLACK PEPPER MUSTARD VINAIGRETTE
- bread salad 15.  
FOCACCIA, CUCUMBER, RED ONION, BELL PEPPER,  
HEIRLOOM TOMATO, HERBED RICOTTA, RED WINE VIN
- pears & manchego 14.  
COTTON CANDY GRAPES, MINT, BASIL, THYME, BLACK  
PEPPER, PECAN. DF
- corn esquites 14.  
CORN, KIMCHI, GREEN ONIONS, COTIJA, CILANTRO,  
JALAPENO, KEWPIE MAYO
- grilled green beans 15.  
NAM PLA, CHILI, ROASTED TOMATO, GREEN ONION,  
MARCONA ALMONDS
- wood-fired shakshouka 17.  
TOMATOES, ROASTED PEPPERS, POACHED EGGS, CRUSTY  
BREAD
- tomato & peach salad 13.  
THYME CHILI VIN, SUGAR RUSH CHILIS, BASIL, CANDIED  
HAZELNUTS
- roasted potatoes fundido 12.  
HOT LINK SAUSAGE, FUNDIDO CHEESE, SWEET ONION,  
GARLIC. GF
- fire-roasted cous cous tagine 18.  
GROUND PORK, GRAPES, MARCONA ALMONDS
- housemade casarecce pasta 25.  
CHIPOTLE CREAM, SHRIMP, CORN, CHERRY TOMATOES,  
CHIMICHURRI
- fried rockfish 26.  
NAM CHAM, FRESNO CHILIS, SHALLOT, PICKLED GINGER,  
HERB SALAD
- alaskan weathervane scallops\* 28.  
GREEN CHICKPEA PUREE, ROASTED J&M MUSHROOMS,  
HARISSA
- pork chop 'souvlaki'\* 28.  
TZATZIKI, FETA, PITA, FARM VEGETABLES, RED WINE  
REDUCTION, OLIVE CRUMBLE. GFO
- grilled tri tip\* 29.  
CHIPOTLE, SWEET POTATO PUREE, GRILLED CORN SALAD

**our chef's menu 65/person.**

MULTI-COURSE MENU FOR YOUR WHOLE TABLE TO SHARE\*, CHOSEN BY OUR CHEF DAILY. A FUN WAY TO TASTE THROUGH OUR MENU WITHOUT HAVING TO CHOOSE! \*PARTICIPATION BY THE ENTIRE TABLE IS REQUIRED,

\*RAW FOODS ARE DELICIOUS BUT MAY BE HARMFUL TO YOUR HEALTH.

## crafted cocktails

can't elope	12.
WHY DO MELONS WAIT SO LONG TO GET MARRIED? BECAUSE THEY 'CANT-ELOPE'. GIN, CANTELOUPE, LEMON, TARRAGON, APEROL.	
fig manhattan	14.
HOUSE-INFUSED FIG BOURBON, HOUSE BITTERS, ORANGE PEEL	
sandia sunrise	11.
CHILI TEQUILA, WATERMELON, LIME, PEACH. ON THE ROCKS	
meet your matcha	12.
VODKA, GREEN CHARTREUSE, MATCHA, LEMON, AGAVE, EGG WHITE	
setenta y cinco	12.
TEQUILA, LEMON, GRAPEFRUIT, SIMPLE, PROSECCO	
bourbon peach smash	12.
BOURBON, PEACH, LEMON, MINT	

## wines by the glass

adami PROSECCO	9.
treveri cellars BLANC DE NOIRS	11.
treveri cellars ROSÉ SEC	10.
fortuity cellars ROSÉ	10.
upsidedown wines 'Rescue' ROSÉ	11.
stelina de note PINOT GRIGIO	9.
lobo hills SAUVIGNON BLANC	12.
gilbert cellars UNOAKED CHARDONNAY	10.
freehand cellars OAKED CHARDONNAY	12.
westmount PINOT NOIR	12.
dv catena MALBEC BLEND	12.
the collaboration red SYRAH BLEND	13.
reininger CABERNET SAUVIGNON	14.
j b neufeld CABERNET SAUVIGNON	16.
crafted RED WINE	15.

## draft beer

single hill 'CERVEZA' BLONDE	5.
dru bru KOLSCH	5.
cowiche creek FICKLE BLONDE	6.
varietal 'TWINE CLIMBER' IPA	6.
fort george 'SUICIDE SQUEEZE' IPA	6.
balebreaker 'TOP CUTTER' IPA	5.

## canned beer

montucky cold snack LAGER 16 oz	3.
single hill 'RAZ ROCKETSHIP' SOUR 16 oz	5.
two towns 'BRIGHT' CIDER 12 oz	5.

## non-alcoholic

housemade ginger beer	5.
housemade grapefruit soda	5.
san pelligrino sparkling water	3.

