

FRESH BAKED ROLLS | 17

two hot rolls made with whey served with house made fresh cheese blended with beurre de baratte, Olasagasti salted anchovy

CHIPS+OLIVES | 11

Spanish olive oil potato chips + Sicilian Cerignola olives

PALETA | 15

Ibérico de Bellota Paleta (Spanish cured Ibérico pork shoulder), house made piperade on crostini

ESCAROLE SALAD | 15

Cantabrian anchovy + local garlic vinaigrette, walnuts, Ubriaco Rosso cheese

FRICO | 15

potato pancake with cave aged Gruyère cheese, shaved Brussels sprouts + fermented onions

ESCARGOT | 16

wild Burgundian snails broiled in fermented garlic + thyme butter, Wild Leaven Bakery sourdough toast

STEAK TARTARE | 22

NM wagyu-angus beef, housemade kimchi, radish, serrano chile, side of Spanish olive oil potato chips

SHRIMP SAUSAGE | 18

house made "boudin blanc" shrimp sausage, curry scratch-la, cashew + herb salad

LAMB SKEWERS | 17

red cabbage + caraway slaw, fermented tofu aioli

CHICKEN PAILLARD | 24

chicken breast pounded thin, prosciutto, beurre blanc sauce, spring pea + herb salad

SWEETS

"Affogato" | Chokola chocolate mousse, espresso, almond biscotti | 9
*add a shot of organic Tawny Port + \$5

Basque style cheesecake, pistachio + orange blossom syrup | 13

DISCLAIMERS:

- We include a 20% service fee to every check that is evenly distributed to all employees.
- Credit, Debit or exact cash only.
- Max check split 2x.
- Please Do Not Feed the Service Dog.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINES BY THE GLASS / CARAFE

- No. 19 SPARKLING ROSÉ WINE 21 glass | 42 carafe | 63 bottle
Pet-Mat, NV, Jean-Francois Debourg, Beaujolais, France. Grape: Gamay. Super fun unfiltered sparkling rosé wine with notes of watermelon, red berries + cream danish, herbs with soft bubbles.
- No. 36 CHENIN BLANC 16 glass | 32 carafe | 48 bottle
P'tit Blanc, 2022, Sablonnettes, Loire, France. Grapes: Chenin Blanc. *A great and solid white wine. Full and unctuous. Aromas of stone fruit, citrus, white pepper, green tea +wet stones.*
- No. 38 VERDEJO 17 glass | 34 carafe | 58 Bottle
Lirondo, 2022, CantalaPiedra Viticultores, La Seca, Rueda, Spain. Grape: 100% Verdejo. *Crisp + refreshing with a touch of salinity. Notes of green apple, citrus, pineapple marmalade on toast.*
- No. 603 LIGHT ORANGE WINE 17 glass | 34 carafe | 58 Bottle
Sideritis Natur, 2021, Tetramythos Wines, Ano Diakopti, the Peloponnese, Greece. Grape: Sideritis. *A light orange (5 day maceration) wine with notes of laurel, thyme, citrus + pear. It has great acidity, minerality + kiss of ocean breeze.*
- No. 51 ROSÉ 14 glass | 28 carafe | 42 bottle
León Los Arrotos del Pendón Rosado, Bodegas y Viñedos Raúl Pérez, Castilla y León, Spain. Grapes: 100% Prieto Picudo. *A dark rosé from grapes native to the region in Spain. Juicy with mid palate tartness that begs for a follow up sip.*
- No. 83 GAMAY 18 glass | 36 carafe | 54 bottle
Foillard Beaujolais-Villages, 2021, Jean Foillard, Beaujolais, France. Grapes: Gamay. *Aromas of dark fruit, pomegranate + spice. Lean + balanced. Lovely.*
- No. 120 NERO D'AVOLA 18 glass | 36 carafe | 54 bottle
Guancianera, Rosso, 2022, Fabio Ferracane, Contrada Birgi – Marsala, Sicily, Italy. Grape: Nero d'Avola. *This wine has a deep ruby color with notes of black cherries + red fruits. Medium body. Fresh, juicy, and round with subtle spicy aromas and a tickle of minerality.*
- No. 88 TEMPRANILLO 20 glass | 40 carafe | 60 bottle
"Arenisca", Tinta de Toro 2021, CantalaPiedra Viticultores, Paraje Los Panaderos vineyard in neighboring Benialbo, Spain. Grape: 100% Tinto de Toro. *This shows some depth + intensity of classic Tempranillo but without the overly extracted examples typically experienced with this grape. Notes of baking spice + red fruits. Dry.*
- No. S3 SAKE 28 glass | 84 bottle
"Sublime Beauty", Moriki Shuzo, yamahai junmai. *Really beautiful soft silky texture, with bright balanced fruit acids. Crisp, elegant full body, floral notes with rich finish.*

BEER

Bow & Arrow Brewing 16 oz can:

- Pilsner | *crisp, clear, lean* 7 dollars
- IPA | *bitter hops + citrusy, aromatic* 9 dollars

NON - ALCOHOLIC

Seasonal Vinegar Shrub	6 dollars
San Pellegrino 500mL	5 dollars
Coffee Apothecary Espresso or Americano	4 dollars
Tea - o - Graphy Caffeine Free Tea Blends:	
• High Desert Sage <i>sage leaf, cinnamon, peppermint + lavender</i>	
• Café sans Café <i>roasted chicory, dandelion, carob + vanilla bean</i>	
Hot Mug	3 dollars
Iced Carafe (500mL)	5 dollars

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