



dinner

tapas, mezze, and piccolo

house baked focaccia

whipped feta, za'atar 7

hummus

"green goo," sumac, pine nuts, warm pita 9
add calabrian chili 2

moutabal

roasted eggplant, labneh, cherry tomatoes, cilantro,
preserved lemon, chili urfa, warm pita 10

mezze plate

falafel with tahini, eggplant walnut muhammara,
smokey chickpeas, olives, cucumber, fennel and
quinoa corn salad, sumac onions,
za'atar grilled flatbread 22

tuna crudo

ahi tuna, tomatoes, cucumber, radish, ginger, lime,
tomato tobiko vinaigrette, amphora chili olive oil,
shiso leaf* 18

aqua pazza

manilla clams, mussels, monterey squid, cherry
tomatoes, white wine, calabrian chilies, roasted garlic,
fines herbs, lemon, grilled levain 17

jimmy nardellos

jimmy nardello peppers, chanterelle mushrooms,
corn, lemon vinaigrette, yogurt, herbs,
hazelnut dukkah 14

eggplant fries

crispy eggplant, mint cilantro chutney 10

moroccan lamb kefta

lamb meatballs, spicy tomato shakshuka,
manouri cheese, pickled chilies, grilled flatbread* 15

marinated olives 6

anchovy stuffed spanish olives 5

greens and things

syrian fattoush salad

romaine lettuce, toasted pita, feta cheese, red onion,
cherry tomatoes, olives, cucumber, cilantro, mint,
lemon vinaigrette 16

heirloom tomato salad

j&k smith farms heirloom tomatoes, burrata cheese,
pickled peppers, persian cucumbers, sourdough
zaatar crisp, cilantro, basil, paprika tomato vinaigrette
16

fig salad

black mission figs, market melon, fennel, speck, sherry
vinaigrette, smokey almonds, mint, pecorino 16

today's seasonally inspired soup 11

pasta and grains

turkish "manti"

agnolotti filled with smoked eggplant, ricotta and goat
cheeses, yellow tomato sauce, chanterelle mushrooms,
leeks, garlic yogurt, pine nuts, cherry tomatoes,
preserved lemon, cilantro 26

pappardelle

duck confit, jimmy nardello peppers, broccolini, red
pepper sauce, calabrian chilies, pecorino cheese,
marjoram breadcrumbs 27

middle eastern inspired vegetarian platter

lemony lentils, curried spinach, japanese eggplant,
tomato-pistachio relish, turkish yogurt, couscous 23

meat and poultry

yogurt marinated grilled chicken

summer squash, roasted peppers, baby kale, cilantro,
dill, preserved lemon, tahini yogurt, sesame zhoug 27

turkish spiced lamb chops

double cut chops, baba ganoush, jimmy nardello
peppers, peach amba, sumac onions,
pistachios, herbs* 36

snake river farms new york strip steak

grilled american wagyu, truffled corn puree, heirloom
tomato, shishito peppers, maitake mushrooms,
salsa verde* 39

merguez lamb burger

house made lamb merguez patty, manchego
cheese, dill pickles, sumac onions, tzatziki,
soft herb salad, zhoug spiced french fries* 23

seafood

grilled swordfish

heirloom tomato and roasted pepper gazpacho,
monterey squid, zucchini, haricot verts, fairytale
eggplant, vindaloo curry, pepperonata, capers,
mint, dill* 35

roasted salmon

fresh shelling beans, tomato broth, lobster mushrooms,
heirloom tomato, peppers, roasted poblano shatta,
preserved lemon, herbs* 34

water served on request

our corkage policy is \$25 per 750 ml bottle. we allow a
maximum of 2 bottles per reservation.

*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

cocktails

strawberry letter vodka, strawberry-coriander shrub, lemon, arak 14
fir coat gin, alpe genepy, grapefruit shrub, mint, lime, sparkling wine 14
midsommar glow fleurette hibiscus gin, plum shrub, lemon, yuzu soda 14
negroni classico st. george botanivore gin, gran classico, punt e mes vermouth 14
lucky penny suyo pisco, pineapple rum, oloroso sherry, lime 14
high noon reposado, mezcal, peach, lime, habanero, peychaud bitters 13
mela d'oro bourbon, brucato orchard amaro, rosso vermouth 14
bandwagon punch bourbon, apricot eau di vie, makrut lime aperitif, amaro, ginger, lime 14
the smoking jacket scotch, cognac, cappelletti, bordega rosso vermouth, cardamom bitters 14
treasure chest ghia aperitivo, passion fruit, almond orgeat, lime 9 non-alcoholic
garden party seedlip garden, fever tree yuzu-lime soda, mint, lemon 8 non-alcoholic

wine by the glass

sparkling

2018 brut cava reserva roger goulart, penedes, spain 13
MV rosé of pinot noir poe 'ultraviolet' napa, california 14
2022 chenin blanc maître de chai, wilson's vineyard, clarksburg, california 18

white

2021 kerner niklas, süditrol, alto adige, italy 15
2022 verdicchio di matelica bisci, marche, italy 14
2022 sauvignon blanc blue quail, potter valley, mendocino, california 12
2021 falanghina la sibilla, campi flegrei, campania, italy 14
2022 vermentino/marsanne 'post flirtation' martha stoumen, sonoma, california 20
2021 chenin blanc limited addition eola-amity hills, willamette, oregon 13
2021 chardonnay jax y3, napa valley, california 16

pink & chilled red

2022 rosé of nebbiolo/barbera g.d. vajra, barolo, piedmont, Italy 14
2022 carbonic carignan 'wiley' two shepherds, trimble vineyard, mendocino county, california 16

red

2020 schiava franz gojer, süditrol, alto adige, italy 18
2021 gamay bonnet cotton, beaujolais, france 19
nv pinot noir anthill farms, north coast, california 20
2022 greneche gris/mourvèdre 'juste le rouge' la baronne, languedoc, france 13
2021 zinfandel/petite syrah 'three valleys' ridge, sonoma, california 19
2020 cabernet sauvignon/merlot 'taureau' jax y3, north coast, california 18

beer

cans 16 oz.
chill'd out fuzzy navel imperial sour with peach & orange alvarado street, monterey, california 10
capiche? italian style pilsner paperback, glendale, california 8
mellow sunshine apricot wheat ale cooperage, santa rosa, california 7
moment of truth west coast ipa cooperage, santa rosa, california 9
neo tropic visions pale ale cooperage, santa rosa, california 8
diamond puddles hazy ipa cooperage, santa rosa, california 9

12 oz.

cider le père jules, normandie, france 8
non alcoholic pilsner einbecker, germany 6

house soda

plum-yuzu shrub 7
strawberry-coriander shrub 7
grapefruit-thyme 6
ginger-cardamom 6