

INSALATA'S

Restaurant and Takeout

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

haydari

yogurt, grated beet, dill, five seed crunch,
ras el hanout, warm pita 10

mezze plate

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

tuna crudo

ahi tuna, mandarin orange, avocado, fresno chili,
radish, citrus broth, amphora orange oil* 18

aqua pazza

manilla clams, mussels, monterey squid, linguica,
calabrian chilies, fennel, roasted garlic, lemon, salsa
verde, grilled levain 17

roasted root veggies

roasted brussels sprouts, rutabaga, cashew crema,
horseradish, bourbon chili honey,
preserved lemon 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

smoked trout salad

house smoked mt. lassen trout, little gem lettuces,
pickled fennel, radish, sieved egg, crispy shallots, dill,
ranch dressing 16

roasted beets

roasted beets, mandarin orange, avocado, watercress,
manouri cheese, crispy zhoug lentils, cilantro, sesame,
beet hummus 15

today's seasonally inspired soup 11

house made pasta and grains

ricotta gnocchetti

housemade gnocchetti, kale pistachio pesto,
lamb sausage, broccoli rabe, beech mushrooms, meyer
lemon, pecorino cheese 27

saffron fettuccine

maine lobster, bay scallops, onions, fennel, meyer
lemon, basil, sea urchin sauce 29

moroccan seven vegetable tagine

tomato chickpea stew, spinach cous cous pilaf, turkish
yogurt, preserved lemon, pistachios, golden raisins 24

meat and poultry

yogurt marinated grilled chicken

delicata squash, roasted red onions, baby kale, cilantro,
dill, preserved lemon, tahini yogurt, sesame zhoug 27

dry aged duroc pork chop

bone in pork chop, brussels sprouts, rutabaga, roasted
apples, smokey bacon, hazelnuts, pecans,
mustard* 36

snake river farms wagyu bavette steak

grilled american wagyu, truffled celery root puree,
crispy potato wedges, braised pearl onions, maitake
mushrooms, red wine jus, thyme, preserved lemon
salsa verde* 36

merguez lamb burger

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

seafood

black cod

pan roasted black cod, smokey sunchoke chowder,
yukon gold potatoes, beech mushroom salad, meyer
lemon, dill, sunchoke chips* 35

roasted salmon

coconut miso mushroom broth, cannellini beans, bay
scallops, shiitake mushrooms, broccoli di cicco,
preserved lemon, crispy garlic, cilantro* 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

tidfall almere espelette pepper infused vodka, pineapple, almond orgeat, campari, lime 13
gin & tonic botanist gin, fever tree tonic, juniper berries, grapefruit, thyme 13
fir coat gin, alpe genepy, grapefruit shrub, mint, lime, sparkling wine 14
brown buttered old fashioned brown buttered bourbon, black walnut, angostura bitters, brown sugar 14
campfire tales mezcal, cold brew coffee liqueur, amaro, crème de cacao, habanero, cinnamon, cream 14
chai spiced hot toddy chai spice infused rum, demerara sugar, lemon 13
negroni classico st. george botanivore gin, gran classico, punt e mes vermouth 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

2021 brut prosecco millesimato, ardenghi, italy 13
MV rosé of pinot noir poe 'ultraviolet' napa, california 14
2022 chenin blanc maître de chai, wilson's vineyard, clarksburg, california 18

white

2022 albariño 'vinho branco' márcio lopes, vinho verde, portugal 13
2021 sylvaner abazzia di novacella, alto adige, italy 15
2022 sauvignon blanc guilhem & jean-hugues 'goisot' burgundy, france 17
2022 vermentino chateau de roquefort 'les genets' cotes de provence, france 19
2022 sauvignon blanc/chardonnay 'dragon' luigi baudana, langhe, piedmonte, italy 16
2021 gewürztraminer blue quail, mcfadden family vineyard, potter valley, california 12
2021 chardonnay bonterra, mendocino, california 16

pink

2022 rosé of pinot noir private property, monterey, california 15

red

2022 pinot noir 'two messengers' maison l'envoye, willamette, oregon 17
2021 pinot noir 'cuvée olympe' david trousselle, hautes côtes de beaune, burgundy, france 22
2020 sangiovese poggiosecco, chianti, tuscan, italy 15
2021 cabernet franc philippe alliet, chinon, loire valley, france 19
2020 syrah domaine des entrefaux, crozes-hermitage, rhone valley, france 19
nv cabernet sauvignon/merlot 'nv12 cuvée' cain, napa valley, california 18

beer

cans 16 oz.

reach for the saaz lager original pattern, oakland, california 7
true kolsch german kolsch-style ale almanac beer co. alameda, california 8
la belle hélène farmhouse ale with asian pear, vanilla, rose hips & honey cellador, torrance, california 10
curt reynolds pale ale cooperage brewing co. santa rosa, california 8
hoppy little trees ipa cooperage brewing co. santa rosa, california 8
forgotten opportunity hazy ipa original pattern, oakland, california 8
kaleidoscope hazy ipa parliament, rohnert park, california 8

12 oz.

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

house soda

grapefruit-thyme 6
ginger-cardamom 6