

DIPS

**choose your accompaniment: caraway-nigella crackers, crudites or fresh laffa bread*

CARROT SUNFLOWER DIP • \$14

Finley Farms Nantes carrots, sunflower seed butter, sprouted red lentils, calendula

HEIRLOOM BEAN HUMMUS • \$14

marinated Kandarian Farms beans, crispy shallot & nigella seeds

+ caramelized spiced lamb & pine nuts • \$5

ROASTED GARLIC LABNE • \$14

housemade organic yogurt & za'atar

MORE

FARMER'S MARKET PICKLES • \$8

a rainbow of pickled local vegetables

HERBY SALAD • \$9

greens & herbs, preserved lemon, sumac-pickled onions & local olive oil

LACINATO KALE & COCONUT SALAD • \$14

crispy shallots, pickled mustard seeds & calabrian chile-coconut dressing

JAPANESE SWEET POTATOES • \$12

with parsley-cilantro chimichurri

CHILE OIL-ROASTED CARROTS • \$14

toasted pearl couscous, chicories, castelvetroano olives, fermented honey, dates, spiced almonds & shallot vinaigrette

DESSERT

DARK CHOCOLATE OLIVE OIL CAKE (v) • \$10

with coconut-rose ganache

OLIVE OIL SIZZLED DATES WITH TAHINI (v) • \$6

CHOCOLATE TAHINI CRISPY (gf) • \$4

COOKIES!

cacao almond butter (gf), oat date walnut (v), whole wheat chocolate pecan, tahini peanut

& MORE

HEIRLOOM BEAN TARTINE • \$15

pistachio-sage pesto, heirloom beans & manchego on Friends & Family sourdough

CHICKEN THIGHS • \$16

spice-brined free-range California chicken, fennel, pickled sultanas & toum

LAMB KEFTA • \$16

spiced California lamb meatballs & housemade cucumber yogurt

SEARED MUSHROOMS & KAMUT • \$15

maitake & enoki shrooms with sumac, pimenton, kamut & green tahini

GREEN CURRY BLACK COD • \$24

spiced red lentil crust, black rice, market veg & green curry coconut broth

SIDES

YOGURT RICE • \$6

basmati, housemade yogurt, cucumber

FRESH LAFFA BREAD • \$3

GARLICKY TOAST • \$5

TOUM • \$2

whipped garlic sauce



Help us keep our business open & protect our staff & fellow diners by following these simple guidelines:

- > Keep your mask on until your food or drinks are served and after finishing it/them.
- > Put your mask on when restaurant staff approaches your table.
- > Put your mask on whenever you leave your table.
- > Wash or sanitize your hands.

Thank you for helping protect the health of our staff and your fellow customers!

Everything we serve is chosen with great care, from local farms and mostly California-based producers, including sustainably sourced Pacific seafood and heritage/sustainably raised meat. A general note: Consuming raw or undercooked eggs may increase your risk of foodborne illness.

Please note that there is a 5% service charge on your bill to help cover staff benefits and operational costs. Thank you for supporting sustainable business practices! (This service charge is elective.)

NATURAL WINE BY THE GLASS

BUBBLES

Montesissa Emilio 'Bonissima' 2019, Emilia-Romagna, (Italy), org • \$17

Beautifully aromatic pét-nat of Ortugo & Malvasia with 13 days of skin contact — aka orange wine! Florals, citrus and fresh bread on the nose, followed by crunchy seashell minerality and seafoam bubbles.

WHITE

Martha Stoumen 'Post Flirtation' White 2018, Sebastopol (Cali), org • \$16

A vibrant blend of Roussanne, Colombard, Marsanne & Muscat Blanc from our Cali winemaker crush. It's all flowers, citrus, freshness & sass.

Kontozisis 'Sun' White 2017, Karditsa (GR), org + bio • \$16

Aromatic Malagousia from a couple intent on sustaining Northern Greek varietals. Creamy texture with intense notes of florals, melon and a lemony twist! An ideal slow-sipper.

ORANGE

Ocho 'What Are You Waiting For?' 2019, Kartli (Georgia), org • \$15

Three pals (formerly of DoReMi winery) bring a newfound vitality to ancient Georgian winemaking methods. Six months of skin fermentation in qveveri brings powerful notes of oversteeped black tea and candied hazelnuts to Kisi, a native grape.

J. Brix 'Nomine Amoris' 2020, Santa Maria Valley (Cali), org • \$18

Wife & husband winemaking team, Emily & Jody Brix Towe said it best, "Twelve days on the skins gave this vintage the signature grippy texture, hint of spice, and generous fruit characteristics... it's a glowing, fiery orange sunset in a bottle."

PINK

Ruth Lewandowski Rosé, Mendocino + Utah, org • \$17

Portuguese varietals (Touriga Nacional and Souzao)! Strawberries, lemons and bright, fresh fun from one a fave US maker.

RED

Rennerstas 'Superglitzer' 2019, Burgenland (Austria), org + bio • \$17

St. Laurent, Zweigelt, and Rösler from the gals who studied with Tom Lubbe and Tom Shobbrook. Light-bodied with tart boysenberry, blackcurrant, and herbs. Positively spritely!

Noëlla Morantin 'Boudinerie' 2019, Loire (France), org • \$17

Noëlla's Gamay is so dear to us <3 Sleek, rose-y, and just a bit effervescent.

Madonna delle Grazie 'Messer Oto' 2016, Basilicata (Italy), org • \$13

Easy-going, dinner-time Aglianico. Both earthy and fruity with a bit of body to boot!

Coturri 'Red' NV, Sonoma (Cali), org • \$12

Cabernet Franc, Petit Verdot & Syrah from the grandfather of Cali natural wine, Tony Coturri. Bold & challenging. Not for the faint of heart!

SEE OUR FULL BOTTLE LIST FOR MORE GEMS!

COCKTAILS

BOTANICA SPRITZ * Aperol, Lillet Blanc, grapefruit, seltzer • \$13

CUCUMBER * Amaro Sfumato, Escubac, Laphroaig, ginger, lemon, cucumber, honey • \$15

GIN + TONIC * Future gin, Fever Tree tonic, flower waters, rosemary, cucumber • \$16

BASIL * Astral Pacific Clementine gin, basil, lime, agave • \$15

BEET * tequila blanco OR Yola mezcal (pick one!), lime, beet juice, cilantro, agave • \$17

OAXACAN * Bozal mezcal, Reposado tequila, bitters, habanero, agave, citrus peel • \$17

*SEE THE FULL WINE & SPIRIT LIST FOR OUR N/A OPTIONS

*WANT SOMETHING CLASSIC? JUST ASK!