

Please check in with host, no self-seating

We are currently taking reservations via RESY

Thank you!

We value quality over quantity. Sustainability over mass production. Natural over artificial.

We strive to find the ripest fruits, humanely-raised protein & freshest grains all while working with local, sustainable farms, ranches & fisheries.

Every crew member from dishwasher to cook, host to bartender, is involved in the experience & service of our guests. Therefore we believe in paying everyone a fair, livable, wage.

**A 20% service charge is added to every check which goes directly to ensuring equal pay.** Any additional gratuity is appreciated however it is not expected.

Please inform us of your allergies

We politely decline menu modifications.

# | DRINK MENU |

## WATER & SODA

Aqua Panna 5 / 7  
Spring Water

San Pellegrino 5 / 7  
Sparkling Mineral Water

Boylan Hand Crafted Soda 5  
Cola | Diet Cola | Root Beer

Fever-Tree Premium Soda 5  
Ginger Ale | Ginger Beer  
Club Soda | Tonic | Grapefruit Soda

## FRESH JUICE

Fresh Squeezed Organic Juice 6  
Orange | Blood Orange | Grapefruit

Fresh Squeezed Lemonade 6  
Arnold Palmer

Organic Apple Juice 6  
North Coast

Organic Pineapple Juice 6  
Lakewood

Organic Cranberry Juice 6  
Harney & Sons



## TEA & COFFEE

Brewed Coffee 6

Iced Coffee 6

Cafe au Lait 7

Double Espresso 5

Americano 6

Cappuccino 6

Macchiato 5

Latte 7

+1 vanilla / chocolate / mint / lavender

Espresso con Panna 6

Hot Tea 7

Black Iced Tea 6

Using all Organic

Mr. Espresso Coffee | Harney & Sons Tea | Straus Milk

## BEERS

### DRAFT BEER 9

Calicraft Coast Kolsch

East Brothers Pillsner

Lagunitas Lil Sumpin Ale

Ballast Point Sculpin IPA

Morgan Territory Hoptomic DIPA

Fall River Numb Numb Juice Hazy

### CANNED & BOTTLED

Duvel 11

Lagunitas IPA 8

Booch Craft Hard Kombucha 8

Calicraft Bloom Pog-a-licious 10

## WINES

### SPARKLING

Prosecco | Gambino 12 / 40

Blanc de Blancs Sparkling | Schramsberg 19 / 79

Cremant d'Alsace Rosé Brut | Lucien Albrecht 14 / 56

### WHITE

Rosé | 2020 Cantalici Petali 13 / 48

Sauvignon Blanc | 2022 Stoneleigh 15 / 56

Chardonnay | 2021 Flowers 18 / 68

Viognier | 2020 Terroirs du Vent 15 / 56

Pinot Grigio | 2021 Masi Masiatico 13 / 48

Chardonnay | 2019 Moillard Bourgogne 15 / 56

### RED

Montepulciano | 2020 Carletto 13 / 48

Red Blend | 2020 Hahn 14 / 52

Merlot | 2014 Monticello 15 / 54

Pinot Noir | 2017 Irancy 17 / 64

Cabernet Sauvignon | 2020 Monticello 17 / 64

### Duckhorn Splits

2019 Cabernet 48

2021 Chardonnay 28

2021 Sauvignon Blanc 28

Corkage \$25

\*waived when you buy a bottle of wine

## CRAFT COCKTAILS

Spring Sangria 15

Crushin' on You 15

Hanson Vodka / strawberry  
lemon / grapefruit / mint / soda

Mother Lover 16

Malfy Gin / rose / lemon  
Gambino prosecco

Blossom Buds 16

Sipsmith Gin / hibiscus / rose  
lemon / egg white

Dante's Infante 17

21 Seeds Cucumber Jalepeno Tequila  
lime / aloe / pasilla chili

Blood Orange Paloma 16

Herradura Silver Tequila / blood orange  
grapefruit / simple

On a Jet to Oaxaca 17

El Silencio Mezcal / strawberry / lemon  
Amaro Nonino / Aperol

Root For Ginger! 18

Redemption Bourbon / Averna Amaro  
ginger / lemon / cinnamon

Mimosa 12 / Mimosa Carafe 46

Orange / Blood Orange / Grapefruit / Pineapple  
Cranberry / Pomegranate

MSK Bloody Mary 15

Hanson Organic Vodka  
+2 Hanson Habanero Vodka

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# 05.21.23 BRUNCH MENU

Served till 3pm

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## OMELETTES

All omelettes are served with a side of mixed greens and Acme toast  
+ bacon 3 / ham 4 / fennel sausage 4 / avocado 4 / jalapeno 1 / greens 4

### MSK omelette -19

Organic Medjool dates / Laura Chenel goat cheese

### Aidelles chicken apple sausage omelette - 19

Mozzarella

### Fra'Mani ham omelette- 19

Brie

### California asparagus omelette - 18

Feta / mint

### Sweet yellow corn - 18

Caramelized onion / gruyere

## ENTREES

### Old-Fashioned potato hash - 24

House-made pork fennel sausage / yukon gold potato / red onion / two organic sunny side eggs

### Old-Fashioned veggie hash - 24

Seasonal vegetables / yukon gold potato / red onion / two organic sunny side eggs

### MSK chilaquiles - 23

Fra'Mani ham / jalapeno / red onion / organic corn tortilla strips / fire roasted tomatillo-salsa verde / sour cream / cilantro

### Woodfire shakshuka - 22

Rainbow chard / kale / cumin / tomato / two organic soft eggs / acme toast

### Persian breakfast - 24

Wood fire flatbread / feta / Persian cucumber / radish / walnut / fresh herbs / Straus butter / kalamata olives / house jam

### French toast - 23

Acme levain / strawberry / blueberry / banana / mascarpone / organic maple syrup

+Chocolate chip 3

## BENEDICTS

### Fra'Mani ham eggs benedict - 24

Two organic poached eggs / hollandaise

### Chicken apple sausage benedict - 24

California corn / California asparagus / two organic poached eggs / fire roasted tomatillo salsa verde

### Persian chicken potato salad - 21

Tartar sauce / English pea / organic greens / MSK pickles / two organic poached eggs / hollandaise

### Creamy spinach benedict - 22

Roasted romanesco / feta cheese / two organic poached eggs / toasted breadcrumbs

## BRUNCH SIDES

Avocado toast - 12

Chicken apple sausage - 7

Two organic eggs any style - 8

Yukon gold roasted potato - 9

Seasonal fruit - 10

Hill's farm apple smoked bacon - 7

Fra'Mani ham - 7

House made Pork Fennel sausage - 7

Fruit, Straus yogurt & house made granola - 13

Toast & jam - 6

Mascarpone toast - 12

Strawberry & rhubarb jam / local honey

Cheddar & jalapeno biscuit - 7

House jam / Straus butter

## BOOZY BRUNCH

Mimosa 12 / Mimosa Carafe 46

Orange / Blood Orange / Grapefruit / Pineapple  
Cranberry / Pomegranate

MSK Bloody Mary 15

+2 Hanson Habanero Vodka

Boozy Lattes 15

Chocolate / Hazelnut / Caramel

Spring Sangria 15



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## CRAFT COCKTAILS

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### Crushin' on You 15

Hanson Vodka / strawberry  
lemon / grapefruit / mint / soda

### Mother Lover 16

Malfy Gin / rose / lemon  
Gambino prosecco

### Blossom Buds 16

Sipsmith Gin / hibiscus / rose  
lemon / egg white

### Dante's Infante 17

21 Seeds Cucumber Jalapeno Tequila  
lime / aloe / chili verde

### Blood Orange Paloma 16

Herradura Silver Tequila / blood orange  
grapefruit / simple

### On a Jet to Oaxaca 17

El Silencio Mezcal / strawberry / lemon  
Amaro Nonino / Aperol

### Root For Ginger! 18

Redemption Bourbon / Averna Amaro  
ginger / lemon / cinnamon

# 05.21.23 LUNCH Served till 5pm



## STARTERS & SIDES

Cup of soup - 6 / Bowl of soup - 10

MSK fries - 8

Rosemary / sea salt / MSK spices

Di Stefano burrata - 25

Wild arugula / prosciutto / kalamata olive / local olive oil / roasted tomato

Charcuterie platter - 32

Pecorino romano / French marin petite brie / Cypress Grove truffle tremor / Shaft's aged blue / prosciutto / roasted almonds / house jam

Warm olives - 8

Mediterranean olive mix / castelvetro / rosemary / citrus zest / garlic

Grilled asparagus - 14

Applewood smoked bacon / hard boiled egg / dijonaise

Corn off the cob - 10

Chili butter

Chips salsa guacamole - 14

Sweet yellow corn & tomato salsa / organic tortilla chips

Fried green tomato - 9

Lemon aioli

Bacalao - 9

Ling cod / Yukon potato / lemon / garlic confit / chipotle aioli

## SANDWICH

Mary's fried chicken breast - 18

Lemon aioli / romaine lettuce / cabbage slaw

Painted Hill's burger - 18

MSK pickles / red onion / romaine lettuce / sharp cheddar

Painted Hills grilled Bavette steak - 23

Balsamic onion / wild arugula / charred spring onion aioli / pickled vegetables

Olivieh salad - 17

Persian chicken & English pea potato salad / MSK fries

Grilled eggplant sandwich - 21

Basil pesto / wild arugula / mozzarella / oven roasted tomato / organic mixed green salad

Deep fried soft shell crab sandwich - 29

Tartar sauce / romaine lettuce / cabbage slaw

## SALAD

+Marys chicken 8 / wild fish of the day 14 / steak 14

English pea salad - 18

Applewood smoked bacon / Yukon gold potato / macerated red onion / Point Reyes blue cheese / romaine lettuce / mustard dressing

Fava bean salad - 18

Persian cucumber / macerated red onion / feta / radish / avocado / little gem / herb yogurt dressing

Fennel salad - 18

Blood orange / Medjool dates / goat cheese / pistachio-coriander / wild arugula / Meyer lemon dressing

## ENTREE

Fish 'n chips - 29

Beer battered wild Fort Bragg Ling cod / MSK fries / tartar sauce / cabbage slaw

Asparagus & Meyer lemon ravioli - 29

Mint / corn / butter sauce / ricotta

Dungeness crab pasta - 37

Saffron fettuccine / Heirloom tomato sauce / crab stock / fava / white wine / spring garlic / lemon

Wild Tombo tuna - 38

Rainbow carrot / turnip / spinach / fennel / beets / preserved Meyer lemon butter

Mary's Chicken al Mattone - 31

Asparagus panzanella salad / mint / feta / Persian cucumber / macerated onion

Three wild fish tacos - 29

Cabbage slaw / fire-roasted tomatillo salsa verde / sour cream

Sierra Nevada Farm pork chop - 39

Braised greens / rhubarb-strawberry jam

Painted Hills ribeye - 69

Sauteed spinach / Yukon potato

## PIZZA

Margherita - 21

Tomato sauce / fresh basil / fresh mozzarella

Pepperoni - 27

White corn / tomato sauce / mozzarella

Prosciutto - 31

Garlic confit / mozzarella / wild arugula / parmesan / roasted tomato

Asparagus - 30

Mozzarella / feta cheese / calabrian chili / spring garlic / basil pesto

Nduja sausage - 31

Preserved lemon / roasted romanesco / mozzarella / rosemary / spring onion

## ADD TO YOUR PIZZA

Kalamata olives // wild arugula 3

Red onions // Garlic confit 3

Fennel Sausage // Ham // Pepperoni 4

Burrata // Prosciutto 6

Parmaggiano regiano 2.5

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# 05.21.23 DINNER Served at 5pm

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## FOR THE TABLE

**Bowl of soup** 10

**MSK fries** 8

Rosemary / sea salt / MSK spices

**Warm olives** - 8

Mediterranean olive mix / castelvetro / rosemary / citrus zest / garlic

**Di Stefano burrata** - 25

Wild arugula / prosciutto / kalamata olive / local olive oil / roasted tomato

**Charcuterie platter** - 32

Pecorino romano / French marin petite brie / Cypress Grove truffle tremor / Shaft's aged blue / prosciutto / candied walnuts / house jam

**Persian cucumber salad** - 12

Fava / avocado / shallot / lime vinegar / kalamata olive

**Cara cara & blood orange** - 15

Whipped goat cheese / watercress / pistachio-coriander / local honey

**Red cabbage chopped salad** - 14

Pink Lady apple / celery / currants / bleu cheese / pine nuts / aged balsamic

**Grilled asparagus** - 14

Applewood smoked bacon / hard boiled egg / dijonaise

**Corn off the cob** - 10

Chili butter

**Fried green tomato** - 9

Lemon aioli

**Chips salsa guacamole** - 14

Sweet yellow corn & tomato salsa / organic tortilla chip

**Olivieh salad** - 14

Persian chicken & English pea potato salad / wood fire flat bread

**Bacalao** - 9

Ling cod / Yukon potato / lemon / garlic confit / chipotle aioli

**Deep fried soft shell crab** - 22

Tartar sauce / lemon

## ENTREE

**½ Pound Waygu cheese burger** - 27

MSK pickles / fried green tomato / bacon & jalapeno relish / charred spring onion aioli / MSK fries

**Asparagus & Meyer lemon ravioli** - 29

Mint / corn / butter sauce / ricotta

**Dungeness crab pasta** - 37

Saffron fettuccine / Heirloom tomato sauce / crab stock / fava / white wine / spring garlic / lemon

**Fish 'n chips** - 29

Beer battered wild Fort Bragg Ling cod / MSK fries / tartar sauce / cabbage slaw

**Three wild fish tacos** - 29

Cabbage slaw / fire-roasted tomatillo salsa verde / sour cream

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**Sierra Nevada Farm pork chop** - 39

Braised greens / rhubarb-strawberry jam

**Painted Hills ribeye** - 69

Sauteed spinach / Yukon potato

## PIZZA

**Margherita** - 21

Tomato sauce / fresh basil / fresh mozzarella

**Pepperoni** - 27

White corn / tomato sauce / mozzarella

**Prosciutto** - 31

Garlic confit / mozzarella / wild arugula / parmesan / roasted tomato

**Asparagus** - 30

Mozzarella / feta cheese / calabrian chili / spring garlic / basil pesto

**Nduja sausage** - 31

Preserved lemon / roasted romanesco / mozzarella / rosemary / spring onion

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## ADD TO YOUR PIZZA

Kalamata olives // wild arugula 3

Red onions // Garlic confit 3

Fennel Sausage // Ham // Pepperoni 4

Burrata // Prosciutto 6

Parmagiano regiano 2.5

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# | KIDS MENU 15 |

All kids meals come with a complimentary scoop of ice cream

\*Available for kids 11 and under

## Hot Dog

Painted Hill's hot dog / burger bun / heirloom tomato / MSK pickles / MSK fries

## Chicken Strips

Mary's fried chicken / MSK fries

## Butter Pasta

Orchiette pasta / parmesan

## Heirloom Tomato Pasta

Orchiette pasta / parmesan

## Grilled Cheese

Acme bun / cheddar / mozzarella / MSK fries

## Cheese Burger

Painted Hill's ground beef / lettuce / heirloom tomato / pickles / MSK fries

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## NON ALCOHOLIC COCKTAILS

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### Garden Variety

15

Seedlip Garden / lime / lemon / jalapeno / cilantro

### Silk Road

15

Seedlip Spice / lemon / bitters / honey / cinnamon

### Brightside

15

Seedlip Grove / lemon / grapefruit shrub / simple

Seedlip is a distilled non-alcoholic spirit made in the United Kingdom with fresh ingredients, spices, botanicals & herbs.

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## | DESSERT |

**Seasonal Fruit Crisp 11**  
Apple & pear / Straus vanilla ice cream

**Affagato 7**  
Mint chip ice cream / double espresso

**Scoop of Straus Ice Cream 4.5**  
Vanilla // Mint Chocolate Chip //  
Cookies & Cream

**Strawberry & Chocolate Bread Pudding 11**  
straus cookies & cream ice cream / stout caramel drizzle

**Cake Cutting Fee / Outside Dessert 3 (per guest)**

## | DESSERT COCKTAILS |

**Mr. Handlebars 16**  
Jameson Black Barrel Whiskey  
cacao coffee stout syrup

**Raspberry Jamberry 16**  
Remy Martin XO Cognac / lemon / raspberry  
almond orgeat / chocolate

**Espresso Martini 16**  
Hanson Vodka / fresh espresso  
Mr. Black / demerara syrup

**Boozy Latte 15**  
Dark Chocolate / Hazelnut / Salted Caramel

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## Last Sips

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Graham's 30 year Tawny 21  
Graham's 40 year Tawny 33

# HAPPY HOUR

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## BITES 5

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Mixed greens / parmesan / balsamic dressing  
MSK fries  
MSK red onion rings  
Soup of the Day  
MSK deep fried pickles

MONDAY -  
FRIDAY  
3:00 - 5:00



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## MAIN BITES 10

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Painted Hills hot dog / MSK fries  
Painted Hills Burger  
Fresh pasta - cacio pepe / parmesan  
Margherita Pizza - tomato sauce / fresh mozzarella / basil

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## DRAFT BEER 6

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Calicraft Coast Kolsch  
East Brother Pilsner  
AleSmith Speedway Stout  
Calicraft Cool Kidz IPA  
Fall River Numb Numb Juice Hazy IPA  
AleSmith Speedway Stout

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## COCKTAILS 9

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MSK Moscow Mule  
MSK Margarita  
MSK Sangria  
MSK Bloody Mary

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## WINE 7

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Prosecco - Gambino  
Sauvignon Blanc - Stoneleigh  
Pinot Noir - Montepulciano



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# Sparkling

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## By the Glass

	3oz	6oz	Bottle
<a href="#">Prosecco</a>   Gambino   Italy white peach, honey and toast	6	12	40
<a href="#">Brut Rosé</a>   Lucien Albrecht   Colmar, France raspberry, redcurrant, fine bubbles, rich, delicate, indulgent texture	7	14	46
<a href="#">Sparkling Blanc de Blancs</a>   Schramsberg   Calistoga, CA apple, candied lemon, baked pineapple, long, clean, vibrant finish	8	19	79

## By the Bottle

<a href="#">Champagne Rosé</a>   Ruinart   Reims, France tropical fruit, small berries, pomegranate, effervescence	99
<a href="#">Champagne Blanc de Blancs</a>   Delamotte   Le Mesnil Sur-Oger, France ocean breeze, delicate minerality, white nectarine, fine bubbles	110

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# Rosé

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## By the Glass

<a href="#">Rose</a>   Cantalici Petali 2020   Toscana, IT fruity, strawberry, cherry, apricot, peach, minerality	6	11	46
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## By the Bottle

<a href="#">Rose</a>   Hampton Water 2021   Languedoc, Languedoc-Roussillon, France fresh, grapefruit, crisp, floral, minerality, balanced	46
<a href="#">Rose</a>   Ultimate Provence Rose 2021   Rhône River, France acidity and brightness that lends notes of winter citrus, spice with a warming finish	45
<a href="#">Rose</a>   Flowers 2022   Sonoma Coast, CA juicy pink grapefruit, fresh-cut watermelon & a stony minimalism	62

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# Whites

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## By the Glass

	3oz	6oz	Bottle
<a href="#">Sauvignon Blanc</a>   1 Liter Silverado 2020   Napa Valley, CA aromas of grapefruit, melon and lime leaf	8	15	54
<a href="#">Chardonnay</a>   Flowers 2021   Sonoma, CA lemon and green apple, as well as hints of honeysuckle, jasmine undertone	9	18	68
<a href="#">Chardonnay</a>   Moillard Bourgogne 2019   Burgundy, France red apple, kiwi, white flowers, lime, hazelnut, toasty, dry fruit	8	15	56
<a href="#">Viognier</a>   Terroirs du Vent 2020   Languedoc, France peach, nectarine, melon, green apple, and honeysuckle	8	15	56
<a href="#">Pinot Grigio</a>   Masi Masianco 2022   Friuli-Venezia Giulia, Italy citrus fruit, white flowers, & honey on the nose	7	13	48

## By the Bottle

<a href="#">Grüner Veltliner</a>   Wachau 2020   Wachau Austria aromas of green apple, white pepper, mango, herbal			39
<a href="#">Vermentino</a>   La Pettegola 2021   Montalicino, Italy golden apples, ripe pear and peach			39
<a href="#">Orvieto</a>   Campogrande 2021   Cortona, Italy aromas of green apple, white pepper, mango, herbal			39
<a href="#">Albarino</a>   Vionta 2021   Galicia, Spain green apple, peach, melon, pear, citrus, honey, minerals			49
<a href="#">Chardonnay</a>   Chalk Hill 2020   Russian River, CA nectarine, yellow plum, sweet spices, clove			49
<a href="#">Chardonnay</a>   Jordan 2020   Russian River Valley, CA apple, pear, lemon, persimmon, white flower, french oak			55
<a href="#">Sancerre</a>   Domaine Grosses Pierres 2020   Sury-en-Vaux, France citrus, lime, lemon, green apple, melon, pear, apricot, honey			62
<a href="#">Chardonnay</a>   Ferrari Carano Reserve 2020   Napa Valley, CA fig and green apple, graham-cracker, hazelnut, mango, creamy, buttery			69
<a href="#">Chardonnay</a>   Patz & Hall 2018   Sonoma Coast, CA aromas of spicy pear, lemon drop & lime zest, with a peach nectar & apple finish			56

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# Reds

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	3oz	6oz	Bottle
<a href="#">Montepulciano</a>   Carletto 2020   Italy cherry, strawberry, plum, spice, fine, smooth, rich	7	13	48
<a href="#">Red Blend</a>   Hahn 2020   Napa Valley, CA aromas of blackberry & plum, with hints of vanilla, leather & toasted oak	7	14	52
<a href="#">Merlot</a>   Monticello 2014   Napa Valley, Oak Knoll, CA bright red cherry & raspberry aromas, with hints of mocha, vanilla, & cola	7	15	54
<a href="#">Cabernet Sauvignon</a>   Monticello 2020   Napa, CA aromas of boysenberry, blackberry, & anise with tones of toasted oak & vanilla	9	17	64
<a href="#">Pinot Noir</a>   Irancy Paradis 2018   Burgundy, France strawberry, cherry & blackberry, with hints of flowers and spice finish	9	17	64

## By the Bottle

<a href="#">Cabernet Franc</a>   Monticello Estate 2019   Oak Knoll, Napa Valley, CA dark berry fruit, vanilla, tobacco, dark spice, rich			48
<a href="#">Syrah</a>   Montecello 2017   Napa Valley, CA dark berries, toasted oak, vanilla, pepper, spice			49
<a href="#">Pinot Noir</a>   Patz & Hall 2018   Sonoma Coast, CA red cherries, huckleberry, earth, dried herbs, tree bark, deep			58
<a href="#">Pinot Noir</a>   Belle Glos Clark and Telephone 2021   Santa Maria Valley, CA sweet cherry, field-ripened strawberry, cranberry, and just-baked gingerbread			59
<a href="#">Bordeaux Red Blend</a>   Chateau Haut-Beausejour 2017   Bordeaux, France tobacco, cold cinders, morello cherry, black currant, long, rich			62
<a href="#">Cabernet Sauvignon</a>   My Favorite Neighbor 2019   San Luis Obispo Coast, CA black cherry, plum, and fig compote joined by medium roast coffee & crème brûlée			69
<a href="#">Cabernet Sauvignon</a>   My Favorite Neighbor 2018   Paso Robles, CA red and black cherry, fig compote, roasted coffee, toasted marshmallow			69
<a href="#">Pinot Noir</a>   Chalk Hill 2016   Russian River Valley, CA black cherry, cola, spice, strawberry, raspberry, earth tones			69
<a href="#">Cabernet Sauvignon</a>   Jordan 2018   Alexander Valley, CA black cherry, boysenberry and black fig, rich tannins			69
<a href="#">Red Blend</a>   Two Squared by Alpha Omega 2018   Napa Valley, CA cranberry, pink lemonade, cherry, raspberry, cinnamon, thyme chocolate			75
<a href="#">Cabernet Sauvignon</a>   Peju 2018   Napa Valley, CA ripe plum, black cherry, juicy, clove, deep tannins			87

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# Reds

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## By the Bottle Continued...

<a href="#">Cabernet Sauvignon</a>   Caravan by Darioush 2018   Napa Valley, CA juicy plum, flourless chocolate cake, raspberry, black currant, cinnamon	89
<a href="#">Cabernet Sauvignon</a>   Groth 2016   Oakville-Napa Valley, CA plum, cherry, tart red currant, spiced cherry	95
<a href="#">Shiraz</a>   Darioush 2018   Napa Valley, CA plum, black cherry, licorice, savory spices, lavender, cola	99
<a href="#">Cabernet Sauvignon</a>   Brothers Strong Single Vinyard 2016   Alexander Valley Sonoma, CA blackberry, plum, chocolate, mocha, black currant, mid-palate, long finish	120
<a href="#">Cabernet Sauvignon</a>   Trujillo 2016   Napa Valley, CA rich black cherry, red currant, plum, notes of tobacco	149
<a href="#">Brunello</a>   Gaja 2016   Montalcino, Italy cherry, rasberry, oak, vanilla, hints of tobacco	150
<a href="#">Cabernet Sauvignon</a>   Goldschmidt Vineyard Game Ranch 2013   Napa Valley, CA black fruit, violets, black raspberry, caramel, black tea, opulent	150
<a href="#">Cabernet Sauvignon</a>   Charles Krug Vintage Selection 2016   Napa Valley, CA black fruit, toasted caramel, vanilla, black cherry, boysenberry, tobacco, bold	170
<a href="#">Brunello</a>   Poggio Doria 2012 Single Vinyard   Montalcino, Italy ample, complex, balanced, red berries, aromas of clove and vanilla	195
<a href="#">Red Blend</a>   Signorello Estate "PADRONE" 2012   Napa Valley, CA blackcurrant, blackberry, chocolate, espresso, full bodied	249

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## Duckhorn Splits 375ml

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<a href="#">2019 Cabernet Sauvignon</a>   Napa Valley, CA huckleberry jam, black cherry and cinnamon spice, with hints of bay leaf, maple and violets	48
<a href="#">2021 Chardonnay</a>   Napa Valley, CA orange blossom, pear, vanilla, & white peach, with layers of lime zest & candied pineapple	28
<a href="#">2021 Sauvignon Blanc</a>   Napa Valley, CA aromas of lemon verbena, candied pineapple, lime and summer melon	28

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# Elusive, Exclusive & Exceptional

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## Wine by the Bottle

<a href="#">Red Blend</a>   Perinet Priorat 2015   Priorat, Spain dark red fruit, plum, coffee, juicy texture, medium body, balanced	149
<a href="#">Cabernet Sauvignon</a>   Heitz Cellar “Lot C-91” 2016   Napa Valley, CA blue fruit, stone, lavender, currant, medium body, ultra-fine tannins	169
<a href="#">Red Blend</a>   Grand Chavel 2018   Dundee Hills & Walla Walla Valley, OR dark fruits, caramel, black pepper, coffee, dried rosemary, elegant	169
<a href="#">Bordeaux Red Blend</a>   Opus One Overture Multi-Vintage   Napa Valley, CA elegant, complex, red fruit, cocoa, cedar, vanilla	195
<a href="#">Bordeaux Red Blend</a>   Opus One 2018   Napa Valley, CA black cassis, black cherry, cocoa powder, plush tannins, long supple finish, French oak	395

## Spirits

<a href="#">Blanton’s Single Malt Whiskey</a>   Frankfort, KY	19
<a href="#">Muckety-Muck Scotch</a>   Scotland	35
<a href="#">Jack Daniels Sinatra Select Bourbon</a>   Lynchburg, TN	25
<a href="#">St. George Baller Single Malt Japanese Whiskey</a>   Alameda, CA	16
<a href="#">Clase Azul Ultra Anejo</a>   Jalisco, MX	250
<a href="#">Clase Azul Dia de Muertos Joven Tequila</a>   Jalisco, MX	295

\*2000 BOTTLES GLOBALLY 2020 LIMITED EDITION\*

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# The Spirits

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## | Vodka |

Hanson	12
Barr Hill	17
Chopin	14
Grey Goose	14

## | Gin |

Sipsmith	12
Aviation	13
Barr Hill	13
Empress	13
Ford's	12
Gray Whale	13
Malfy	13
Malfy Rosa	13
Malfy con Limone	13
St George	14
St George Terroir	14

## | Agave |

### Mezcal

El Silencio Espadin	12
Banhez	16
Clase Azul Guerrero	85

### Tequila

Herradura Silver	12
Herradura Reposado	14
Herradura Anejo	16
Herradura Ultra Anejo	18
Herradura Legend	25
Avion 44 Anejo	25
Casa Dragonés	25
Casamigos Blanco	14
Casamigos Reposado	15
Casamigos Anejo	16
Clase Azul Anejo	59
Gran Patron Anejo	48

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# The Spirits

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## | Whiskey |

### American

Redemption Bourbon	12
Redemption Rye	12
Four Roses Small Batch Bourbon	14
Four Roses Small Batch Select Bourbon	22
High West Double Rye	16
High West Rendezvous Rye (Limited Release)	17
High West Silver Oat	12
Jack Daniel's Bonded Bourbon	13
Jack Daniel's Tripple Mash Rye Blend	14
Jack Daniels Sinatra Bourbon	25
Lost Republic Bourbon	14
Old Forester Statesman Bourbon	14
Old Protrero Single Malt	13
Sazerac Rye	13
Slaughterhouse Bourbon	14
Stranahan Cherry Cask	18
Stranahan Single Malt	14
Taylor Single Barrel Bourbon	19
Templeton 6 Year Rye	14
Weller Bourbon	16
Westland Single Malt Peated	14
Woodford Reserve Bourbon	14
Woodford Reserve Kentucky Derby Bourbon	16
Woodford Reserve Double Oaked Bourbon	16
Wright & Brown Bourbon	16

### World

Alberta Premium Canadian Rye	20
Alexander Murray & Co 18 Year Scotch	23
Ausentoshan Single Malt Scotch	13
Bruichladdich Islay Barley Scotch	16
Glen Scotia Doublecask Scotch	13
Glen Scotia 15 year Scotch	15
Jameson Black Barrel Irish Whiskey	14
Kikori Japanese Whisky	14
Loch Lomond Single Malt Scotch	12
Monkey Shoulder Scotch	14
Muckety Muck Scotch	35
Shinobu Pure Malt Japanese Whisky	29
West Cork Irish Whiskey	12
Yamato Black Japanese Whisky	29
Yamato Red Japanese Whisky	34

## | Rum |

Plantation White Rum	12
Appleton Estate 12 year	15
Havana Club Anejo Blanco	12
Humboldt Distillery Spiced Rum	13
The Real McCoy 5 year	14
Ten to One Dark Rum	19
Wright & Brown Aged Rum	16

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# The Spirits

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## | Brandy & Cognac |

Argonaut Saloon Brandy	12
Aqua Perfecta Brandy	14
Capurro Acholado Pisco	14
Cognac Park XO Cognac	21
Daron Calvados Brandy	13
Ferrand 10 Generations	18
Hine H VSOP Cognac	13
Hine Rare Cognac	14
JLP Organic 10 Cognac	18
Martell Swift Blue Cognac	15
Martell VS Single Distillery Cognac	13
Remy Martin 1738 Cognac	16
Remy Martin XO Cognac	38
Sigani 63 Brandy	12

## | Cordials & Liqueurs |

Agavero	10
Alma Tepec	12
Amaro Nonino	14
Ancho Reyes Chili	10
Ancho Reyes Verde	10
Antica Sambuca	10
Aperol	14
Averna Amaro	14
The Bitter Truth Violet	10
Bonanto	10
Campari	14
Chateau	12
Chartreuse Green	14
Chartreuse Yellow	14
Corbin Cash Sweet Potato	10
Cynar	14
Dorda Chocolate	12
Dorda Salted Caramel	12
D.O.M. Benedictine	12
Don Ciccio & Figli Nocino	12
Fair Cacao	10
Fernet Branca	10
Frangelico	12
Genepy	10
Giffard Abricot	10
Giffard Wild Elderflower	10
Grand Marnier	10
Greenbar Grand Poppy	10
Gozio Amaretto	12
Italicus	12
Lillet Blanc	10
Lillet Sevir Tres Frais	10
Luxardo	12
Molinari Sambuca	10
Montanegro	12
Mr. Black Coffee	12
Pierre Ferrand Dry Curacao	10
Pimms	12
Sibona Alo-e	10
St. Germain	12
Xila Licor de Agave	12