BAR BITES

** Burrata**  14  ○
truffled stracchiatella, brûléed oranges, roasted beets, pistachio, pomegranate, mint

**Heirloom Beet Hummus**  8  ○
sesame gremolata, baby vegetable crudité & pickles, everything flatbread crisps

**Truffled Croquettes**  12  ○
potato, perigord truffle, wild mushroom cream

**Deviled Eggs**  9  ○
fried capers, chives

**Herbed Frites**  5
parsley, horseradish aioli

**Petite Caesar**  8  ○
petite romaine, parmigiano reggiano, asiago croutons, anchovy

**Corn Bisque Cortado**  4  ○
coconut crème fraîche, sweet italian chili crisps, super sweet corn puffs

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LARGE PLATES

**Burger**  20
½ lb angus beef, challah bun, cheddar cheese, shredded lettuce, tomato, sweet onion, g-sauce, herbed kennebec frites

**Chicken Pot Pie**  20
chicken confit, hen of the woods mushrooms, heirloom carrots, golden potatoes, pearl onions, celery, puff pastry

**Tian Provençal**  20  ○
summer squash, eggplant, tomato, zucchini, side summer herb salad, potato stix

**French Onion Dip Sandwich**  18
shaved angus beef, griddled baguette, horseradish aioli, french onion dip crock

**Mushroom Spinach Crêpe**  15  ○
mushroom medley, baby spinach, comté, hen egg

**Lobster Bisque Mac and Cheese**  18
torchetti pasta, lobster bisque mornay, herbed crumbs

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**vegetarian**  ○  **vegan**  ○

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20% gratuity will be added to all parties of 6 or more.

We do not split or separate checks. We accept up to three credit cards per table.

California law advises patrons that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.
COCKTAILS

**Bears & Bees** 10
barr hill gin, aperol, lemon, honey

**Lite Affair** 10
vusa african vodka, pineapple
watermelon basil kombucha, prosecco

**Lucky You!** 10
kikori japanese whiskey, aperol,
chareau aloe liqueur, strawberry, mint

**An Apple a Day** 10
apple-infused roe & co whiskey,
blackberry, raspberry, lemon

**Speak of the Devil** 10
código 1530 rosa blanco tequila,
del maguey vida mezcal, lime, agave,
ezy tgr pinot noir float

**Sangria** 10
choice of white, rosé or red

Ø PROOF COCKTAILS

**Buck Wild** 13
wilderton earthen non-alcoholic botanical
spirit, strawberry, ginger, lemon, all the
bitter aromatic

**Botánica Tonic** 13
wilderton lustre non-alcoholic botanical
spirit, tonic, coconut, lime, currants,
orange bitters

**Itza Spritza** 13
Rib0 non-alcoholic sparkling wine, lyre’s
italian orange, soda
< 0.5% abv

WINE

**Victorine de Chastenay** 12
brut crémant, burgandy FR

**Pouilly-Fumé** 12
sauvignon blanc, loire valley FR 2021

**La Bernarde Rosé** 12
grenache, provence FR 2022

**Crunchy Roastie Rainbow** 12
syrah, santa barbara CA 2021

BEER

**Glow** 8
oakland beer united, oakland CA
pilsner 4.8%

**Love** 8
almanac, alameda CA
hazy ipa 6.3%

SPIRITS

**Shots** 5
absolut pride vodka
tanqueray gin
bulleit bourbon
russels reserve 6yr rye
glenmorangie x scotch
herradura tequila
el silencio mezcal
plantation 3 stars rum

HAPPY HOUR AVAILABLE FRI-TUE 3PM-5PM & THU 3PM-8PM