

EAST END

TO GO

No. 510 263 9630

Hours

TUESDAY - THURSDAY
11:30 AM to 9:30 PM

FRIDAY - SATURDAY
11:30 AM to 10:00 PM

SUNDAY
11:30 AM to 9 PM

MONDAY
closed

1650 PARK STREET
ALAMEDA, CALIFORNIA 94501

EASTENDALAMEDA.COM

TO GO OPTIONS

THE STANDARD: 100% wood oven goodness. Want to reheat to enjoy later? Ask for an uncut pie.

HALF BAKE: Par-baked, topped to order and ready to finish off at home. The best choice if you don't plan on digging in right away. *14" pies only.*

HOW BIG?

**9" PERSONAL
UNTIL 5PM ONLY**

**14" STANDARD
'BOUT A MEDIUM**

SPECIALTY PIES 9" UNTIL 5PM / 14" ALL DAY

BOUZOUKI..... \$10/\$19
red sauce, crimini mushrooms, taggiasca olives,
house cheese blend - lemon zest & feta finish
WITH LOUKANIKO (lamb & pork) SAUSAGE.. \$11.50/\$22

CHERRY TOP..... \$11/\$20
red sauce, fire-roasted kale, house cheese
WITH SWEET OR SPICY ITALIAN SAUSAGE.. \$11.50/\$22

CORNADO \$10/\$19
olive oil, corn, roasted tomatoes, jalapeños,
house cheese
WITH PANCETTA \$11.50/\$22

DIABLITA..... \$10/\$19
red sauce, calabrian chiles, house cheese,
goat cheese, shaved fresh garlic
WITH PEPPERONI..... \$11.50/\$22

CLASSIC PIES 9" UNTIL 5PM / 14" ALL DAY

CHEESE, PLEASE \$8.50/\$16
red sauce, house cheese-just regular

MARGHERITA \$9/\$17
red sauce, fresh mozz, fresh basil

ADD TO ANY CLASSIC PIE

(UP TO 3 ITEMS, NO MORE THAN 2 MEATS)

prosciutto, bacon, sweet italian or loukaniko sausage, ham, pancetta, pepperoni,
anchovy, hen o' the woods mushrooms..... \$2/\$4 ea.

summer squash, taggiasca olives, corn, crimini mushrooms, jalapeños, tomatoes:
marinated cherry or roasted tomatoes, calabrian chiles, garlic confit, arugula... \$1.50/\$3 ea.

capers, fresh garlic, fresh herbs, olive oil \$.50/1 ea.

cheese-free..... -\$1.50/- \$3

ON THE SIDE

red sauce..... \$3

SOUP OF THE DAY \$8

SNACKS

OLIVES..... \$5
oven-warmed, aromatically spiced

PICKLES..... \$7
assorted house-pickled vegetables

HAND-CUT KENNEBEC FRIES \$6
w/tomato jam, rosemary & calabrian chile aiolis*

FARMER'S DAUGHTER..... \$10/\$19
olive oil, summer squash, fresh mozz, fresh ricotta,
black pepper, sea salt & fresh oregano finish
WITH SWEET ITALIAN SAUSAGE \$11.50/\$22

MEATEOR..... \$12/\$23
red sauce, pepperoni, sweet italian sausage,
bacon, house cheese

ROCKET MAN \$11/\$20
arugula pesto, hen o' the woods mushrooms,
caciocavallo cheese
WITH HAM..... \$12.50/\$23

THE SPECIAL..... A.Q.
what's inspired us today? ask for details

kindly enjoy our specialty pies as composed;
please. omissions only; no additions or
substitutions please.

BIANCA \$9/\$17
olive oil, fresh mozz, garlic confit, fresh herbs

FOUR CHEESE \$10/\$19
red sauce, val d'aosta fontina, fresh mozz,
aged provolone & blue cheeses, fresh herbs

{summer 2016}

SALADS

MIXED GREEN \$8
assorted seasonal lettuces, house vinaigrette

ROMAINE \$10
parm, fried capers, herbed croutons, lemon-
anchovy OR champagne-dijon vinaigrette

ARUGULA \$12
cherry tomatoes, watermelon, mint, basil,
feta, red wine vinaigrette

ESCAROLE..... \$12
grilled: creamy roasted garlic dressing,
shallot candy

SANDWICHES WITH MIXED GREEN SALAD
available 11:30am-3:00pm only

YARDBIRD..... \$13
crispy chicken breast, cabbage & apple
slaw, aioli*, house made challah roll

GRINDHOUSE..... \$13
ham, capicola, mortadella, provolone, red
onion, artichoke hearts, pickled peppers,
lettuce, aioli*, ciabatta roll

P.B.L.T. \$14
chicken fried pork belly, fresh tomato,
lettuce, aioli*, ciabatta roll

BURGER..... \$15
pastured wagyu beef, fresh tomato, lettuce,
onion, aioli, house made pickles, house
made bun

ADD CAVE-AGED GRUYERE \$1.50, BACON \$3

SUB FRIES WITH ANY SANDWICH \$2

KITCHEN SPECIALTIES

available after 5pm

RATATOUILLE..... \$12
eggplant, summer squash, roasted tomatoes
& peppers, fresh ricotta

SNAP PEAS \$11
pan-blistered; garlic, mint, chile flake,
lemon oil

RISOTTO..... \$15
heirloom tomatoes, herbs, greens, crème
fraîche, pecorino

RIBBON PASTA..... half \$12 / full \$20
pork & lamb ragu, shaved parm

HALF O' CHICKEN..... \$26
wood-oven roasted; summer vegetables, natural jus

Everything we can, we make in-house. For all else we support local purveyors & responsible producers wholeheartedly.
PLEASE INFORM US OF ANY FOOD ALLERGIES PRIOR TO PLACING YOUR ORDER

*Raw & undercooked meat, eggs & shellfish along with most other enjoyable things in life have the potential to make you ill.

EAST END

LUNCH

OYSTERS \$3 EA.



rotating selection, shucked to order served on the half shell* w/mignonette

SOUP OF THE DAY \$4 CUP / \$8 BOWL

with house made baguette

SNACKS

olives \$5

oven-warmed, aromatically spiced

pickles \$7

assorted house-pickled seasonal vegetables

hand-cut kennebec fries \$6

with tomato jam, rosemary & calabrian chile aiolis*

SALADS

mixed green \$8

assorted seasonal lettuces, champagne-dijon vinaigrette

romaine \$10

parm, fried capers, herbed croutons, lemon anchovy or champagne-dijon vinaigrette

arugula \$12

cherry tomatoes, watermelon, mint, basil, feta, red wine vinaigrette

escarole \$12

grilled: creamy roasted garlic dressing, shallot candy

big chopped salad \$14

butter lettuce, radicchio, snap peas, castelvetro olives, cherry tomatoes, roasted corn, egg, fried shallots, balsamic vinaigrette

ADD CHARGRILLED MARY'S NATURAL CHICKEN

BREAST \$5

ADD BACON \$3

CHEESES

brillat savarin \$8

cow's milk, france

idiazabal \$8

sheeps's milk, spain

pt. reyes \$8

raw cow's milk blue, california

our cheeses are portioned for sharing & served with seasonal accompaniments & house made baguette

CHARCUTERIE / SALUMI

country paté (pork) \$10

cornichons, whole-grain mustard, house made baguette

city paté (duck liver) \$10

balsamic figs, grilled house made baguette

rillettes (pork) \$10

noccino mustard, pickled shallots, cornichons, house made baguette

SANDWICHES ALL WITH MIXED GREEN SALAD

yardbird \$13

crispy chicken breast, cabbage & apple slaw, aioli*, house made challah roll

grindhouse \$13

ham, capicola, mortadella, provolone, red onion, artichoke hearts, pickled peppers, lettuce, aioli*, ciabatta roll

P.B.L.T \$14

chicken fried pork belly, fresh tomato, lettuce, aioli*, ciabatta roll

burger \$15

pastured wagyu beef, fresh tomato, lettuce, onion, aioli*, house made pickles, house made bun

ADD CAVE-AGED GRUYERE \$1.50 BACON \$3



SUB FRIES WITH ANY SANDWICH \$2

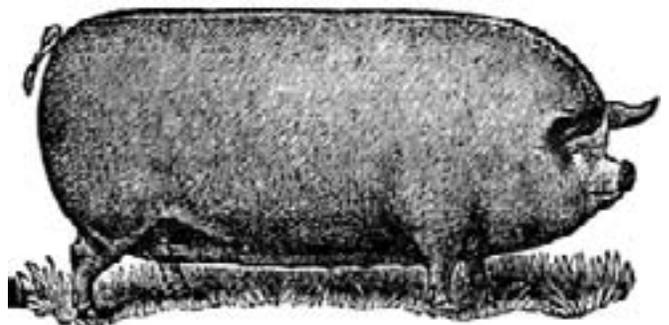
MEAT-Y

chicken wings (3/4 LB.) \$10

calabrian chile glaze

meatballs (beef) \$11

spicy red sauce, smoked provolone, grilled house made baguette



WOOD-FIRED PIZZA

SPECIALTY PIES 9" PERSONAL / 14" STANDARD

bouzouki \$10/\$19
red sauce, crimini mushrooms, taggiasca olives, house cheese blend - lemon zest & feta finish
WITH LOUKANIKO (lamb & pork) SAUSAGE \$11.00/\$22

cherry top \$11/\$20
olive oil, marinated cherry tomatoes, fresh mozz, fontina
WITH BACON \$12/\$23

cornado \$10/\$19
olive oil, corn, roasted tomatoes, jalapeños, house cheese blend
WITH PANCETTA \$11.50/\$22

diablita \$10/\$19
red sauce, calabrian chiles, house cheese, goat cheese, fresh shaved garlic
WITH PEPPERONI \$11.50/\$22

farmer's daughter \$10/\$19
olive oil, summer squash, fresh mozz, fresh ricotta, black pepper, sea salt & fresh oregano finish
WITH SWEET ITALIAN SAUSAGE \$11.50/\$22

meateor \$12/\$23
red sauce, pepperoni, housemade sweet italian sausage, bacon, house cheese

rocket man \$11/\$20
arugula pesto, hen o'the woods mushrooms, caciocavallo cheese
WITH HAM \$12.50/\$23

kindly enjoy our specialty pies as composed. omissions only; no additions or substitutions please

CLASSIC PIES 9" PERSONAL / 14" STANDARD

cheese, please \$8.50/\$16
red sauce, house cheese

bianca \$9/\$17
olive oil, fresh mozz, garlic confit, fresh herbs

four cheese \$10/\$19
red sauce, val d'aosta fontina, fresh mozz, aged provolone & blue cheeses, fresh herbs

margherita \$9/\$17
red sauce, fresh mozz, basil

ADD TO ANY CLASSIC PIE

up to 3 items, no more than 2 meats please
summer squash, taggiasca olives, corn, crimini mushrooms, jalapeños, marinated cherry or roasted tomatoes, calabrian chiles, garlic confit, arugula
\$2/\$4 ea.

summer squash, taggiasca olives, corn, crimini mushrooms, jalapeños, calabrian chiles, tomatoes: marinated cherry or fire-roasted, garlic confit, arugula
\$1.50/\$3 ea.

capers, fresh garlic, fresh herbs, olive oil
\$.50/\$1 ea.

farm egg
\$3 ea.

 SIDE SALAD WITH ANY 9" PIZZA \$3

BEVERAGES DUE TO OUR STATE'S SEVERE WATER SHORTAGE, TAP WATER WILL BE SERVED ONLY UPON REQUEST

mountain valley spring water \$3
sparkling or still - 500ml.

boylan's soda \$3
root beer, ginger ale, black cherry, cola (diet & regular), orange or creme - 12oz.

sparkling verbena lemonade \$3

iced tea \$3

iced coffee \$3

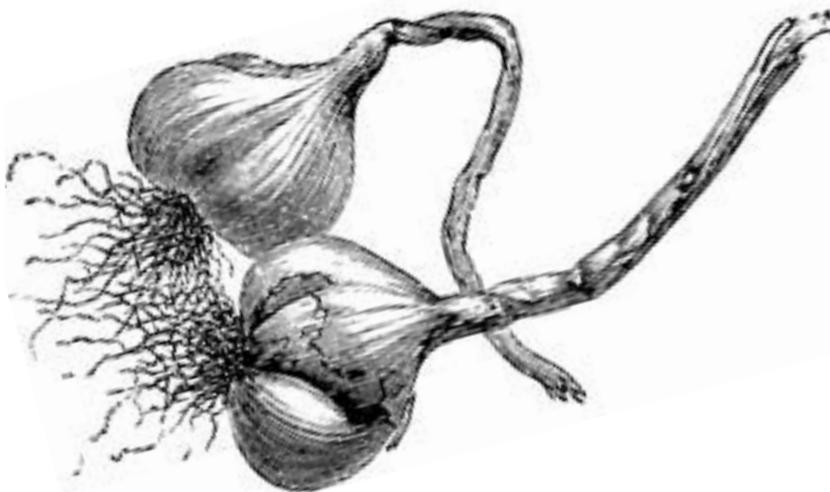
pot of hot tea \$4

breakfast, earl grey, rooibos, genmaicha

coffee \$3

regular or decaf

we're proud to serve HIGHWIRE COFFEE ROASTERS' coffee & tea



BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY SOME MENU ITEMS CAN BE MADE VEGETARIAN OR VEGAN UPON REQUEST

CORKAGE: \$15 PER 750ML | CAKEAGE: \$2 PER GUEST

WE WILL HAPPILY SPLIT YOUR CHECK, BUT NO SEPARATE CHECKS PLEASE

NOT ALL MENU ITEMS ARE AVAILABLE FOR TAKE OUT. PLEASE SEE OUR TO-GO MENU FOR COMPLETE SELECTION

Everything we can, we make in-house. For all else we support local purveyors & responsible producers wholeheartedly.

*Raw & undercooked meat, eggs & shellfish along with most other enjoyable things in life have the potential to make you ill.

EAST END

SHORT LIST

OYSTERS \$3 EA.



rotating selection, shucked to order served on the half shell* w/mignonette

SNACKS

olives \$5

oven-warmed, aromatically spiced

pickles \$7

assorted pickled seasonal vegetables

hand-cut kennebec fries \$6

tomato jam, rosemary & calabrian chile aiolis*

SOUP OF THE DAY \$4 CUP / \$8 BOWL

served with house made baguette

SALADS

mixed green \$8

assorted seasonal lettuces, champagne-dijon vinaigrette

romaine \$10

parm, fried capers, herbed croutons, lemon anchovy or champagne-dijon vinaigrette

arugula \$12

cherry tomatoes, watermelon, mint, basil, feta, red wine vinaigrette

escarole \$12

grilled: creamy roasted garlic dressing, shallot candy

ADD CHARGRILLED MARY'S NATURAL CHICKEN BREAST \$5

ADD BACON \$3

CHEESES

brillat savarin \$8

cow's milk, france

idiazabal \$8

sheeps's milk, spain

pt. reyes \$8

raw cow's milk blue, california

our cheeses are portioned for sharing & served with seasonal accompaniments & house made baguette

CHARCUTERIE / SALUMI

country paté (pork) \$10

cornichons, whole-grain mustard, house made baguette

city paté (duck liver) \$10

balsamic figs, grilled house made baguette

rillettes (pork) \$10

noccino mustard, pickled shallots, cornichons, house made baguette

MORE MEATY-Y

wings (3/4 LB.) \$10

calabrian chile glaze

meatballs (beef) \$11

spicy red sauce, smoked provolone, grilled house made baguette



MORE 

WOOD-FIRED PIZZA

SPECIALTY PIES 9" PERSONAL / 14" STANDARD

bouzouki \$10/\$19
red sauce, crimini mushrooms, taggiasca olives,
house cheese blend - lemon zest & feta finish
WITH LOUKANIKO (lamb & pork) SAUSAGE \$11.50/\$22

cherry top \$11/\$20
olive oil, marinated cherry tomatoes, fresh mozz,
fontina
WITH BACON \$12/\$23

cornado \$10/\$19
olive oil, corn, roasted tomatoes, jalapeños, house
cheese
WITH PANCETTA \$11.50/\$22

diablita \$10/\$19
red sauce, calabrian chiles, house cheese, goat cheese,
fresh shaved garlic
WITH PEPPERONI \$11.50/\$22

farmer's daughter \$10/\$19
olive oil, summer squash, fresh mozz, fresh ricotta,
black pepper, sea salt & fresh oregano finish
WITH SWEET ITALIAN SAUSAGE \$11.50/\$22

meateor \$12/\$23
red sauce, pepperoni, housemade sweet italian sausage,
bacon, house cheese

rocket man \$11/\$20
arugula pesto, hen o'the woods mushrooms,
caciocavallo cheese
WITH HAM \$12.50/\$23

kindly enjoy our specialty pies as composed.
omissions only; no additions or substitutions.

CLASSIC PIES 9" PERSONAL / 14" STANDARD

cheese, please \$8.50/\$16
red sauce, house cheese

bianca \$9/\$17
olive oil, fresh mozz, garlic confit, fresh herbs

four cheese \$10/\$19
red sauce, val d'aosta fontina, fresh mozz, aged
provolone & blue cheeses, fresh herbs

margherita \$9/\$17
red sauce, fresh mozz, basil

ADD TO ANY CLASSIC PIE

up to 3 items, no more than 2 meats

prosciutto, bacon, summer squash, capers,
sweet italian, or taggiasca olives, fresh garlic,
loukaniko sausage, corn, crimini fresh herbs,
ham, pancetta, mushrooms, jala- olive oil
pepperoni, anchovy, peños, calabrian \$.50/\$1 ea.
hen o'the woods chiles, tomatoes:
mushrooms marinated cherry or farm egg
\$2/\$4 ea. fire-roasted, garlic \$3 ea.
confit, arugula
\$1.50/\$3 ea.



SIDE SALAD WITH ANY 9" PIZZA \$3

BEVERAGES

DUE TO OUR STATE'S SEVERE WATER SHORTAGE, TAP WATER
WILL BE SERVED ONLY UPON REQUEST

mountain valley
spring water \$3
sparkling or still - 500ml.

boylan's soda \$3
root beer, ginger ale, black
cherry, cola (diet & regular),
orange or creme - 12oz.

sparkling verbena
lemonade \$3

iced tea OR coffee \$3
pot of hot tea \$4
breakfast, earl grey, rooibos,
genmaicha

coffee \$3
regular or decaf

we're proud to serve HIGHWIRE
COFFEE ROASTERS' coffee & tea

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY
SOME MENU ITEMS CAN BE MADE VEGETARIAN OR VEGAN UPON REQUEST

CORKAGE: \$15 PER 750ML | CAKEAGE: \$2 PER GUEST

WE WILL HAPPILY SPLIT YOUR CHECK, BUT NO SEPARATE CHECKS PLEASE | NOT ALL MENU ITEMS ARE AVAILABLE FOR TAKE OUT. PLEASE SEE OUR TO-GO MENU FOR COMPLETE SELECTION
Everything we can, we make in-house. For all else we support local purveyors & responsible producers wholeheartedly.

*Raw & undercooked meat, eggs & shellfish along with most other enjoyable things in life have the potential to make you ill.



EAST END

DINNER

OYSTERS \$3 EA.



rotating selection, shucked to order served on the half shell* w/mignonette

SOUP OF THE DAY \$8

served with house made baguette

SNACKS

olives \$5

oven-warmed, aromatically spiced

pickles \$7

assorted house-pickled seasonal vegetables

hand-cut kennebec fries \$6

with tomato jam, rosemary & calabrian chile aiolis*

SALADS

mixed green \$8

assorted seasonal lettuces, champagne-dijon vinaigrette

romaine \$10

parm, fried capers, herbed croutons, lemon anchovy or champagne-dijon vinaigrette

arugula \$12

cherry tomatoes, watermelon, mint, basil, feta, red wine vinaigrette

escarole \$12

grilled: creamy roasted garlic dressing, shallot candy

CHEESES

brillat savarin \$8

cow's milk, france

idiazabal \$8

sheeps's milk, spain

pt. reyes \$8

raw cow's milk blue, california

OUR CHEESES ARE PORTIONED FOR SHARING & SERVED WITH SEASONAL ACCOMPANIMENTS & HOUSE MADE BAGUETTE



CHARCUTERIE / SALUMI

country paté (pork) \$10

cornichons, whole-grain mustard, house made baguette

city paté (duck liver) \$10

balsamic figs, grilled house made baguette

rillettes (pork) \$10

noccino mustard, pickled shallots, cornichons, house made baguette

VEGETABLES/FRUITS

peaches \$12

prosciutto wrapped & grilled w/honey-thyme fromage blanc, shaved almonds, watercress, cherry vinaigrette

ratatouille \$12

eggplant, summer squash, roasted tomatoes & peppers, fresh ricotta

snap peas \$11

pan-blistered; garlic, mint, chile flake, lemon oil

PASTA ETC.

risotto \$15

heirloom tomatoes, herbs, greens, crème fraîche, pecorino

vermicelli half order \$12/full order \$18

à la carbonara; guanciale, parm, egg yolk*

ribbon half order \$12/full order \$20

pork & lamb ragu, shaved parm

SEAFOOD

tuna \$13

bacon wrapped & seared w/potato coins, hard-cooked egg, sauce gribiche

scallops \$18

smoked w/gazpacho, cucumber-avocado relish, basil and paprika oils

squid \$12

sautéed with pickled goat horn peppers, frenched green beans, frisée, crostini

MEAT-Y

chicken wings (3/4 LB.) \$10

calabrian chile glaze

meatballs (beef) \$11

spicy red sauce, smoked provolone, grilled house made baguette

half o'chicken \$26

wood-oven roasted; summer vegetables, natural jus

ribeye steak (16oz.) \$36

heirloom tomatoes, watercress, pickled onions, truffle butter w/semolina fries & tomato jam

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WOOD-FIRED PIZZA

SPECIALTY PIES 14"

bouzouki \$19

red sauce, crimini mushrooms, taggiasca olives, house cheese blend - lemon zest & feta finish

WITH LOUKANIKO (lamb & pork) SAUSAGE \$22

cherry top \$20

olive oil, marinated cherry tomatoes, fresh mozz, fontina

WITH BACON \$23

cornado \$19

olive oil, corn, roasted tomatoes, jalapeños, house cheese

WITH PANCETTA \$22

diablita \$10/\$19

red sauce, calabrian chiles, house cheese, goat cheese, fresh shaved garlic

WITH PEPPERONI \$22

farmer's daughter \$19

olive oil, summer squash, fresh mozz, fresh ricotta, black pepper, sea salt & fresh oregano finish

WITH SWEET ITALIAN SAUSAGE \$22

meateor \$23

red sauce, pepperoni, housemade sweet italian sausage, bacon, house cheese

rocket man \$20

arugula pesto, hen o'the woods mushrooms, caciocavallo cheese

WITH HAM \$23

kindly enjoy our specialty pies as composed. omissions only; no additions or substitutions please

CLASSIC PIES 14"

cheese, please \$16

red sauce, house cheese

bianca \$17

olive oil, fresh mozz, garlic confit, fresh herbs

four cheese \$19

red sauce, val d'aosta fontina, fresh mozz, aged provolone & blue cheeses, fresh herbs

margherita \$17

red sauce, fresh mozz, basil

ADD TO ANY CLASSIC PIE

up to 3 items, no more than 2 meats please

prosciutto, bacon, sweet italian, or loukaniko sausage, ham, pancetta, pepperoni, anchovy, hen o'the woods mushrooms

\$4 ea.

summer squash, taggiasca olives, corn, crimini mushrooms, jalapeños, calabrian chiles, tomatoes: marinated cherry or fire-roasted, garlic confit, arugula

\$3 ea.

capers, fresh garlic, fresh herbs, olive oil

\$1 ea.

farm egg

\$3 ea.

=====

BEVERAGES

DUE TO OUR STATE'S SEVERE WATER SHORTAGE, TAP WATER SERVED ONLY UPON REQUEST

mountain valley

spring water \$3

sparkling or still - 500ml.

boylan's soda \$3

root beer, ginger ale, black cherry, cola (diet & regular), orange or creme - 12oz.

sparkling verbena lemonade \$3

iced tea \$3

iced coffee \$3

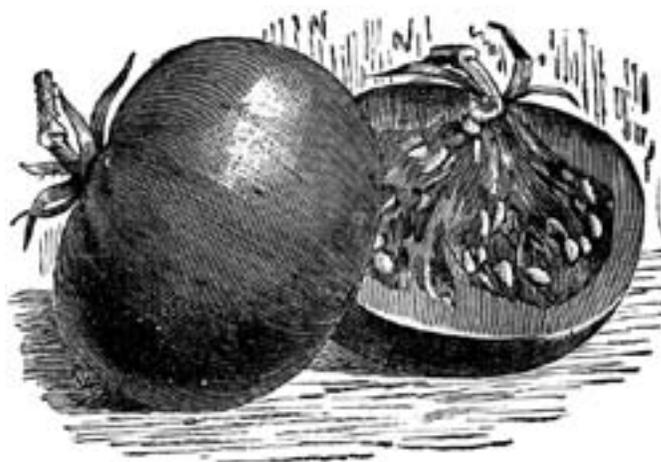
pot of hot tea \$4

breakfast, earl grey, rooibos, genmaicha

coffee \$3

regular or decaf

we're proud to serve HIGHWIRE COFFEE ROASTERS' coffee & tea



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EAST END

HAPPY HOUR BAR SPECIALS

DAILY! 3:00-6:00

DOMESTIC DRAFT	\$4	SELECT SPARKLING WINE	\$6
WELL SHOT	\$5	SELECT WHITE OR RED WINE	\$6
FERNET BRANCA	\$5	HOUSE COCKTAILS	\$9

HOUSE COCKTAILS \$11



Our bar team is dedicated to the the innovative and the intriguing. We ply our craft using premium spirits, market-fresh ingredients and an array of bitters, tinctures and infusions, many of which we brew up here ourselves.

We're always up for mixing you something special or resurrect a favorite from our archive. A list of our spirit inventory is yours for the asking. CHEERS!

a roll in the field

tres agaves reposado tequila, green, chartreuse, lemon, dandelion greens, honey, celery bitters

"...an apricot in damascus"

fords gin, giffard apricot liqueur, basil, lemon

brooklyn rocks

pow-wow botanical rye, luxardo, suze saveur d'autrefois, dolin dry & blanc vermouths, orange bitters

flower of kali

batiste rhum agricole, orgeat, lime, hibiscus syrup, peychauds' bitters, mint

little dragon

360 vodka, grapefruit, lime, muddled tarragon, simple

"love symbol" (formerly known as ♀)

pelóton de la muerte mezcal, st. george raspberry liqueur, lime, meyer lemon gomme syrup

lower augusta

cachaça, luxardo, amaro ramazzotti

pillow talk

siete leguas tequila, brovo amaro 14, lime, serrano chile syrup

porch swing

medley bros. bourbon, lemon, earl grey tea syrup, orange/sherry bitters

shandylion

st. george green chile vodka & bruto americano, lemon, blanche de bruxelles

stone fox

sea gin, simple, lemon, fresh plum, prosecco float

the way we used to be

bols genever, yellow chartreuse, suze saveur d'autrefois, montenegro



more please!

BARREL-AGED COCKTAILS \$13

boulevardier

1776 rye, dolin rouge vermouth, campari - a prohibition-era classic once enjoyed in every fine "american bar" the world over, except the ones actually located in usa. now 100% legal in all 50 states.

vieux carré

1776 rye, maison rouge cognac, dolin rouge, benedictine, angostura & peychaud's bitters - a 1930's gem from new orleans; potent, yet roulez sur lissé

APÉRITIF

aperol	\$7	cocchi rosa	\$7	dimmi	\$7
barolo chinato	\$10	cocchi torino	\$7	gran classico	\$7
carpano antica	\$7	cynar	\$7	grand poppy	\$7
cocchi americano	\$7	dolin	\$7	lillet blanc	\$7

(dry, blanc or rouge)

BEER ON TAP

amber ale \$5

anne marie's, iron springs brewing co.,
fairfax, ca. usa
6.0% ABV

belgian wit \$6

blanche de bruxelles, brasserie lefèbvre,
rebecq-quenast, belgium
4.50% ABV

i.p.a. \$5

rotating selections from fieldwork brewing
co., berkeley, ca. usa
ABV will vary

pale ale \$5

fruitvale session ale AIBC, alameda, ca.
usa
4.9% ABV

pilsner \$5

scrimshaw, north coast brewing, ft. bragg,
ca. usa
7.4% ABV

wheat beer \$5

park, fort point beer co., sf, ca. usa
4.7% ABV

BEER OTHERWISE C=CAN, B=BOTTLE

belgian tripel (b, 11.2oz) \$8

tripel karmeliet, brouwerij bosteels,
quebec, buggenhout, belgium
8.4% ABV

gose (b, 22oz.) \$12

golden gate; almanac beer co., san jose,
ca. usa
5.0% ABV

ipa (b, 22oz.) \$9

brutal, rogue ales, newport, or., usa
5.8% ABV

lager-american adjunct (b) \$4

schlitz gusto, jos. schlitz brewing co.,
il. usa
4.7% ABV

pale ale - english (c) \$6

old speckled hen, greene king/moreland
brewery, suffolk, england, uk
5.2% ABV

stout (b, 1 pint) \$7

cream stout, st. peter's brewery co. ltd.,
england, uk
6.5% ABV

low-alcohol (b) \$5

weissbeir alkoholfrei; erdinger weissbräu,
erding, germany
.5% ABV

CIDER C=CAN, B=BOTTLE

organic native apple (b, 12oz) \$5

the hatchet; sonoma cider, healdsburg,
ca. usa
6.0% ABV



SPARKLERS GLASS/BOTTLE

prosecco \$8/\$32

anselmi n/v, friuli, italy

blanc de blanc brut \$7/\$26

chamdeville n/v, burgundy, france

crémant de loire \$10/\$38

vincent girault 'clos de la briderie'
n/v, loire valley, france

crémant de alsace brut rosé \$11/\$41

lucien albrecht n/v, alsace, france

champagne -/\$49

jaquart mosaïque brut n/v, reims, france

WHITES GLASS/BOTTLE

verdejo/viura \$9/\$35

rey santo 2014, rueda, spain

grüner veltliner \$9/\$35

zocker 2012, edna valley, ca. usa

parallada/macabeo/chardonnay/malvasia \$10/\$40

huget'can feixes' 2015, catalunya, spain

sauvignon blanc \$11/\$44

flora springs 2013, oakville, ca. usa

fiano \$10/\$41

de concillis 'donnaluna' 2013, campania, it.

riesling, dry \$10/\$40

trefethen 2014, napa, ca. usa

chardonnay \$11/\$48

story point 2014, sonoma, mendocino &
lake counties, ca. usa

chardonnay \$14/\$53

neyers 2013, carneros, ca. usa

ROSÉS GLASS/BOTTLE

syrah/carignan \$9/\$35

moulin de gassac 'guilhem' 2015,
languedoc, france

sangiovese \$9/\$35

barnard griffin 2015, richland, wa. usa

REDS GLASS/BOTTLE

pinot noir \$11/\$42

banshee 2014, sonoma, ca. usa

pinot noir \$16.50/\$67

drouhin oregon roserock 'zéphirine' 2014,
eola-amity hills, or. usa

chianti \$12/\$47

felsina 2012, siena, italy

grenache \$13/\$52

tessier 2014, el dorado county/alameda,
ca. usa

barbera/ciliegiolo/primativo blend \$11/\$42

unti 'rosso del campo' 2014, dry creek,
ca. usa

zinfandel \$12/\$47

unti 2013, dry creek, ca. usa

barolo -/\$78

monchiero 2011, castiglione falletto, italy

cabernet sauvignon/malbec \$11/\$38

casarena 'sinco' 2014, mendoza, argentina

cabernet sauvignon -/\$100

ladera 2010, howell mountain, ca. usa