



LIMEWOOD

BAR & RESTAURANT

STARTERS

English Pea Soup | 14

basil pistou, capers, smoked paprika

Garden Beets & Citrus | 15

smoked maple crème fraiche, pistachio, frilly mustard greens, champagne vinaigrette

County Line Organic Mixed Greens | 14

shaved spring vegetables, belfiore feta, spiced almonds, verjus

Farmer's Toast | 16

sourdough levain, ricotta, delta asparagus, mushroom escabeche, purple daikon, saba, sprouts

***Fanny Bay Oysters** | 19/38

pink peppercorn & shallot mignonette, grilled lemon

Duck Liver Mousse | 18

apricot & fennel marmalade, stoneground mustard, gougères

ENTREES

***Limewood Signature Burger** | 24

caramelized onion bun, bibb lettuce, remoulade, heirloom tomato, tillamook cheddar
+ avocado 4

Lacinato Kale Tagliatelle | 20

braised maitake mushrooms, meyer lemon, parmigiano-reggiano

***Slow Roasted Pork Shoulder Sandwich** | 21

sage & fennel crusted, mustard aioli, charred broccoli rabe, provolone, french fries

***Fried Chicken Sandwich** | 21

pain au lait, chipotle aioli, cabbage & pepperoncini slaw

***Wild Steelhead Trout** | 24

broccoli di ciccio, romesco, king trumpet, miso, couscous

Grilled Sweet Gem | 21

farro, red quinoa & bulgur, avocado, navel oranges, soft boiled egg, mustard vinaigrette

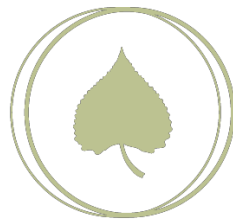
(07/11/2019)

(\$2 Splitting Service)

41 Tunnel Road, Berkeley, CA 94705 | 510-549-8585 | LimewoodRestaurant.com

For parties of 6 or more an 18% gratuity will be added to the check.

*Items are served raw or undercooked or may contain raw or undercooked ingredients
Consuming raw or undercooked meat, seafood, poultry or eggs may increase the risk of food borne illness,
especially if you have certain medical conditions.



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HOUSE WINE ON TAP VAN RUITEN PINOT GRIGIO, LODI

Glass 14	375mL Carafe 25	500mL Carafe 42
750mL Carafe 52	1L Carafe 70	

SPARKLING

Veuve Clicquot, Yellow Label, Champagne	25	100
Maison de Grand Esprit, Crémant	15	56
Roederer Estate, Brut, Anderson Valley	16	60
Jansz, Rosé, Tasmania, Australia	18	68

RED

Etude, Pinot Noir, Carneros	24	92
Kutch, Pinot Noir, Sonoma Coast	24	92
Keenan, Merlot	16	60
BACA, Zinfandel, Napa Valley	24	92
Cain Cuvée, Bordeaux Blend, Napa	20	76
Stags' Leap, Petite Sirah, Napa	25	96
Niner, Cabernet Sauvignon, Paso Robles	18	68

WHITE

Trincherio, Sauvignon Blanc, Napa	14	52
Paul Hobbs, Chardonnay, Sonoma Coast	16	60
ZD, Chardonnay, California	20	76

ROSÉ

Studio by Miraval, Côtes de Provence	15	56
Flowers, Sonoma Coast	24	92

COCKTAILS

REMEMBER THE MAINE	17
George Dickel Rye, Sweet Vermouth, Cherry Herring, Absinthe	
MANHATTAN SMOKE	20
Buffalo Trace, Carpano Antica, Bitters, Ardbeg	
EL DIABLO	16
Siete Leguas Reposado, Creme de Cassis, Lime, Ginger	
GRIZZLY GIMLET	16
St. George Terroir Gin, Egg White, Lime	
BASIL SMASH	16
Finlandia Vodka, St Germain, Basil, Fresh Berries, Lime	
LEMONWAY DAIQUIRI	16
Bacardi, Grapefruit, Lemon, Luxardo, Gum Syrup	
NEGRONI	16
Tanqueray 10, Campari, Red Vermouth	
VISTA	15
Finlandia Vodka, Lime, Cucumber, Ginger	

BEER ON DRAFT 7

Ale Industries, Golden State of Mind, Tea Beer	4.4%
Iron Springs, Kolsch	4.5%
Trumer Pils, Pilsner	4.9%
Oakland United Beerworks, Bavarian Hefeweizen	5.2%
Shadow Puppet, Kentucky Uncommon, Amber Ale	5.8%
Altamont Beer Works, Rich Mahogany, Red Ale	6.5%
Temescal, "Hazy IPA"	6.5%
Iron Springs, Sless' Oatmeal Stout	7.5%
Fieldwork, Double IPA	8.5%

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.