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

LimewoodRestaurant.com

*WINE*

*Taittinger, Champagne Brut Premier, Reims 25 100*

*Sauvage, Brut Sparkling, New Mexico 16 60*

*La Crema, Brut Rosé Sparkling, Napa 18 68*

*Chauteau d’Esclans, Whispering Angel, Cotes de Provence 17 64*

*Trinchero, Sauvignon Blanc, Napa Valley 17 64*

*Poe, Chardonnay, Manchester Ridge 18 68*

*Kistler, Chardonnay, Sonoma Coast 35 135*

*Hall, Merlot, Napa Valley 18 68*

*Alma Fria, Pinot Noir, West Sonoma Coast 22 84*

*Radio-Coteau “La Neblina,” Sonoma Coast 30 105*

*Niner, Cabernet Sauvignon, Paso Robles 24 92*

*COCKTAILS $16*

***Bubbles & Berries***

*Absolut ELYX Vodka, Cassis, Lemon Juice, Chandon Sparkling Wine*

***Dark & Stormy***

*Bacardi Oakheart Rum, Angostura Bitters, Lime, Ginger Beer*

***House Negroni***

*Gin, Campari, Sweet Vermouth, Orange Peel*

***Eastbay Margarita***

*Casamigos Blanco, Lime, Cointreau, Simple Syrup*

***Smoky Old-Fashioned***

*Makers Mark, Casamigos Mezcal, Earl Grey Honey Syrup, Peychaud’s Bitters*

*CRAFT BEER $10*

*Almanac Loud! Hazy IPA*

*Almanac Love! Hazy IPA*

*Almanac True Kolsch*

*Calicraft Brewing Company Oaktown Brown Ale*

*Altamont Maui Waui IPA*

*Lagunita’s A Little Sumpin’ Sumpin’ Ale*

*BEER $7*

*Budlight*

*Budweiser*

*Trumer Pils*

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

*Anchor Californian Lager*

*Stella*

*STARTER*

**\*Chili Garlic Prawns| 22**

lemon chili, garlic

**\*Fried Potato Salad | 12**

dill aioli, capers, cured egg yolk

**\*Roasted Bone Marrow Tartare | 25**

beef tartare, sourdough, parsley

**\* Crispy Rockfish | 16**

hot sauce, buttermilk, pickled onions

**Blue Lake Beans | 12**

piquillo pepper, caramelized onions

**Brussel Sprout Salad | 15**

Napa Cabbage, red onion, blue cheese shiso vinaigrette

**Brocolini |14**

shiitaki, meyer lemon

**Kale Salad | 16**

persimmon, ricotta salata,

Date lemon vinaigrette, pepita

**Blistered Shishitos | 13**

buttermilk sauce, pistachio

 *RAW BAR*

**\*Seasonal Oysters** | **24/45**

apple mignonette, fermented chili sauce

**\*Ceviche | 20**

trout roe, cucumber, lime

**\*Mussels Escabeche| 20**

chili, garlic, pimenton,sourdough

**\* Spiced Peel’n Eat Prawns |30**

horseradish remoulade

**\*Hamachi Crudo | 22**

pickled persimmon, chili, shiso

**\*Sunset Platter | 125**

dozen oysters, chilled spiced prawns, mussels, ceviche, apple mignonette, fermented chili sauce.

*ENTREES*

**Steak Frites | 52**

ribeye, black garlic aioli

**Berkeley Smash Burger | 25**

bacon jam, tomato, mustard aioli, cheddar, fries

**Diver Scallops | 42**

honeynut squash, sweet red peppers, chimichurri

**Heirloom Tomato Buccatini | 25**

toy box squash, heirloom tomato jam , aged cheddar

**\*Pan Roasted Whole Fish | 50**

confit fennel, caramelized onion, basil pistou

**½ Roasted Cauliflower | 25**

madras curry, cauliflower farro tabbouleh

**\*½ or Whole Fried Chicken | 30/56**

corn, fennel slaw, rosemary honey butter

**Menu Revised on 10/12/2021**

\*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.

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](http://www.P65warnings.ca.gov/restaurant)