



LIMEWOOD
BAR & RESTAURANT

SOCIAL HOUR
MONDAY – THURSDAY
4PM – 6PM

DRINK | FOOD

Beer of the Day Fries	4
Wine of the Day Olives	5
Cocktail of the Day Bao Bun	6

Ask a team member for the selection of beverages of the day
Social Hour Prices only available in bar and lounge

BEER ON DRAFT 7

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

SPARKLING

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

WHITE

Trinchero, Sauvignon Blanc, Napa	52	14
Paul Hobbs, Chardonnay Sonoma Coast	16	72
ZD, Chardonnay, California	20	74
Van Ruiten, Pinot Grigio, Lodi (On Tap)	14	

RED

Etude, Pinot Noir, Carneros	24	92
Kutch, Pinot Noir, Sonoma Coast	24	92
Keenan, Merlot, Napa Valley	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

ROSÉ

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

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.



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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	

BAR PLATES

Warm Castelvetro Olives, Citrus, Herbs | 8

French Fries, Remoulade | 8

Goat Cheese Fondue, Housemade Focaccia,
Shishito Peppers | 15

Duck Liver Mousse, Apricot & Fennel Marmalade,
Gougères | 18

Organic Mixed Greens, Roasted & Pickled Grapes,
Spiced Cashews, Pecorino, Verjus | 14

*Fanny Bay Oysters, Shallot & Pink Peppercorn
Mignonette | 19

*Fried Chicken Bao Buns, Smoked Garlic Aioli,
Kimchi, Cucumbers | 16

*Limewood Signature Burger, Caramelized Onion
Bun, Bibb Lettuce, Remoulade, Heirloom Tomato,
Tillamook Cheddar | 24
+ Avocado 4

Selection of 3 Artisan Cheese, Seasonal Jam,
Honeycomb, Fennel Lavosh | 18

(\$4 Splitting Service)

Rev. 07/24/2019

*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.



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