



LIMEWOOD

BAR & RESTAURANT

APPETIZERS

English Pea Soup | 14

Parmesan Foam, Focaccia, Pea Tendrils

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

Pink Peppercorn & Shallot Mignonette, Grilled Lemon

***Hamachi Crudo** | 18

Crème Fraiche, Lime, Fresno Chili, Pickled Strawberries, Cilantro, Wild Rice

Beets & Citrus | 15

Smoked Maple Syrup Crème Fraiche, Pistachio, Frilly Mustard Greens

County Line Organic Mixed Greens | 14

Roasted & Pickled Grapes, Spiced Cashews, Pecorino, Verjus

Bone Marrow | 20

Roasted Garlic Gremolada, Fresh Herbs, Grilled Sour Dough

PASTAS

Spring Onion Agnolotti | 15 / 26

Nantes Carrots, Royal Trumpets, Red Pearl Onions, Goat Cheese

***Wagyu Beef Cheek Rigatoni** | 19/32

Spring Onion, Bellwether Farms San Andreas cheese, Whole Grain Mustard, Basil

Crab Bucatini | 20/34

Pancetta, Oyster Mushrooms, Uni Butter, Tarragon

ENTRÉES

***Grilled Prime New York Strip** | 40

Pomme Purée, Grilled Caulilini, Red Wine Jus

***Roasted Steelhead Trout** | 34

Morels, Baby Leeks, Watercress, Smoked Trout Roe

Tamari & Citrus Marinated Tofu | 25

Bulgur Wheat, Shiitake Mushroom, Crispy Ginger, Mushroom Consommé, Pickled Fresno Chili

***Pasture Raised Roasted Chicken** | 32

Onion Soubise, Delta Asparagus, Spring Onion, Harissa, Red Quinoa

***Grilled Pork Porterhouse** | 36

Variations of Cauliflower, Capers, Frisée, Pork Jus

(\$4 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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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

WHITE

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

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%
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 Springs, Sless' Oatmeal Stout	7.5%
Fieldwork, Double IPA	8.5%
Temescal, "Hazy IPA"	6.5%