

# Mr. Digby's

RESTAURANT

## BAR BITES \$5

PIMENTO CHEESE & CRACKERS (VEG)  
SEASONAL PICKLES (V)  
LOADED DEVILED EGGS  
CORN & SHRIMP FRITTERS

## COLD

BEEF TARTARE <i>parsley oil, crème fraiche, parmesan crispies</i> .....	13
PRAWN COCKTAIL <i>cocktail sauce</i> .....	16
ICEBERG WEDGE <i>Neuske's bacon, cherry tomatoes, hardboiled egg, blue cheese</i> .....	14
KALE GREEN GODDESS (VEG) <i>roasted corn, pepitas, avocado green goddess</i> .....	11

## HOT

SPINACH DIP HOT BREAD (VEG) <i>sourdough, Calabrian chili, mozzarella</i> .....	12
FRENCH ONION SOUP <i>comté, crouton</i> .....	14
BAKED OYSTERS <i>garlic parmesan butter, panko</i> .....	18
SALT AND PEPPER WINGS <i>onion dip</i> .....	15
SESAME FLATBREAD (V) <i>sunflower tahini, marinated heirloom tomatoes, basil</i> .....	13

## ENTREES

CHICKEN POT PIE <i>asparagus, peas, carrots</i> .....	24
HAM-BRINED PORK CHOP <i>braised cabbage, apple, whole grain mustard jus</i> .....	28
TROUT AMANDINE <i>pole beans, brown butter lemon sauce, almond gremolata</i> .....	28
SALISBURY MEATBALLS <i>creamy potatoes, caramelized onions, red wine jus</i> .....	24
RATATOUILLE PARMESAN (VEG) <i>tomatoes, squash, eggplant, potato fondue</i> .....	21
DIGBY BURGER <i>wagyu beef, swiss, pickled cabbage, Russian dressing, fries or greens</i> .....	17

## SIDES

MAPLE CARROTS (VEG) <i>ginger, butter</i> .....	6
ROASTED BROCCOLI (VEG) <i>garlic, breadcrumbs</i> .....	6
FRIES <i>fines herbs</i> .....	6

# DRINKS

## HOUSE COCKTAILS

- DIGS THE COSMO *citron vodka, orange liqueur, Licor 43, cranberry, lime* \$15  
BOULEVARDIER *rye, bitter liqueur, sweet vermouth* \$13  
DIGBY'S MARTINI *vodka or gin, ambrato vermouth, olive brine* \$13  
SIDEWALK LEMONADE *vodka, lillet, lemon, rosemary, bubbles* \$13  
SNAKE EYES *mezcal, pineapple, citrus blend, spicy tincture, chili salt rim* \$13  
PAPA DOBLE *rum blend, hibiscus amaro, grapefruit, lemon, peach* \$13  
GARDEN GIMLET *gin, cucumber, lime, celery, mint* \$13  
TEQUILA SUNSET *reposado tequila, elderflower, fiero, grapefruit, lime, salt rim* \$13  
FIERO SPRITZ *fiero, bubbles, peach bitters* \$13  
GREY GOOSE BOTANICAL SELTZER *watermelon & basil* \$8

## WINE

CONQUILLA <i>Cava Brut Rosé, Catalonia, SP</i> .....	13/56
VICTORINE DE CHASTENAY <i>Brut, Cremant de Bourgogne, FR</i> .....	14/60
LAURENT-PERRIER <i>Brut Le Cuvee, Champagne, FR</i> .....	100
FAISÃO <i>Vinho Verde Rosé, Rio Maior, PT</i> .....	12/48
INIZI <i>Hi Jump Rosé, Mendocino County, CA 2020 (on tap)</i> .....	13/56
PRATSCH <i>Grüner Veltliner, Weinwiertal, AT (on tap)</i> .....	11/46
ABADÍA DE SAN CAMPIO <i>Albariño, Rias Baixas, SP 2019</i> .....	12/48
CÔTÉ EST <i>White Blend, Côtés Catalam, FR 2019</i> .....	13/56
LONG MEADOW RANCH <i>Sauvignon Blanc, Rutherford, CA 2018</i> .....	14/60
ALTA MARIA <i>Chardonnay, Santa Barbara CA 2015</i> .....	15/65
LO-FI <i>Chenin Blanc, Santa Barbara, CA 2020</i> .....	17/75
DOMAINE DOMINIQUE ROGER <i>Sancerre, Loire Valley, FR 2020</i> .....	17/75
LULI <i>Syrah, Santa Lucia Highlands, CA 2019</i> .....	13/56
CLENDENEN FAMILY VINEYARDS <i>Nebbiolo "The Pip", Santa Maria Valley, CA 2015</i> .....	13/56
MONKEY JACKET <i>Red Blend, North Coast, CA 2018</i> .....	15/65
LAND OF SAINTS <i>Pinot Noir, San Luis Obispo, CA 2020</i> .....	16/70
GAIL <i>Cabernet Sauvignon, Sonoma Valley, CA 2018</i> .....	16/70
LO-FI <i>Gamay Noir, Santa Barbara, CA 2020</i> .....	17/75
MALDONADO <i>Red Blend, Napa, CA 2016</i> .....	85
FREEMAN <i>Pinot Noir, Sonoma, CA 2018</i> .....	90

## DRAFT BEER \$8

- SEVEN STILLS "Slo Flo" Pilsner, San Francisco, CA  
21ST AMMENDMENT Mexican Style Lager, San Francisco, CA  
STANDARD DEVIANT Hazy Pale Ale, San Francisco, CA  
ALTAMONT "Maui Waii" IPA, Livermore, CA  
FACTION Pale Ale, Alameda, CA

## CANS

- MONTUCKY "Cold Snacks" Lager, Bozeman, MT (16oz) \$5  
STANDARD DEVIANT Kolsch, San Francisco, CA (12oz) \$6  
SINCERE Dry Apple Cider, Napa, CA (16oz) \$9