

HOUSE PICKLES dill, chili flake, garlic ■ ● 10

POPCORN coconut oil, pink himalayan salt ■ ● 10

MARINATED OLIVES spanish olives, coriander, citrus, rosemary ■ ● 10

CHIPS & DIP labneh, roasted garlic, dill, chives ■ ▲ 14
add trout roe +8

BREAD & BUTTER sourdough, kosho, radishes, sea salt ▲ 14
add trout roe +8

A CHEESE PLATE tomme de savoie, grapes, sesame brittle ■ ▲ 16

CHICKEN LIVER MOUSSE fig, sage, buttered brioche 18

TARTARE* srf wagyu beef, tarragon, aged cheddar, chip ■ 26
add trout roe +8

CRUDO* pacific blue fin tuna, citrus, savory crumble ■ 24
add trout roe +8

ROASTED CAULIFLOWER sunflower seed romesco, anchovy breadcrumbs ■ ● 15

CRISPY POTATOES queso, thai chili, chives ■ ▲ 16

ROASTED KORUBUTA PORK SANDO hot pickles 19

BUTTERMILK FRIED CHICKEN jidori chicken, hot honey, thyme 23

8OZ FLAT IRON STEAK* snake river farms wagyu, pan roasted mushrooms, kosho ■ 52

CREAM PUFFS guava, coffee, powdered sugar 12

UNCLE WES' DRUNKEN COOKIES milk & dark chocolate, banana liqueur, sea salt 12
add vintage egg nog for dipping +10

■ gluten free ▲ vegetarian ● vegan/vegan optional

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Regarding the safety of these items, written information is available upon request.