

BITES

- Oysters
- Champagne mignonette & habañero mignonette
- Hama Hama Oysters \$12 for six
- Kumamoto Oysters \$15 for six
- Saint Simon \$15 for six
- Cheese with baguette \$4 each
- Humboldt Fog, California goat's milk
- Bellwether Crescenza, California cow's milk
- Bleu D'Auvergne, French cows' milk
- House-made potato chips \$3
- French Fries \$4
- Patatas Bravas spicy potatoes & garlic aioli \$5.75
- House-marinated Olives \$3.75
- Boquerones pickled Spanish anchovies with egg salad
- & red onion on baguette \$4.50
- downtown Fried Olives stuffed with anchovies \$5.25
- Fried Calamari with chipotle aioli \$8.50

SOUP, PASTA & RISOTTO

- Soup of the Day \$7.75
- Sweet Pea Risotto with pancetta, green garlic
- & chèvre \$12.75
- Pecan Farro Cake with mushroom, parmesan, onion,
- organic greens & huckleberry-pear compote \$14.50
- Seafood Bolognese with house-made tagliatelle, squid,
- shrimp, scallops, fresh basil, shallots & oregano \$16.50

SIDES

- Broccoli di Ciccio with garlic & chili flakes \$4.50
- Potato Purée \$4.50
- Asparagus with lemon aioli \$4.50

SALADS & ETC.

- downtown Caesar Salad \$8.75
- Green Salad of County Line Farms Lettuces \$8.75
- Vegetable Fritto with lemon aioli \$8.25
- Chicory Salad with blood orange, Mandarin, cara cara & shaved Gruyère \$8.75
- Asparagus Bistro Salad with applewood smoked bacon, poached egg, frisée, fine herbs & mustard vinaigrette \$9.75

MEATS

- Duck Confit with roasted sweet potatoes, watercress & pickled watermelon radish \$13.50
- Niman Ranch Pork Shoulder with wild mushrooms, brandy, spätzle
- & smoked pork jus \$16.50
- Brick Oven Roasted Chicken with mushroom bread pudding & green garlic jus \$16.50
- Grilled Quail with a Moroccan-style barbecue glaze on sauteed greens \$17
- Spanish Braised Lamb with chick pea fritter, rainbow chard, parsnip & almonds \$17
- Grilled New York Steak with sauce bordelaise & grilled fingerling potatoes \$26

SEAFOOD

- Seared Day Boat Scallops with blood orange, watercress, frisée & romesco \$13
- Grilled Seafood Sausage with citrus compote, mizuna & blood orange jus \$13.50
- Roasted Swordfish with chorizo-mussel sauce & lemon aioli \$17
- Grilled Salmon with truffled beets, frisée & mizuna \$18

AFTER EIGHT (AVAILABLE TUESDAY THRU SATURDAY)

- Brick Oven Pizza of the Day \$11
- downtown Sliders, Niman Ranch burgers with tomato, red onions
- served on house-made buttermilk buns, chipotle & garlic aioli with potato chips \$9

downtown
BAR & RESTAURANT

WINES BY THE GLASS**Champagne & Sparkling Wine**

NV Zonin, Prosecco, Italy \$7.50
 NV Roederer Estate, Anderson Valley \$8.75
 NV Agrapart, Champagne, France \$13.50

White

'06 Huguet, 'Can Feixes', Spain \$7.50
 '06 Seltzer, Gruner Veltliner', Austria \$7.50
 '06 Quincy (Sauvignon Blanc), Bailly, France \$8
 '06 Schmitt, Pinot Blanc, France \$8.50
 '06 Frei Brothers, Chardonnay, Sonoma \$7.50

Red

'06 Alamos, Pinot Noir, Argentina \$8
 '06 Scavino, Rosso di Tavola, Piemonte \$8.50
 '06 Klinker Brick, Zinfandel, Lodi \$8.50
 '06 Baker Lane 'Estate' Syrah, Sonoma Coast \$15.50
 '05 Edge, Cabernet Sauvignon, Napa \$9

Rosé

'06 Fonsainte, Corbières Rosé, France \$7

BOTTLED BEER

Chimay Ale, Red Label, 11 oz. \$5.75
 Deschutes Mirror Pond Pale Ale, Oregon, 12 oz. \$4.50
 Fat Tire Amber Ale, Colorado, 12 oz. \$4.50
 Samuel Smith, Nut Brown Ale, England, 12 oz. \$5
 Ayinger 'Ur-Weisse', Hefe-Weizen, Germany, 17 oz. \$7
 Barney Flats Oatmeal Stout, Boonville, 12 oz. \$4.50
 Bitburger, non-alcoholic, Germany, 12 oz. \$4.50

DRAFT BEER

Sierra Nevada Pale Ale, Chico
 Sudwerk Pilsner, Davis
 Triple Rock's Stonehenge Stout, Berkeley
 \$3.50 / 12 oz. \$4.50 / 16 oz.

SEASONAL SPIRITS

Distilled Specially for downtown
 Aqua Perfecta Candy Cap Mushroom \$7.50

FEATURED COCKTAILS

Ultra Cosmo - Hangar One vodka Cosmopolitan with Aqua Perfecta raspberry liqueur \$9.50
 Cucumber Basil Rickey - Fresh lemonade with Aqua Perfecta Basil Eau de Vie & cucumber \$9
 Empress of India - Hangar One Mandarin Blossom vodka, Grand Manier & four spice \$9
 Honey Blossom - Damrak gin, lemon, cardamom honey & rosewater \$9
 Pomessence - gin, four spice & a dash of pomegranate liqueur \$7
 Sanguinita - tequila, Contreau, blood orange & lime juice \$8.50
 Pear Sidecar - St. George Single Malt, Aqua Perfecta Poire Liqueur & lemon juice \$9.50

BEVERAGES

Fresh-squeezed lemonade \$3.50
 d'Arbo Fruit Syrup Sodas \$3
 Black Currant, Raspberry & Elderflower
 Cock & Bull Ginger Beer \$3
 Iced Tea \$2.25
 Navarro Grape Juice \$6
 San Pellegrino sparkling water 500ml \$4
 San Pellegrino sparkling water 1 liter \$7
 Panna, still water 500ml \$4
 Panna, still water 1 liter \$7

