

BITES

Oysters

Champagne mignonette & haba ero mignonette

Hama Hama Oysters \$12 for six

Kumamoto Oysters \$15 for six

Saint Simon \$15 for six

Cheese with baguette \$4 each

Bocconcini Delle Langhe Italian goats' milk

Pierre Robert triple cream cows' milk

Bleu D'Auvergne 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

Arancini with tomato vinaigrette \$5.50

Fried Calamari with chipotle aioli \$8.50

SOUP, PASTA & PIZZA

Soup of the Day \$7.75

Brick Oven Pizza of the Day \$11

Seafood Bolognese with house-made tagliatelle,
squid, shrimp, scallops, fresh basil, shallots
& oregano \$16.50**SALADS**

Green Salad of County Line Farms Lettuces \$7.75

downtown Caesar Salad \$8.75

Vegetable Fritto with lemon aioli \$8.25

Roman-style Artichoke with garlic aioli, prosciutto & grilled
meyer lemon-mandarin compote \$9.75Roasted Beet Salad with pecan crusted ch evre, mizuna, fris ee
& golden balsamic vinaigrette \$9.25Chicory Salad with Pink Lady apples, blue cheese dressing & red
wine glaze \$8.75

Smoked Tuna with Fuyu persimmon & Banyuls vinaigrette \$8.50

MEATSdowntown Sliders, Niman Ranch burgers with tomato,
caramelized onions served on house-made buttermilk buns,
chipotle & garlic aioli with potato chips \$9Liberty Duck Terrine with mustard, cornichone, caperberries,
watermelon radish & toast points \$9.25

downtown Boudin Blanc with dijon mustard-braised cabbage \$12

Crispy Confit of Duck Leg on green lentil salad with fris ee,
mizuna & mostarda di frutta \$12.50**SWEETS**

Trio of Sorbets with coconut cookie \$6.50

Chocolate Roulade with brandied cherries \$7

Apple & Huckleberry Crisp with Calvados Ice Cream \$7

Caramelized Banana Mascarpone Cheesecake with
Meyer rum sauce \$7Pear & Ginger Upside-Down Cake with vanilla bean
ice cream & pecan praline \$7Kahlua Pot de Cr eme with chocolate wafer
cookie \$6.50

Holiday Cookie Plate \$6.50

Almond & Orange Biscotti \$3.75

downtown
BAR & RESTAURANT

WINES BY THE GLASS

Champagne & Sparkling Wine

- NV Zonin, Prosecco di Valdobbiadene, Italy \$7.50
- NV Roederer Estate, Champagne, France \$13.50
- NV Agrapart, Champagne, France \$13.50

White

- '06 Roland Schmitt, Pinot Blanc, France \$7.50
- '06 Martin Codax, Albariño, Spain \$7.50
- '05 Bailly, Sancerre 'Cuvée Prestige', France \$12.75
- '06 Terre del Vulcano, Falanghina, Italy \$7.50
- '06 Hess, Chardonnay, Monterey \$8.50

Red

- '07 Beaujolais Nouveau, Piron \$7.50
- '06 Baker Lane, Pinot Noir, Sonoma Coast \$12.50
- '05 Morgan, Syrah, Monterey \$9
- '06 Seghesio, Zinfandel, California \$9
- '05 VistAlba 'Corte C', Malbec/Merlot \$7.50

Rosé

- '06 Crios, Rosé of Malbec, Argentina \$7.00

BEVERAGES

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

DRAFT BEER

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

BOTTLED BEER

- Deschutes Mirror Pond Pale Ale, Oregon, 12 oz. \$4.50
- Fat Tire Amber Ale, Colorado, 12 oz. \$4.50
- Bohemia, Mexico, 12 oz. \$4
- Chimay Ale, Red Label, 11 oz. \$5.75
- Samuel Smith, Nut Brown Ale, England, 12 oz. \$5
- Ayinger 'Ur-Weisse', Hefe-Weizen, Germany, 17 oz. \$7
- Bitburger, non-alcoholic, Germany, 12 oz. \$4.50

FEATURED COCKTAILS

- Empress of India - Hangar One Mandarin Blossom vodka, Grand Marnier & four spice \$9.50
- Cucumber Basil Rickey - Fresh lemonade with Aqua Perfecta Basil Eau de Vie & cucumber \$9
- Autumn Breeze - Barralito 3 Star Rum, Calvados, lemon & honey \$9.50
- Pear Sidecar - St. George Single Malt, Aqua Perfecta Poire Liqueur & lemon juice \$9.50
- Dragon Slayer - St. George Single Malt, lemon juice & a dash of juniper syrup \$9.50
- Laura's Late to the Play - Elderflower syrup, gin, Navarro grape juice & a dash of Lillet \$8.50
- Strawberry Cosmopolitan - strawberry puree, vodka, lime juice & sparkling wine float \$8.50
- Russian Lullaby - Bilberry Jewel of Russia vodka, Cointreau & Campari \$8.50