

## KITCHEN

SEASONAL SOUP 8

TRUFFLE FRIES *oregon white truffle oil, herbs, sea salt* 8

SHAKSHUKA FRIES *piquant harissa tomato sauce, cotija crumbs, fried egg, herbs* 12

CRISPY BRUSSELS *spicy maple glaze* 9


ROASTED CHICKEN MEATBALLS *roasted plum tomatoes, basil, fennel* 15


SEARED AHI NACHOS *wonton crisps, avocado crema, sofrito, ginger glaze* 16


CHICKEN WINGS *tikka masala, cilantro, mint chutney, sesame seeds* 14

PORK RIBS *island style ribs, pineapple bourbon bbq, brown butter tostones* 15

CHEESE BOARD 18

 *big john's cajun rub - utah*

 *cabra romero - murcia, spain*

 *camembert - marin, ca*

*+all the fixins*

CHARCUTERIE BOARD 18

*prosciutto di parma*

*soppressata*

*capicola*

*+all the fixins*

CHICORY SALAD *mixed citrus, radish, meyer lemon vin, sheep's milk cheese* 12

BLOOD ORANGE & ARUGULA *pea shoots, endive, roasted cashews, citrus calabrian vin* 10

*add to any salad: grilled chicken 6, shrimp 7, steak 7*

SUNCHOKE TACOS *fried sunchokes, cumin crema, cotija cheese, cilantro-lime salsa* 16

BANH MI SANDWICH *ginger fried chicken, asian slaw, market greens* 16

THE B BURGER *6 oz grass fed burger, gouda, sweetie drop & parsley relish* 16

*roasted jalapeno aioli, little gem lettuce*

## SWEETS

KEY LIME PIE *dark chocolate cookie, raspberry puree* 8

ARROZ CON PECE *fried rice pudding balls, mexican chocolate cream, dulce de leche* 8

LITTLE GIANT ICE CREAM *ask server for weekly flavors (vegan ice cream available)* 6

20% gratuity added to parties of 6+  we eagerly assist dietary restrictions

## WINE

### BUBBLES

	GLASS/BOTTLE
NV DOMAINE CHANDON ÉTOILE BRUT, NORTH COAST <i>fine bubbles, balanced acidity</i>	12/48
NV LA MARCA PROSECCO, VENETO, ITALY <i>approachable, light yeast &amp; acid</i>	10/40
NV GOSSET GRAND BLANC DE BLANC, FRANCE <i>minerals, floral, aromas of white fruit</i>	140
2007 IRON HORSE WEDDING CUVÉE, RUSSIAN RIVER <i>blanc de noir sparkling rosé</i>	64
2007 SCHRAMSBERG CREMANT DEMI-SEC, NORTH COAST <i>creamy, slight effervescence</i>	72

### WHITES

2013 VILLA SORONO PINOT GRIGIO, ITALY <i>fruity &amp; fragrant, toasted almond finish</i>	9/32
2014 LAFKEN RIESLING, LOS MORROS, CHILE <i>lively acidity, apricots, white flowers</i>	10/40
2014 DOM. HOUCART ROSÉ, PROVENCE, FRANCE <i>strawberry, fresh almond, minerals</i>	10/40
2011 GSCHWEICHWER GRUNER VELTLINER, AUSTRIA <i>minerality, lemongrass, nectarine</i>	48
2015 PULPIT ROCK CHENIN BLANC, SOUTH AFRICA <i>rich texture, gooseberry, peach</i>	48
2014 RICHMOND PLAINS SAUV BLANC, NEW ZEALAND <i>citrus, gooseberry, passion fruit</i>	45
2014 CHAT. DE ROUGERIE, ENTRE-DEUX-MERS <i>herbs, citrus, fresh fruit</i>	48
2013 STELZNER SAUV BLANC, NAPA <i>pear &amp; orange blossom nose, melon, citrus</i>	10/40
2015 SIETE FINCAS CHARDONNAY, ARGENTINA <i>green apple, subtle honey, a bit of vanilla</i>	11/42

### REDS

2014 DUCK POND PINOT, WILLAMETTE VALLEY <i>toasted coconut, juicy berries &amp; spice</i>	13/48
2010 MI SUENNO PINOT, CARNEROS <i>tamarind, dried hibiscus, fine cigar, firm acidity</i>	85
2013 SQUALL ZINFANDEL, LODI <i>dark, rich flavors of blackberry, coffee, white pepper</i>	11/40
2010 BARBOUR CABERNET SAUVIGNON, NAPA <i>ruby, concentrate spice, dark berry, chocolate</i>	130
2009 NOCA CABERNET SAUVIGNON, NAPA <i>dark chocolate, ripe fruit, firm tannins</i>	12/48
2012 CHAT. DE ROUGERIE, BORDEAUX SUPERIOR <i>cassis &amp; dried leaves, velvety tannins</i>	12/48
2014 SIETE FINCAS MALBEC, MENDOZA, ARGENTINA <i>boysenberry, hickory, chocolate</i>	10/40
2014 SHANNON RIDGE PETIT SYRAH, LAKE COUNTY <i>blueberry pie, vanilla, dark chocolate</i>	11/40

### NA

COFFEES *small french press 5, large french press 7, cappucino 5, latte 5*

HOT TEAS 4 *earl grey, chamo-mint, english breakfast, green*

SODAS 3

ICE TEA, LEMONADE, ARNOLD PALMER 4

RASPBERRY LEMONADE, HOUSE MADE GINGER ALE 5