

## KITCHEN

SEASONAL SOUP 8

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

ROASTED ARTICHOKE & JALAPENO DIP 12




MEDITERRANEAN PLATTER *3 kefta kebobs, grilled halloumi, tzatziki, olives* 17

CAJUN SEAFOOD BRUSCHETTA *poached shrimp, dungeness crab, tomatillo salsa, fennel* 16

FRIED ROMAN ARTICHOKEs *harissa aioli, fresh salsa verde* 15

PICKLE PLATTER *best of the season vegetables paired with fruit & California cheese* 16

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*

CALI CEASAR SALAD *sweet little gem, green garlic ceasar dress, avocado, parmesan* 12

*add: grilled chicken 6, shrimp 7, steak 7*

TACOS *choice of: achiote chicken, papas con pablano or jalapeno carnitas* 3 FOR \$12  
*served with cotija cheese, onion, cilantro, salsa verde* 5 FOR \$20

PERUVIAN FRIED CHICKEN SLIDERS *aji pepper sauce, slaw, pickled onion* 3 FOR \$12  
5 FOR \$20

THE BURGER *6 oz grass fed beef, sharp cheddar, Carolina bbq, fried egg, shallots* 16

KAFTA BURGER *lamb & beef, feta, tahini aioli, cucumber salad, open face on pita* 16

## SWEETS

PANNA COTTA *grilled mango, poached strawberry, passion fruit syrup and basil sugar* 10

STRAWBERRY SHORTCAKE PARFAIT *fresh vanilla cream, strawberry coulis* 10

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 *fine bubbles, balanced acidity* 12/48

NV LA MARCA PROSECCO, VENETO, ITALY *approachable, light yeast & acid* 10/40

NV GOSSET GRAND BLANC DE BLANC, FRANCE *minerals, floral, aromas of white fruit* 140

2007 IRON HORSE WEDDING CUVÉE, RUSSIAN RIVER *blanc de noir sparkling rosé* 64

2007 SCHRAMSBERG CREMANT DEMI-SEC, NORTH COAST *creamy, slight effervescence* 72

### WHITES

2014 JASPI BLANC GARNACHA BLANCA, SPAIN *white flowers, fresh fruit, minerals* 9/32

2015 LAFKEN RIESLING, CASABLANCA, CHILE *lively acidity, apricots, white flowers* 10/40

2015 CHATEAU DE CAMPUGET ROSÉ, RHONE, FRANCE *strawberry, fresh almond, minerals* 10/40

2011 GSCHWEICHWER GRUNER VELTLINER, AUSTRIA *minerality, lemongrass, nectarine* 48

2015 PULPIT ROCK CHENIN BLANC, SOUTH AFRICA *rich texture, gooseberry, peach* 48

2016 WHITEHAVEN SAUV BLANC, NEW ZEALAND *peach, tropical fruit, herbaceous gooseberry* 45

2014 CHAT. DE ROUGERIE, BORDEAUX SUPERIEUR *herbs, citrus, fresh fruit* 48

2013 STELZNER SAUV BLANC, NAPA *pear & orange blossom nose, melon, citrus* 10/40

2016 SIETE FINCAS CHARDONNAY, ARGENTINA *green apple, subtle honey, a bit of vanilla* 11/42

### REDS

2014 DUCK POND PINOT, WILLAMETTE VALLEY *toasted coconut, juicy berries & spice* 13/48

2010 MI SUENNO PINOT, CARNEROS *tamarind, dried hibiscus, fine cigar, firm acidity* 85

2014 VALCAVADA TEMPRANILLO, RIOJA SPAIN *dried cherry, tobacco, leather* 11/40

2013 SQUALL ZINFANDEL, LODI *dark, rich flavors of blackberry, coffee, white pepper* 11/40

2010 BARBOUR CABERNET SAUVIGNON, NAPA *ruby, concentrate spice, dark berry, chocolate* 130

2014 PLUNGERHEAD CAB. SAUV., ALEXANDER VLY *dark chocolate, cherries, toasted coconut* 12/48

2012 CHAT. DE ROUGERIE, BORDEAUX SUPERIEUR *cassis & dried leaves, velvety tannins* 12/48

2015 SIETE FINCAS MALBEC, MENDOZA, ARGENTINA *boysenberry, hickory, chocolate* 10/40

2014 SHANNON RIDGE PETIT SYRAH, LAKE COUNTY *blueberry pie, vanilla, dark chocolate* 11/40

### NA

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

HOT TEAS *earl grey, chamo-mint, oolong, green* 4

SODAS 3

ICE TEA, LEMONADE, ARNOLD PALMER 4

RASPBERRY LEMONADE, HOUSE MADE GINGER ALE 5