THE Tripel DINNER

SNACKS & SMALL BITES

WARM POTTED CORN BISCUIT — $7
SUPER CORN BUTTER

WHITE BEAN BRUSCHETTA — $10
BEER BRAISED FENNEL, CAPERS & WHITE ANCHOVIES

CRISPY PIG EAR SALAD — $11
TREVISO, POACHED EGG & APRICOT

KALE SALAD — $10
TANGERINES, APPLES, SPICED WALNUTS, RICOTTA CHEESE
BUTTERMILK DRESSING

HEIRLOOM CARROT SALAD — $9
PEA TENDRILS, CRISPY SUNCHOKES, MOZZARELLA
PEARLS & GREEN GODDESS DRESSING

PERSIMMONS & BURRATA CHEESE — $12
CHESTNUT HONEY, ENDIVE & ALMONDS

CHICKEN SAUSAGE STUFFED DATES — $9
PEPPER SAUCE & CELERY

STEAK TARTARE — $12
POACHED QUAIL EGG, BLACK OLIVES & HORSERADISH

TEMPURA CALAMARI — $11
CITRUS & GOCHUJANG

BROCCOLINI, BROCCOLI STEMS & PEANUTS — $9
SWEET & SALTY SESAME VINAIGRETTE

SWEET POTATO TOTS — $6
HORSERADISH HONEY MUSTARD & SPICED AIOLI

GARLIC SHOE STRING FRIES — $5
HORSERADISH HONEY MUSTARD & SPICED AIOLI

BALSAMIC MARINATED ONION RINGS — $6
SPICED AIOLI

ANTIPASTO

SERVED WITH GRILLED BREAD & CAPER BERRIES
CHOOSE: 3 ($12) 5 ($18) 7 ($24) ADD'L $5EA

ROASTED RED PEPPERS
MARINATED OLIVES
PARMESAN REGGIANO W/CHESTNUT HONEY
BLUE CHEESE W/CHESTNUT HONEY
FURIKAKE SEARED ALBACORE
FRIED BROCCOLI W/GHOST CHILI SALT
CHICKEN SAUSAGE W/SEEDED MUSTARD
SHAVED PROSCIUTTO DI PARMA
ASPARAGUS W/VINAIGRETTE
FRIED GIGANTE BEANS
PICKLED EGGS
TRUFFLE SALTED NUTS
KASEKRAINER SAUSAGE +3
HOUSE PICKLES

BURGERS & SANDWICHES

1/2 POUND AGED RIB-EYE PRETZEL BURGER — $12
AGED BEEF, CARAMELIZED ONIONS, POPPY SEED SLAW & AGED CHEDDAR

LAMB BURGER — $14
HONEY-YOGURT HARISSA SAUCE, CUCUMBER SALAD, SHAVED RED ONION & ONION SEED BUN

TRIPEL BURGER — $15
DUCK CONFIT, PORK & AGED BEEF, TRUFFLE PECORINO, ARUGULA, HOUSE APRICOT JAM & ONION BRIOCHE

TURKEY PASTRAMI MELT — $13
CAMBOZOLA BLUE-BRIE, HOUSE PICKLES, STOUT MUSTARD & SOURDOUGH BREAD

BIGGER BITES

STEAMED MUSSELS & CLAMS — $15
SERRANO PESTO BROTH WITH CASHEWS, GRILLED COUNTRY BREAD (EXTRA BREAD +2)

CHICKEN WATERZOOI — $16
HEIRLOOM CARROTS, LEEKS, KALE, POTATO LATKA, FENGUGREEK & GREMOLATA

MARINATED HANGAR STEAK — $18
BALSAMIC ONION RINGS & SPICY GREENS

SQUID INK SPAGHETTI — $16
GROUND SHRIMP, LEMON, CHILI OIL, BOTTARGA

BLACK RICE PAELLA — $17
DUCK, CHICKEN, CLAMS, SNAIL, CORN, PEPPERS, SERRANO AIOLI & ENGLISH PEAS

SWEET CARROT FARRO — $13
SWEET & SOUR EGGPLANT, TRUFFLE PECORINO, KALE & LEEKS

BUCATINI CARBONARA — $16
POACHED EGG, SCALLIONS

SWEETS

PUMPKIN CHEESECAKE — $8
HOUSE GRAHAM CRUST, SOFT WHIPPED CREAM & GINGERSNAP

COOKIES & BOURBON MILK — $8

AS PART OF CALIFORNIA'S WATER CONSERVATION EFFORTS WE SERVE WATER UPON REQUEST ONLY

THETRIPEL

I THINK I'LL HAVE ANOTHER