

Salami nero	\$7
Salami Toscana	\$7
Pork rillettes on toast, cornichons	\$7
Sweet & spicy almonds	\$5
Avocado & smoked trout toast, lime, chili, shallots	\$12
Beef & pork meatballs, spicy tomato sauce & feta	\$13
Halibut brandade gratin & toast	\$10
Grilled Monterey squid, chorizo, saffron, almonds & frisée	\$13
Rigatoncini pasta	\$15
<i>roasted cauliflower, garlic, breadcrumbs & pecorino</i>	
French lentil & wild rice soup	\$8
Romaine salad, caesar dressing, croutons	\$11
Endive, grapefruit, avocado, beets, chervil	\$13
Castelfranco radicchio, apples, bleu d'Auvergne, walnuts	\$12
Simple mixed lettuces, sherry vinaigrette	\$8
Grilled steak salad	\$14
<i>daikon, carrots, rocket, frisée, mint, cilantro & chili</i>	
Cypress Grove Chevre, warm on toast, beets	\$8
Ossau-Iraty Basque cheese, Amarena cherries & hazelnuts	\$8
Roasted delicata squash, currants & pine nuts	\$8
Pommes frites & aioli	\$4 / \$7
Potato gratin Dauphinois	\$7
Crispy polenta, ricotta, parmesan	\$7
White beans & Tuscan kale	\$7
Broccoli di Ciccio, garlic, anchovy	\$7
Steamed Mussels	\$17
<i>saffron & fennel broth, aioli, grilled levain</i>	
Local Petrale Sole	\$25
<i>fingerling potatoes, chard, Meyer lemon, capers & chives</i>	
Short Rib Daube	\$25
<i>red wine braised with carrots, cipollini onions & horseradish</i>	
Spit-Roasted Pork Loin	\$27
<i>winter squash purée, apples & rosemary, jus</i>	
Slow Cooked Sonoma Chicken Thighs	\$24
<i>Castelvetrano olives, onions, Tuscan kale</i>	
Pompette Burger, white cheddar, onion jam, aioli, frites	\$18

COCKTAILS & APERITIFS

Pompette Punch \$9
Lillet Rouge, Combiér, lime, soda

Spritz \$9
Aperol, white wine, soda

Bicyclette \$9
Campari, white wine, ice

Americano \$9
Gran Classico, Punt e Mes, soda

Charade \$12
Rye, Barolo Chinato, apricot

Funny Face \$12
Gruven vodka, lemon, ginger, honey

Bedazzled \$12
Pampero Anniversario rum, Quinquina, lime

The Grass is Greener \$12
Mexcal, curaçao, green Chartreuse, lime

Two for the Road \$12
Bourbon, Rye, lemon, orgeat, apricot

Pompette 75 \$12
Gin, Leopold's NY Sour Apple, lemon, bubbly

Sazerac \$12
Cognac, High West Double Rye, bitters, sugar, absinthe

Sidecar \$12
Cognac, curaçao, lemon

Bijou \$12
Plymouth gin, Green Chartreuse, Antica Sweet Vermouth

Paloma \$12
Espolon Blanco, Falernum, lime, grapefruit, soda

Ward 8 \$12
Bulleit Rye, lemon, orange, grenadine

Corpse Reviver No 2 \$12
Spirit Works gin, Cocchi Americano, curaçao, Absinthe

All well cocktails \$10

Menu changes, substitutions & modifications are politely declined. Split plate charge \$2.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Although every effort will be made to accommodate food allergies, we can't guarantee to meet your specific needs.

A gratuity of 20% will be added to groups of six or more. Corkage is \$20 per 750ml.

Wines by the Glass

Sparkling

- NV Prosecco, Brut Rosé, *Ca'Vittoria*, \$10
NV Champagne, *J.Lasalle, Cachet Or, 1er cru* \$14

White Wine

- 2016 Sancerre, *Domaine Sylvain Bailly, Terroir* \$14
2016 Pinot Blanc, *Meyer-Fonné, Vieilles Vignes* \$12
2016 Lugana, *Marangona* \$11
2015 Mâcon Villages, *Henry Perrusset* \$12
2015 Fiano, *Sannio, Campania, ALA dei Colombi* \$10

Rosé Wine

- 2016 Côtes du Luberon Rosé, *Chateau La Canorgue* \$9
2016 Coste della Sesia Rosato, *Le Pianelle, "al posto dei fiori"* \$10

Red Wine

- 2015 Beaujolais-Villages, *Guy Breton, "Cuvée Marylou"* \$13
2015 Langhe Nebbiolo, *Brezza Giacomo & Figli* \$13
2016 VDP de Vaucluse, *H. Brunier & Fils, "Le Pigeoulet"* \$10
2014 Corse Calvi, *Domaine Maestracci, "E Prove"* \$13
2015 Côtes de Bourg, *Chateau Falfas, Les Demoiselles de Falfas* \$13

Beer On Tap

- Craftsman Brewing, "1903" Lager \$7
Pasadena, CA

- Social Brewery, "Mr. Kite's" \$7
English style pale ale
San Francisco, CA

- Eagle Rock Brewing, "Populist" \$7
West Coast IPA
Los Angeles, CA

Beer by the Bottle

- 01' Republic Brewery, "Gone-A-Rye" Kolsch
Nevada City, CA \$6/12 oz. can

- 01' Republic Brewery, "Poolside" Pale Ale
Nevada City, CA \$6/12 oz. can

- Modern Times, Coffee stout
San Diego, CA \$9/16 oz. can

- Eagle Rock Brewery, "Solidarity"
English Black Mild Ale
Los Angeles, CA \$9/16 oz. can

Sparkling Wine

- NV Champagne, *Veuve Fourny, Blanc de Blancs Brut Nature 1er Cru* \$78
NV Champagne, *J. Lasalle, Cachet Or, 1er Cru* \$60
NV Champagne, *Laberte Frères, Brut 'Ultradition* \$72
NV Champagne, *R.H. Coutier, Brut* \$72
NV Champagne, *Billecart-Salmon Brut Rosé* \$115

- NV Prosecco di Conegliano-Valdobbiadene
Superiore Brut, *Sommariva* \$35
NV Cremant de Bourgogne, *Simonnet Febvre* \$45
NV Vouvray Brut, *Champalou* \$39

White Wine

- 2015 Reisling, *Domaine Ostertag, "Vignoble d'E"* \$49
2015 Sylvaner, *Domaine Roland Schmitt, Grand A du Petit Léon* \$36

- 2014 Pouilly Fuisse, *Maison de Montille* \$64
2014 Chablis 1er Cru, *Herve Azo, "Vau de Vey"* \$70

- 2015 Montlouis, *Francois Chidaine, Clos du Breuil* \$60
2009 Rully, *Deux Montille* \$65

- 2015 Erbaluce di Caluso, *Favaro* \$49
2013 Incrocio Manzoni Vignetti delle Dolomiti,
Castel San Michele \$40

- 2014 Chardonnay, *Littorai, Sonoma Coast, Charles Heintz Vineyard* \$85
2012 Chardonnay, *Chanin, Bien Nacido Vineyard* \$60

Rosé Wine

- 2016 Languedoc Rosé, *Ermitage du Pic Saint Loup* \$35
2016 Bandol Rosé, *Domaine Tempier* \$76
2016 Cerasuolo D'Abruzzo, *Francesco Cirelli, "Anfora"* \$54

Red Wine

- 2006 Beaujolais, *Côte de Brouilly, Nicole Chanrion* \$60
2016 Beaujolais, *Côte de Brouilly, Chateau Thivin* \$56
2015 Beaujolais, *Fleurie, Domaine Chignard "Les Moriers"* \$58
2016 Beaujolais, *Fleurie, Domaine Chignard "Les Moriers"* \$56
2015 Beaujolais, *Régnié, Charly Thévenet, "Grain & Granit"* \$58
2015 Beaujolais, *Régnié, Guy Breton* \$58
2015 Beaujolais, *Morgon, Antoine Sunier* \$55
2015 Beaujolais, *Moulin A Vent, Dominique Piron* \$48

- 2014 Bourgogne Rouge, *Frédéric Magnien* \$49
2014 Patrimonio Rouge, *Yves Leccia* \$70
2014 Savigny-les-Baune, *Camus-Bruchon, "Les Pimentiers"* \$75
2014 Corse Calvi Rouge, *Domaine Maestracci, "E Prove"* \$54

- 2014 Mas de Daumas Gassac, *Languedoc* \$85
2014 St. Joseph, *Chante Perdrix, "La Madone"* \$75
2014 Cornas, *Domaine Vincent Paris, "Granit 60"* \$92
2015 Grolleau, *Les Roches Seches, Loire* \$47

- 2005 Ghemme Collis Breclamae, *Nebbiolo, Cantolupo* \$89
2014 Etna Rosso, *Biondi, "Outis"* \$68

- 2015 Syrah, *Arnot-Roberts, Sonoma Coast* \$79

- 2012 Mercurey 1er Cru, *Faiweley, "Clos des Myglands"* \$45
half bottle (375ml)

Corkage \$20 per 750ml