

Salami nero	\$7
Saucisson sec	\$7
Salami Toscano	\$7
Pork rillettes on toast, <i>cornichons</i>	\$7
Sweet & spicy almonds	\$5
Bucatini, <i>Brussels sprouts, smoked pancetta, garlic, & pecorino</i>	\$15
Polpette al latte, <i>pork meatballs braised in milk, grilled levain</i>	\$13
Roasted Butternut squash soup, <i>chives</i>	\$8
Beet & citrus salad <i>with endive, pistachios, & chervil</i>	\$15
Little gem salad, <i>caesar dressing, croutons</i>	\$11
Mixed chicories, <i>apples, bleu d'Auvergne cheese, walnuts</i>	\$12
Simple mixed lettuces, <i>sherry vinaigrette</i>	\$8
<i>add a wedge of Humboldt Fog chèvre</i>	\$4
Grilled chicken paillard salad	\$17
<i>rocket, frisée, carrot, apple, pumpkin seeds & pecorino</i>	
Cypress Grove chèvre, <i>warm on toast with a small beet salad</i>	\$8
Ossau-Iraty <i>Basque cheese, Amarena cherries & hazelnuts</i>	\$8
Fourme d'Ambert, <i>creamy blue cheese, pickled celery, walnuts</i>	\$8
Mussels & White Shrimp	\$24
<i>in rich saffron & fennel broth, chickpeas, aioli, & grilled levain</i>	
Local Petrale Sole	\$26
<i>long cooked cabbage, creamer potatoes, Meyer lemon & dill</i>	
Short Rib Daube	\$25
<i>red wine braised, mashed potatoes & horseradish salsa verde</i>	
Liberty Farm Duck Confit	\$26
<i>French lentils & broccoli di Ciccio</i>	
Pompette Burger, <i>white cheddar, onion jam, aioli, frites</i>	\$18
Roasted cauliflower, hazelnut picada	\$7
Pommes frites & aioli	\$4 / \$7
Lacinato kale with anchovy & garlic	\$7

COCKTAILS & APÉRITIFS

Pompette Punch	\$9
<i>Lillet Rouge, curaçao, lime, soda</i>	
Spritz	\$9
<i>Aperol, white wine, soda</i>	
Bicyclette	\$9
<i>Campari, white wine, ice</i>	
Americano	\$9
<i>Gran Classico, Punt e Mes, soda</i>	
Charade	\$12
<i>Rye, Barolo Chinato, apricot</i>	
Funny Face	\$12
<i>Gruven vodka, lemon, ginger, honey</i>	
Bedazzled	\$12
<i>Pampero Anniversario rum, Quinquina, lime</i>	
The Grass is Greener	\$12
<i>Mezcal, curaçao, green Chartreuse, lime</i>	
Two for the Road	\$12
<i>Bourbon, Rye, lemon, orgeat, apricot</i>	
Pompette 75	\$12
<i>Gin, Leopold's NY Sour Apple, lemon, bubbly</i>	
Vieux Carre	\$12
<i>Cognac, Rye, bitters, Antica sweet vermouth, Benedictine</i>	
Sidecar	\$12
<i>Cognac, curaçao, lemon</i>	
Bijou	\$12
<i>Plymouth gin, Green Chartreuse, Antica Sweet Vermouth</i>	
El Diablo	\$12
<i>Tequila, lime, cassis, ginger, soda</i>	
Ward 8	\$12
<i>Bulleit Rye, lemon, orange, grenadine</i>	
Corpse Reviver No 2	\$12
<i>St. Geo Botanicore gin, Cocchi Americano, lemon, curaçao, Absinthe</i>	
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.Lassalle, Cachet Or, 1er cru* \$15

White Wine

- 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

- 2014 Chianti Classico, *Istine* \$12
2014 Coste della Sesia Rosso, Nebbiolo, *La Prevostura* \$13
2016 VDP de Vaucluse, *H. Brunier & Fils, "Le Pigeolet"* \$10
2014 Corse Calvi, *Domaine Maestracci, "E Prove"* \$13
2015 Côtes de Bourg, *Chateau Falfas, Les Demoiselles de Falfas* \$13

- All wines by the glass are also available by the bottle -

Beer On Tap

- Craftsman Brewing, "1903" Lager \$7
Pasadena, CA
- Ol' Republic Brewery, "Frontier Amber" \$7
Nevada City, CA
- Social Brewery, "Hop Champagne" \$7
IPA
San Francisco, CA

Beer by the Bottle

- Ol' Republic Brewery, "Poolside" Pale Ale
Nevada City, CA \$6/12 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. Lassalle, Cachet Or, 1er Cru* \$60
NV Champagne, Brut Rosé, *J. Lassalle* \$105
NV Champagne, *Laberte Frères, Brut Tradition* \$72
NV Champagne, *R.H. Coutier, Brut* \$72
2007 Champagne, *Paul Bara, Grand Cru* \$105
NV Champagne, *Billecart-Salmon Brut Rosé* \$135
- NV Cremant de Bourgogne Rosé, *Simonnet Febvre* \$45
NV Vouvrays 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 Bourgogne Aligoté, *Goisot* \$40
2015 Chablis, *Francine et Olivier Savary* \$60
- 2015 Montlouis, *Francois Chidaine, Clos du Breuil* \$60
2009 Rully, *Deux Montille* \$65
- 2015 Erbaluce di Caluso, *Favaro* \$49
2015 Verdicchio Di Castelli di Jesi Classico, *La Staffa* \$34
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 Bandol Rosé, *Domaine Tempier* \$76
2016 Cerasuolo D'Abruzzo, *Francesco Cirelli, "Anfora"* \$54

Red Wine

- 2015 Beaujolais, *Régnié, Charly Thévenet, "Grain & Granit"* \$58
2015 Beaujolais, *Régnié, Guy Breton* \$58
2015 Beaujolais, *Morgon, Antoine Sunier* \$55
2016 Beaujolais, *Fleurie, Domaine Chignard, "Les Moriers"* \$49
- 2015 Bourgogne Rouge, *Frédéric Magnien* \$43
2016 Bourgogne Rouge, *La Soeur Cadette* \$55
2014 Savigny-les-Baune, *Camus-Bruchon, "Les Pimentiers"* \$75
- 2015 Langhe Nebbiolo, *Brezza Giacomo & Figli* \$45
2005 Ghemme Collis Breclamae, *Nebbiolo, Cantolupo* \$89
2012 Barolo, *Oddero* \$75
- 2014 Corse Calvi Rouge, *Domaine Maestracci, "E Prove"* \$54
2014 Mas de Daumas Gassac, *Languedoc* \$85
2014 St. Joseph, *Chante Perdriz, "La Madone"* \$75
2014 Cornas, *Domaine Vincent Paris, "Granit 60"* \$92
2015 Bandol, *Domaine du Gros' Noré* \$75
- 2015 Syrah, *Arnot-Roberts, Sonoma Coast* \$79
- 2012 Mercurey 1er Cru, *Faiweley, "Clos des Myglans"* \$45
half bottle (375ml)

Corkage \$20 per 750ml