

5862 Doyle Street
Emeryville, CA 94608
510-652-6151
www.TownhouseEmeryville.com



WINTER 2022

-START & SHARE-

FRESH BAKED FOCACCIA 6.
w/bistro oil or minara 8.

CHARCUTERIE 21.
coppa, dry salami, ricotta salata,
blue cheese, almonds, crostini

NANA CARMELLA'S MEATBALLS 22.
pork & beef, tomato gravy, grana padano
(with fresh spaghetti 27.)

ROASTED CHICKEN WINGS 16.
dry spice rub, house blue cheese

GAMBAS al ENRIQUE 20.
chili-paprika sauce,
grilled garlic toast

P.E.I. MUSSELS 25.
San Marzano tomatoes, Calabrese sausage,
white wine, garlic bread (add fries 9.)

-SALADS-

TOWNHOUSE SALAD 13.
pears, toasted pecans,
ricotta salata, red wine vinaigrette

ROASTED BEET SALAD 14.
goat cheese, hazelnuts,
dried cherries, honey citronette

SEARED AHI TUNA SALAD 24.
avocado, cherry tomatoes,
cucumbers, crispy tortilla strips,
cilantro-lime vinaigrette

CHOPPED GRILLED RADICCHIO 14.
pancetta, goat cheese, basil dressing

THE CAESAR 13.
gremolata, boquerones,
grana padano

OLD SCHOOL WEDGE 13.
bacon, diced tomato,
house blue cheese

(add grilled chicken 6. - add grilled salmon 14. - add grilled prawns 14.)

-SIDES-

FRIED BRUSSELS SPROUTS 13.
bacon-bourbon glaze

TOASTED FARRO 9.
w/ carrot & potato

SWEET POTATO FRIES or
GARLIC FRIES 9.
w/ brava sauce

SAUTEED KALE & ARUGULA
shallots, garlic, lemon 9.

ROASTED SQUASH 13.
cojita cheese, grated cinammon

-FRESH PASTA-

SALMON TAGLIATELLE 34.
crimini mushrooms, kale,
red bell peppers, tomato-cream sauce

SPAGHETTI ai FUNGHI 29.
hen of woods & beech mushrooms,
herb-cream sauce, saffron, pecorino

PAPA'S BOLOGNESE 29.
pork & beef sugo, rigatoni, grana padano

SMOKED CHICKEN RIGATONI 29.
Calabrese sausage, broccolini,
sun-dried tomatoes, porcini sauce, grana padano

RIGATONI PRIMAVERA 28.
vegetable ragout,
San Marzano sauce, pecorino

SPAGHETTI di MARE 34.
shrimp, salmon, P.E.I. mussels,
herb-cream sauce, saffron

-MAIN COURSE-

SKUNA BAY SALMON 34.
sauteed kale & arugula,
toasted farro w/ carrot & potato

FISHERMAN'S CIOPINNO 34.
wild caught snapper, P.E.I. mussels, calamari,
prawns, tomato-clam broth, garlic bread

BEER BATTERED FISH & CHIPS 24.
Atlantic cod, fries, garlic fries or sweet fries,
cole slaw, house-made tartar sauce

TOWNHOUSE BURGER 19.
caramelized onions, sharp cheddar,
romaine, tomato, brava sauce

PORK CHOP & APPLESAUCE 38.
12 oz French cut chop, braised applesauce,
cauliflower-potato hash

CHICKEN PICATTA 29.
garlic mashed potatoes, sauteed greens,
lemon-caper sauce

BBQ BABY BACK RIBS 29.
slow & low roasted half rack,
mac & cheese, Abuela's medley

GRILLED ANGUS RIBEYE 45.
14 oz cut, garlic-parsley tossed fries,
balsamic radicchio, gorgonzola sauce

TOWNHOUSE COCKTAILS 14.

- LATER FLOWERS -- hideout vodka, cinzano dry vermouth, pomegranate puree, rosemary syrup, lemon
- BLOOD ORANGE MULE -- charbay blood orange vodka, cock & bull ginger beer, lime juice
- HARVEST MOON -- mulled & chilled apple cider, bourbon, lemon juice, orange bitters, pumpkin-spiced dried orange
- PISCO PIRATE -- caravedo Peruvian pisco, carpano antica vermouth, aperol orange apertif, peychaud's bitters
- RUM DIARY -- silver, dark & spiced rums, ginger syrup, chocolate bitters
- EL MATADOR -- paraguas reposado & silver tequila, pineapple liqueur, lime, seltzer
- MEZCAL NIGHTS -- peloton mezcal, gran classico, dry vermouth, campari, angostura & orange bitters
- NEGRONI CLASSICO -- oakland spirits co. gin, sweet vermouth, campari, ice cube
- PENICILLIN *2022 -- highland & speyside scotches, lemon-honey syrup, ginger liqueur, lemon twist
- FALL OVER -- sazerac rye, st. george spiced pear liqueur, cinzano sweet vermouth, black walnut bitters

LOCAL DRAFT BEER -- ROTATING & FRESH STYLES

PLEASE INQUIRE ABOUT CURRENT SELECTIONS

- Fieldwork Brewing Company, Berkeley 8.
- GhostTown Brewing, Oakland 8.
- Original Pattern, Oakland 8.
- North Coast Brewing Company, Fort Bragg 8.

BOTTLES & CANS

- Fort Point 'KSA' Kolsch Style Ale 6.
- Fort Point 'Westfalia' Nuremberg Inspired Red Ale 6.
- Fort Point 'Sfizio' Italian Style Pilsner 6.
- Almanac Beer Co. 'Love Hazy IPA' 9.
- Golden State 'Mighty Dry' Cider 9.
- 21st Amendment 'El Sully' Mexican Style Lager 6.
- 21st Amendment 'Hell or High Watermelon' Wheat Beer 6.
- Tremor California Citrus Wheat Beer 6.
- Original Pattern 'Transcending Universes' IPA 11.
- Otherwise Brewing 'Sonic Bloom' Juicy IPA (gluten free) 8.
- Athletic Brewing Co. 'Free Wave' Non-Alcoholic Hazy IPA 6.
- Athletic Brewing Co. 'All Out' Non-Alcoholic Extra Dark 6.

NON-ALCHOLIC

- Coke, Diet Coke, Sprite, Ginger Ale, A&W Root Beer 4.
- Cock & Bull Ginger Beer 5.
- Iced Tea or Arnold Palmer 5.
- Sparkling Lemonade or Limeade 5.
- Fresh OJ 6.
- Fresh Grapefruit 6.
- CranApple Spritz 6.
- Bottled Water (Sparkling/Still) 7.

WHITE WINE

- Sansilvestro Roero Arneis, Piedmont Ita 2021 11/44.
- Domaine La Tour Beaumont Sauvignon Blanc, Loire Valley Fra 2021 13/56.
- Borell Diehl Muller-Thurgau, Plfaz Ger 2020 12/48.
- Tornatore Etna Bianco, Sicily Ita 2021 13/56.
- Sansilvestro Verdicchio, Castelli di Jesi Ita 2021 12/48.
- Alexakis Assyrtiko, Crete Gre 2021 12/48.
- St. Hubert's 'The Stag' Chardonnay, Santa Barbara 2020 15/60.

ROSE WINE

- Domaine Le Galantin, Bandol Fra 2021 12/48.
- Whispering Angel, Cotes De Provence Fra 2021 13/56.
- The Piedmont Guy, Angelo Negro (unfiltered), Langhe Ita 12/48.

BUBBLES

- Astoria Moscato D'Asti, Piedmont Ita 10/40.
- Domaine Allimant-Laugner Cremant Rose, Alsace Fra 14/56.
- Collet Brut Champagne, Fra 20/80.

RED WINE

- Cavalier Bartolomeo 'Enfant' Nebbiolo, Langhe Ita 2018 14/56.
- Egret Pinot Noir, Sonoma Valley 2019 15/60.
- Domaine Juliette Avril Cotes du Rhone, Cairanne Fra 2018 14/56.
- Kracher Zweigelt, Burgenland Aut 2018 13/52.
- Cantine Dolia Nova 'Blasio' Cannanou (100% Grenache), Sardegna Ita 2013 15/60.
- Robert Hall Cabernet Sauvignon, Paso Robles 2020 18/72.
- Mascelloni Family Estate Sangiovese Grosso, Toscana Ita 2017 14/56.
- Peza do Rei Ribeira Sacra Mencia, Adega Cachin Peza Esp 2020 14/56.
- Unti Zinfandel, Dry Creek Valley 15/60.