

Thanks for comin' in. We like seeing you.

DRINK • EAT • LOUNGE

martinis

THE CLASSIC 19

Vodka, dry vermouth, sweet vermouth

SEASONAL 20

The Classic stirred with seasonal produce infused ice

THE DIRTY 20

The Classic with Monterey Bay seaweed infusion, olive brine, Hog Island sea salt brine

ESPRESSO 21

Vodka, coffee liqueur, Okinawa brown sugar, espresso

OLIVE PAIRINGS

Blue Cheese +2
Goat Cheese +2
Caviar +8

HOUSE-MADE POTATO CHIPS 5

VESPER 20

Gin, vodka, blanc vermouth, grapefruit bitters

GIN GIBSON 20

Gin, dry vermouth, absinthe infused pearl onions

left door classics

THE MARG 19

Jasmine rice-infused tequila, toasted basmati rice syrup, lime

THE GIMLET 22

Cucumber vodka, aloe liqueur, wasabi, celery, lime

G&T 19

Left Door house tonic, gin, citrus, cucumber, herbs—mint, rosemary, thyme

THE MEZ NEGRONI 19

Mezcal, aperitivo, sweet vermouth

THE CLARIFIED COLADA 21

Left Door rum blend, coconut cream, pineapple juice, lime, cinnamon, coconut water

THE SOUR 19

Gin, genepy, raspberry, thyme, lemon, egg white

ACTION WITH REASON 23

A Nod to Papa Bill

Left Door's bourbon-of-the-day + a can of Budweiser

THE MANHATTAN 20

Rye whiskey, port, amaro, chocolate bitters

RIDE THE 45 20

Vodka, makrut lime leaf, lemongrass syrup, Thai red chili, lime

spirits list

VODKA

Chopin 16
Hangar One 16
Hanson of Sonoma 16
Hanson Cucumber 16
Stoli Elit 16
Titos 15

GIN

209 16
Bar Hill 16
Botanist 16
Condesa 16
Grey Whale 16
Herb Garden 16
Junipero 16
Kinoto Green Tea 18
Mahon 16
Monkey 47 22
Roku 16
Song Cai 16
St. George Terroir 16
St. George Botanivor 16
Sipsmith 14
Venus 16

TEQUILA

Codigo Extra Anejo 63
Nosotros Blanco 16
Nosotros Reposado 22
Ocho Blanco 16
Ocho Repo 20
Ocho Anejo 24

MEZCAL

Mal Bien 16
Real Minero - Barril 16
Real Minero - Largo 26
Real Minero - Field Blend 29
Wahaka - Espadin 18
Wahaka - Guasano 18
Wahaka - Jabali 21

RUM

Camikara 8yr 18
Copali Cacao 16
Plantation Pineapple 14
Plantation White 16
Uruapan Blanco 16

WHISKEY — AMERICAN

Elijah Craig Bourbon 16
Michters American 18
Michters Bourbon 18
Michters Rye 18
Michters Toasted Barrel 22
Redwood Empire Bourbon 18
Redwood Empire Rye 18
Rittenhouse Rye 16
St. George Baller 18
Sonoma Distilling Bourbon 18

WHISKY — SCOTCH

Glenallachie 18
ImpEx Benrinnes 16 23
Wolfburn 10 18

VERMOUTH

Cocchi Americano 14
Dolin - Dry 13
Dolin - Rouge 13
Lo Fi - Dry 13
Lo Fi - Blanc 13
Rocklin - Dry 13

AMARO

Aperol 15
Averna 15
Brucato - Orchards 15
Brucato - Chaparral 15
Brucato - Woodlands 15
Campari 15
Cynar 15
Nonino 15
Passubio 15
Sfumato 14

LIQUEURS ETC

Caffe Borghetti 14
Chateau Aloe 14
Italicus Rosolio di Bergamotto 14
J. Cartron - Violette 12
J. Cartron - Banana 12
Licor 43 15
Luxardo Maraschino 12
Pierre Ferrand Dry Curacao 12
St. George Absinthe 17
St. George NOLA Coffee 15
St. George Spiced Pear 13
Strega 15

BRANDY

Argonaut "Fat Thumb" 17
Humboldt Apple Brandy 17

wine bottle list

WHITES

Olivier Leflaive	'21 Chardonnay	Bourgogne, FRA	136
Mayacamas Winery	'21 Chardonnay	Mt Veeder, CA	159
Domaine Vacheron	'22 Sauvignon Blanc	Sancerre, FRA	189
Selbach Oster	'20 Riesling	Sonnenuhr GG, GER	117

ROSÉ

Mathis	'22 Grenache	Sonoma Valley, CA	58
Domaine Gros Nore	'22 Mourvedre	Bandol, FRA	99

RED

Blue Farm	'21 Pinot Noir	Carneros, CA	152
Decathlon	'20 Syrah	California	318
Tenuta San Guido/Guidalberto	'21 Red Blend	Tuscany, ITL	111
Mayacamas Vineyards	'19 Cabernet Sauvignon	Mt. Veeder, CA	354
Staglin Family Vineyards	'16 Cabernet Sauvignon	Napa Valley, CA	588
Gaja "Promis"	'21 Sangiovese	Italy	165
La Torre	'18 Sangiovese	Brunello di Montalcino, ITL	199
Chateau Saint Cosme	'19 Grenache	Chateauneuf Du Pape, FRA	237

wine by the glass

WHITES

Capo Isetta	'21 Chardonnay	Sonoma Coast, CA	19		88
Domaine Curot	'22 Sauvignon Blanc	France	23		92

ROSÉ

Peyrassol	'22 Rose of Grenache	France	17		70
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RED

Jean-Louis Chave Selections	'21 Red Blend	France	17		79
Capo Isetta	'21 Pinot Noir	Sonoma Coast, CA	25		102
Caterwaul	'21 Cabernet Sauvignon	Napa Valley, CA	31		125

PORT

Sandeman Tawny	30 year	Porto, Portugal	20
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beer+cider

Fort Point Beer	Villager IPA	San Francisco	12 oz	13
Henhouse	Stoked Pale Ale	Sonoma	16 oz	15
Seismic brewing	Tremor Light Lager	Sebastopol	12 oz	13
Gowan's cider	1876 Heirloom	Anderson Valley	16.9 oz	16

non-a

FREEDOM MARTINI 14
Non-alcohol gin, aperitif dry

FREEDOM SPRITZ 13
Non-alcohol aperitivo,
blueberry, basil, lemon, seltzer

FREEDOM SOUR 14
Rose-infused, non-alcohol gin,
Damiana tea, Ceylon
"euphoria" mushroom tincture,
honey, lemon, egg white

ESPRESSO 6
Andytown Coffee Roasters

bubbles

Schramsberg Glass 750ml	Blanc de Noir	California	24		105		
Pol Roger Glass 375ml	Brut Reserve	France	33		65		
Gaston Chiquet 375ml	Brut	France			69		
Philipponnat Royal Reserve	Brut	France			154		
Varnier-Fanniere	'Esprit de Craie' Extra Brut	France			156		
Champagne JL Vergnon	Extra Brut Rose	France			168		
Pierre Peters	Cuvée Reserve	France			175		
Vilmart & Cie	Rose Brut	France			198		
Dom Perignon Glass 750ml	2013 Brut	France	70		280		
Krug Glass 375ml 750ml	Grand Cuvée 171st Edition	France	80		160		310
Gimonnet et Fils 1.5L	Brut Blanc de Blancs	France			300		
Vilmart & Cie 1.5L	Grande Reserve	France			335		
Delamotte 1.5L	Brut	France			349		

caviar

CAVIAR BUMPS 8

CAVIAR SERVICE | 28 grams

Served with blinis, onion crème fraîche, egg yolk emulsion, potato chips.

CLASSIC 80

medium size bead, earthy, smooth creamy finish, clean brininess

GOLDEN RESERVE 145

Bright amber color medium grain size, buttery, rich nutty ocean finish

IMPERIAL OSETRA 195

Bright yellow almost white grains, rich clean taste, creamy, nutty finish

raw bar

FRESH OYSTERS 24/6 | 48/12

Seasonal mignonettes and house hot sauce

CEVICHE 14

Shima aji, dashi broth, crispy purple barley, herbed chili oil

LOBSTER CRUDO 27

Maine lobster tail, kumquat, finger lime, szechuan chili oil, puffed grain, fried leek

WAGYU CARPACCIO 25

A5 Japanese Waygu, yuzu aioli, lemon oil, buckwheat, prickly ash leaf

more eats

CHOPPED SALAD 13

Tahitian Vanilla bean vinaigrette, seasonal greens, seed and grain brittle, roasted grapes

BOUJEE TOTCHOS 27

Russet potato hash browns, Gorgonzola dolce, périgord truffle, salmon roe

VEGGIES & DIPS 15

Spicy pickled aioli and pepita romesco

MUSHROOM PÂTÉ 13

Seasonal mushroom, cashew "cheese", thyme and olive oil crostini

SLIDERS & FRIES 25 Add Caviar +8

New York Strip, harissa relish, house pickles, crispy comte—served with house fries and spicy aioli

AGED A5 WAGYU 85

Four ounces A5 Japanese Waygu, miso butter beef jus

RIBEYE FOR TWO 135

28 ounces, dry aged premium Flannery bone-in ribeye, market vegetables, hash browns, miso butter beef jus

charcuterie

THE BOARD

Serves 2 24 | **Serves 4** 45 | **Serves 6** 67

Chef Paul's selection of 3 meats from Salumeria Biellese and 3 fine, local cheeses *(Includes condiments and accompaniments)*

sweets

CHOCO TACO 19 | serves 2

Valrhona mousse, cajeta, candied cacao nib, hazelnut, vanilla ice cream

AFFOGATO 15

Espresso, chocolate pudding, shortbread crumble, vanilla ice cream, pop rocks