

SNACKS

SPICY FRIED CHICKPEAS berbere spice, parsley	4
FRENCH FRIES smoky tomato ketchup, sweet onion aioli.....	6
MARINATED MIXED OLIVES herbes de Provence, Meyer lemon.....	5
SOFT GARLIC PRETZELS Vermont cheddar Mornay	8
SPICY PORK MEATBALLS San Marzano tomatoes, Grana Padano ..	9

SOUPS & SALADS

FRENCH ONION SOUP GRATINEE....	5/8.5
BUTTERNUT SQUASH SOUP fall spice, mint cream, brioche croutons,	6/10
HEARTS OF ROMAINE garlic croutons, parmesan, caesar dressing	6/11
LITTLE GEM LETTUCE shaved radish, cucumber, red wine vinaigrette	10

RAW BAR

OYSTERS	3.5 ea
Beau Soleil, <i>New Brunswick</i> • Fanny Bay, <i>British Columbia</i> • Kumamoto, <i>Point Reyes</i> <i>Szechuan peppercorn mignonette, lemon</i>	
CHILLED DUNGENESS CRAB.....	16/30
CHILLED SHELLFISH PLATTER	39/75
OYSTER SHOOTER Bloody Mary sauce	4.5
with vodka	add 2.25
TSAR NICOULAI OSETRA CAVIAR sieved egg, crème fraîche, scallions, warm blinis	½oz 38, 1oz 75

DOMESTIC CHEESES

GREAT HILL BLUE honeycomb raw cow milk, sharp, caramel flavors, rich Great Hill Dairy, <i>Marion, Massachusetts</i>
HUMBOLDT FOG peach jam goat milk, ash ribbon, creamy, tangy Cypress Grove Chevre, <i>Arcata, California</i>
PLEASANT RIDGE RESERVE quince paste raw cow milk, hearty, tart Uplands Cheese Company, <i>Dodgeville, Wisconsin</i>
MT TAM marcona almonds, Fuji apple cow milk, soft, bloomy rind, buttery, tangy Cowgirl Creamery, <i>Point Reyes Station, California</i>

IMPORTED CHEESES

FOURME D'AMBERT acacia honey raw cow milk, deep flavor, semi-firm, smooth texture Jean d'Alos, <i>Auvergne, France</i>
GABIETOU mango compote raw cow & sheep milk, semi-soft, natural rind, earthy Fromagerie Pays d'Aramits, <i>Pyrenees, France</i>
FROMAGE DE MEAUX Asian pears, acacia honey cow milk, soft, bloomy rind, rich, buttery Robert Rouzaire, <i>Ile-de-France, France</i>
L'ARIEGEOIS-BETHMALE white wine-poached apricots cow & goat milk, semi-firm, tangy, velvety Jean Faup, <i>Midi-Pyrenées, France</i>

Single cheese 9 Selection of three cheeses 24
Selection of five cheeses 38

Each of the above served with its condiment & house-made walnut bread

SANDWICHES

CROQUE MONSIEUR Black Forest ham, gruyère, Dijon mustard, toasted levain, béchamel, mixed greens	14
add an egg	1.5
GRILLED CHICKEN & PROSCIUTTO SANDWICH wild nettles, caramelized onion jam, Fontina cheese, malt vinegar chips	15
GRILLED CHEESE & PORTABELLO MUSHROOM SANDWICH goat cheese, provolone, fennel, broccoli rabe, fines herbes pesto ..	14
add bacon	2
SLOW ROASTED PRIME RIB "FRENCH DIP" horseradish aioli, provolone, buttermilk-fried onions, au jus, french fries	16
ABSINTHE HAMBURGER Marin Sun Farms ground beef, aioli, red onion, lettuce, house-made pickles, french fries	15
smoked gouda, sautéed mushrooms, gruyère, fried egg, spicy caramelized onions, or gorgonzola.....	1.5 ea

ENTREES

DAILY MARKET PASTA	MP
POTATO-CRUSTED ARCTIC CHAR Little Gem lettuce, yellow wax beans, red radish, Niçoise olives.....	27
GRILLED STEAK FRITES mixed green salad, red wine jus	26
ROASTED MARY'S CHICKEN BREAST mascarpone polenta, rainbow chard, wild mushrooms, sweet onion jus	22

Adam Keough, Executive Chef

COCKTAILS

- FAME** St. Germain elderflower spirit, Aperol Aperitif, & lemon juice. Shaken & poured over cava with a candied lemon wheel. *Inspired by & created for New Year's Eve 2009 but destined to stay forever.* 11
- GINGER ROGERS** Gin, fresh mint, ginger syrup, lime juice topped with ginger ale. Served on the rocks in a tall glass with a squeeze of lime. *An adaptation of the 'Favorite Cocktail' from Drinks (1914), by Jacques Straub.* 9
- FRENCH '75** Gin, lemon juice, simple syrup. Served over ice in a pilsner glass, topped with Champagne, & garnished with brandied cherries & a lemon twist. *The name of this old favorite refers to a piece of artillery used in World War I. The recipe comes from Life in the Trenches (1919) by Harold Sanders* 10
- MARTINEZ** Ransom Old Tom gin, Carpano 'Antica Formula' sweet vermouth, a splash of maraschino liqueur, a dash of orange bitters. Stirred & served up with a twist. *Professor Jerry Thomas's turn-of-the-century cocktail, which many argue is the forefather of the Martini* 10
- 21 HAYES** Damrak gin muddled with cucumber, a healthy splash of Pimm's No. 1, lemon juice, & simple syrup. Shaken & served up with a cucumber slice and a house-pickled onion. *Concocted by Dr. Schwartz to provide relief to those arriving at our door by way of San Francisco's Municipal Railway.* 11
- DARB COCKTAIL** Gin, apricot liqueur, dry vermouth, a touch of lemon juice. Shaken & served up in a cocktail glass with a lemon twist. *A recipe adapted from The Savoy Cocktail Book (1930), by Harry Craddock.* 10
- MUJER VERDE** Hendrick's Gin, lime juice, simple syrup, a dash each of green & yellow Chartreuse. Shaken & served up with a lime twist. *This recipe was resurrected by our bartender "D Mexican" from his hometown, Guadalajara.* 11
- CASINO** Gin, lemon juice, maraschino liqueur, orange bitters. Shaken & served in a cocktail glass with a brandied cherry. *A recipe from The How and When (1938) by G. F. Marco.* 9
- WONDERLUST** Bols Genever, Small Hand Foods Pineapple Gum, Crème de Violette, lemon juice, a dash of Absinthe. Shaken & served up with a twist of lemon. *A laundry list of once forgotten ingredients, this cocktail is testament that the classic cocktail revolution is at hand.* 11
- CITRON LEMONADE** Hangar One Buddha's-Hand vodka, ginger syrup, lemon juice, ginger ale, a splash of cranberry juice. *This cocktail is a variation on our non-alcoholic beverage "Absinthe Lemonade" created by Marcovaldo Dionysos. A great drink made better when someone came up with the bright idea of putting a shot of booze in it.* 11
- PERFECT PEAR** Vodka, pear brandy, lemon juice, sugar, a splash of orange juice. Shaken & served up in a cocktail glass with a sugared rim. 9
- CHAUCA** Pisco, apricot liqueur, lime juice, a float of black rum. Shaken & served up with a sunken cherry. *Inspired by one of our restaurant's more unfortunate personalities, our bar back Mr. Chauca.* 9
- SACRED HEART** La Pinta pomegranate-infused tequila, absinthe, limoncello, a splash of lemon juice. Shaken & served up with a twist of lemon. *A modern elixir that harkens the strange & wonderful feelings that both tequila & the "green fairy" conjure.* 11
- GALAPAGOS** Kaffir-lime leaf & pepper syrup, Barsol Pisco, lemon-lime juice, a splash of grapefruit juice. Shaken & served up with sunken brandied cherries. *This is a Xanadoodle creation, named in honor of Kurt Vonnegut's eponymous modern classic.* 9
- SAZERAC** Rye whisky, a dash of Peychaud's bitters, a touch of sugar. Stirred & served in a coupe glass rinsed with Pernod absinthe, with a lemon twist. *A classic Absinthe cocktail from Famous New Orleans Drinks (1940), by Stanley Clisby Arthur.* 9
- 'UPTOWN' MANHATTAN** Russell's Reserve 6 yr. rye, Carpano 'Antica Formula' sweet vermouth, a dash each of orange bitters & Angostura bitters. Served up with brandied cherries & an orange twist. *This is our version of one of the all-time great cocktails.* 10
- INNER PEACE** Rye whiskey, Cynar aperitif, amontillado sherry. Stirred & served up with an orange peel. *Peace is where you find it. We hope this will help your search.* 11
- DAEDALUS** Jameson Irish Whiskey, ginger syrup, & a touch of orange bitters. Stirred & served up with an orange twist. *A recipe created by Uncle Jack Kelleher of the Gravedigger's Bar, Dublin, after he got hit by an early morning Guinness truck & needed a healthful elixir for his pains. Brought to these shores by The Man.* 9
- SWEENEY** Jameson Irish Whiskey, nocino walnut liqueur, quince saba. Stirred and served up with an grapefruit peel. *A nod to our long-time server. Too many of these and you'll be singing Irish folk tunes.* 11
- BLINDSIDE** Absinthe select Bernheim wheated whiskey, North Shore Aquavit, oloroso sherry, Benedictine, & a dash of Angostura bitters. Stirred & served up with an orange peel. *This cocktail is testament to the fact that being blindsided isn't always a bad thing. Thanks, Lish!* 11

WINES BY THE GLASS

	GLASS	BOTTLE
SPARKLING/CHAMPAGNE		
CAVA Avinyó, Brut, Penedès, Spain n.v.	9	36
BRUT ROSÉ OF PINOT NOIR Domaine Allimant Laugner, Cremant d' Alsace, France n.v.	12	44
BRUT Agrapart & Fils, "Terroirs," Blanc de Blancs, Avize, Champagne, France n.v.	19	76
WHITES		
MELON DE BOURGOGNE Pepière, Sur-lie, Sèvre et Maine, Muscadet, Loire Valley 2010	8	32
SAUVIGNON BLANC Daulny, Sancerre, Loire Valley, France 2010	11	42
VERDEJO Rey Santo, Rueda, Spain 2010	8	32
GRÜNER VELTLINER Kalmuck, Wachau, Austria 2009	11	42
MUSCAT Jean Gardiès, Mas las Cabes, Côtes Catalanes, France 2010	9	36
CHARDONNAY Ojai, Bien Nacido, Santa Maria Valley, CA 2008	13.5	52
RIESLING Dr. Fischer, Spätlese, Ockfener Bockstein, Saar, Germany 2003	9.5	36
ROSE		
CINSAULT, GRENACHE & SYRAH Lascaux, Coteaux du Languedoc, France 2010	8	30
REDS		
PINOT NOIR Skewis, North Coast Cuvée, CA 2008	14.5	58
GRENACHE, SYRAH & MOURVEDRE D'aéria, Cairanne, Rhone Valley, France 2007	10	38
AGLIANICO Grifalco, "Gricos," Aglianico del Vulture, Basilicata, Italy 2008	9.5	38
ZINFANDEL Dashe, Dry Creek Valley, CA 2009	12.5	50
TEMPRANILLO Bertrand Soudrais, "Antidote," Ribera del Duero Spain 2009	12.5	50
MOURVEDRE La Roque, Vieilles Vignes, Pic Saint Loup, Coteaux du Languedoc, France 2009	11	42
CABERNET SAUVIGNON Domaine Eden, Santa Cruz Mountains, CA 2007	13.5	54
CHARDONNAY Etienne Sauzet, Chassagne-Montrachet, Burgundy, France 2009	25	100
PINOT NOIR Tillot-Beaut, 1er Cru, Lavieres, Savigny-les-Beaune, Burgundy, France 2007	25	100
CABERNET SAUVIGNON Kathryn Kennedy, Estate, Santa Cruz Mtns., CA 2000	32	160