

BLUE ZONE CRAFT COCKTAILS

KYOTO CALM

GREEN TEA JAPANESE WHISKEY, LICOR 43
PALM SYRUP, BITTERS
OKINAWA, JAPAN 22.

ROYAL-TEA

EARL GREY VANILLA BEAN VODKA
LIMONCELLO, BERGAMOT
SARDINIA, ITALY 16.

CAMERA FOURTEEN

GIN, ELDERFLOWER, BRUTO AMERICANO
GRAPEFRUIT HABANERO SHRUB, LEMON
LOMA LINDA, CALIFORNIA 16.

PURA VIDA

TEQUILA, CHAREAU ALOE LIQUEUR
MANGO, CHIPOTLE SYRUP, LIME
NICOYA, COSTA RICA 16.

MY BIG FAT GREEK WEDDING

FAT-WASHED GIN, AQUAVIT, VERMOUTHS
DILL
ICARIA, GREECE 17.

HOUSE FAVORITES

BERRY MANILOW

VODKA, LIMONCELLO, AMARO AVERNA
STRAWBERRY SYRUP, LEMON, CAVA 16.

THYME IS MONEY

BOURBON, HONEY, THYME, LEMON
GRAPEFRUIT 16.

DOLE WHIP

RUM, PINEAPPLE, MINT, LEMON, EGG
WHITE, BITTERS 16.

FRENCH CONNECTION

GIN, MEZCAL, BITTER BIANCO
SUZE, BLANC VERMOUTH 16.



BLUE ZONE CRAFT MOCKTAILS

ALL SELECTIONS

UNDER 45 CALORIES

14.

UBE BAE

SEEDLIP SPICE 94, ALMOND, COCONUT
UBE SYRUP LIME

THYME AFTER THYME

DHOS NA GIN, DHOS NA APERITIF
THYME-HONEY SYRUP, LEMON, SODA

JACQUELYN TONIC

SEEDLIP GROVE 42, GINGER, BLOOD
ORANGE, LEMON, LITE TONIC

ENDLESS SUMMER

SEEDLIP NOTAS DE AGAVE, PINEAPPLE,
LIME, CHIPOTLE AGAVE ORGEAT, SODA

COMICALLY SANS PIMMS CUP

SEEDLIP GROVE 42, STRAWBERRY
GINGER, LEMON, LIME

BEER

CALIDAD LIGHT BEER 7.

ROTATING HAZY IPA 9.

ROTATING IPA 9.

ROTATING PILSNER 9.

CALIDAD AGUA FRESCA 7.

ALVARADO ST. MAITAI PA 9.

URBAN FAMILY BREWING

GUAVA DAWN SOUR ALE 9.

2 RIVERS CIDER APPLE CIDER,
HUCKLEBERRY 8.

N/A BEER

BREW DOG N/A BEER 6.

SUNTORY ALL-FREE 7.

BY THE GLASS

LANSON BRUT CHAMPAGNE,
FRANCE NV 27.

CHAMPAGNE DELAHAIE ROSÉ, CHAMPAGNE,
FRANCE NV 22.

MARQUÉS DE CÁCERES, CAVA, SPAIN NV 9.

TENERAL CELLARS, UNTAMED WHITE BLEND
AMADOR COUNTY, CALIFORNIA 2023 14.
(WW + F + O)

MINER FAMILY WINE VIOGNIER
PASO ROBLES, CALIFORNIA 2020 15.

FUSO CALA BIANCO (ORANGE WINE)
PALERMO, ITALY 2022 13.
(B + O + V + SU)

HECHT & BANNIER CÔTES DE PROVENCE ROSÉ
FRANCE 2023 (O + SU) 16.

FIRST SIGHT, SAUVIGNON BLANC,
PASO ROBLES, CALIFORNIA 2023 13. (O + SU)

LA PETITE PERRIERE, SAUVIGNON BLANC,
VIN DE FRANCE 2022 9.

HARTFORD COURT CHARDONNAY, RUSSIAN
RIVER VALLEY, CA 2022 19. (B + WO)

DROUHIN-VAUDON CHABLIS
FRANCE, 2022 22. (O + SU + B)

BENTON-LANE PINOT NOIR
WILLAMETTE VALLEY, OREGON 2022 20.

DOMAINE DE MARCOUX
GRENACHE/SYRAH/MOURVÈDRE CÔTES DU
RHÔNE, FRANCE 2020 22.
(WW + WO + B + V + O)

ALTAMENTE, MONASTRELL,
JUMILLA, SPAIN 2021 (WW + O + V + NY) 9.

QUIVIRA ZINFANDEL
DRY CREEK VALLEY, CALIFORNIA 2019 19.
(B + O)

THE PAIRING BORDEAUX BLEND
CALIFORNIA 2018 (SU) 20.

CAYMUS CABERNET SAUVIGNON
NAPA VALLEY, CALIFORNIA 2021 53.

SEA

***CAVIAR & ACCOUTREMENT GF**

HACKLEBACK 69. STURGEON 85. GOLDEN OSETRA 125.
BUCKWHEAT BLINIS, EGG, CRÈME FRAÎCHE, CHIVES
SHALLOTS

***OYSTERS ON THE HALF 4 FOR 20. GF**

JALAPEÑO CILANTRO MIGNONETTE, HOUSE MADE
COCKTAIL SAUCE, HOT SAUCE, LEMON
CAVIAR BUMP 10.

***SEAFOOD COCKTAIL GF**

PRAWN 20. | DUNGENESS CRAB 25.
HOUSE MADE COCKTAIL SAUCE, LEMON

***CEVICHE 23. GF**

CATCH OF THE DAY, CITRUS-CURED, CUCUMBER, RED
ONION, FRESNOS, MICRO CILANTRO, TOSTADAS

***HAMACHI CRUDO 25. GF**

YELLOW TAIL, PONZU SAUCE, JALAPEÑO, MICROS

***ANGRY SPICY TUNA ROLL 18. GF**

FRESH #1 AHI TUNA, AVOCADO, CUCUMBER, JALAPEÑO
TOGARASHI, JAPANESE AIOLI, MICRO CILANTRO

***POKÉ BOWL GF**

TUNA 15. | SALMON 12. | TOFU 8.

SUSHI RICE, CUCUMBER, AVOCADO, CARROTS, WAKAME
JAPANESE AIOLI, FURIKAKE

***LOUIE SALAD GF**

PRAWN 25. | DUNGENESS CRAB 28. | COMBO 38.
ARTISAN LETTUCE, CUCUMBER, CHERRY TOMATOES
HARD-BOILED EGG, AVOCADO, KALAMATA OLIVES, LOUIE
DRESSING

EXTRA CRAB 12. EXTRA PRAWN 4EA

LAND

CHEESE & CHARCUTERIE BOARD 26.

IMPORTED AND DOMESTIC CHEESE, CHARCUTERIE
FRESH & DRIED FRUIT, OLIVES, SEASONAL
COMPOTE, NUTS, MUSTARDS, TOASTED BAGUETTE

TRUFFLE DEVILED EGGS 18. GF

DEVILED EGGS, TRUFFLE, FRISÉE, OLIVE OIL

***STEAK TARTARE 18.**

EVOO, LEMON JUICE, BABY PICKLES, MUSTARD
WORCESTERSHIRE, EGG YOLK, SHALLOT, CAPERS
CHIVES, CROSTINI

CHICKEN COBB SALAD 20. GF

ARTISAN LETTUCE, GRILLED CHICKEN, CHERRY
TOMATOES, BLUE CHEESE CRUMBLES, HARD-BOILED
EGG, APPLEWOOD SMOKED BACON, GREEN GODDESS

***FLAT IRON STEAK 22. GF**

BORDELAISE SAUCE, CHIMICHURRI

GRILLED CHEESE 15. VG

GRUYERE, SHARP, WHITE, & YELLOW CHEDDAR
RUSTIC SWEET BATARD

***STEAK SANDO 19.**

GARLIC AIOLI, GRUYERE CHEESE, PEPPERNADA
ARUGULA, FOCACCIA BREAD

CHICKEN PANINI 17.

PESTO AIOLI, BASIL, PROVOLONE, TOMATO
SOURDOUGH BREAD

CHICKEN LOLLIPOPS 18.

BACON WRAPPED, BBQ SAUCE, CHIVES, RANCH

HEIRLOOM BLT 16.

HEIRLOOM TOMATOES, APPLEWOOD SMOKED BACON
LITTLE GEMS LETTUCCES, GARLIC AIOLI

EARTH

NUTS & OLIVES 8. GF V

CARAMELIZED ONION DIP 14. GF

CRUDITÉ, POTATO CHIPS

ROASTED GARLIC HUMMUS 14. V

CHICKPEA HUMMUS, TOASTED PINE NUTS
DUSTED SMOKED PAPRIKA, HERB OIL
MICRO GREENS, WARM PITA BREAD

LITTLE GEM SALAD 15. VG

ARTISAN ROMAINE LETTUCE, GREEN GODDESS
MIDNIGHT MOON GOUDA, TOASTED PISTACHIO
CROUTON CRUMBLES

PEACH AND BURRATA SALAD 14. VG GF

GRILLED YELLOW PEACHES, BURRATA, HERB OIL
BALSAMIC GLAZE, MICRO BASIL

SEARED KING TRUMPET 16. VG GF

TAMARI GLAZE, ROASTED BOK CHOY, SESAME

COLD BUCKWHEAT NOODLES 14. V

YAKI SAUCE, FRESNO CHILIES, RED ONION
CARROT WHITE SESAME, CHIVES

* ADD CHICKEN OR TOFU 5.

GRILLED BROCCOLINI 12. V GF

SWEET CHAR GRILLED BROCCOLINI, SULTANA
AGRODOLCE, PICKLES FRESNOS, GARLIC, FENNEL

PATATAS BRAVAS 12. V GF

ROMESCO SAUCE, GARLIC AIOLI, THYME

VEGGIE SANDO 16. VG

HUMMUS, PEPPERNADDA, CUCUMBER, AVOCADO
ARUGULA, GARLIC OIL, SOURDOUGH BATARD