

FOOD

GF OYSTERS ON THE HALF SHELL by the each \$3 *
mignonette, bloody mary, house-made hot sauce

- THE BOARDS -

with house-made bread or gluten free bread

DER PLOUGHMAN \$23

Mortadella di Pistacchi, Soppressata, Lomo, assorted pickled vegetables, dried fruits, roasted pepper chimichurri

DER BAUER \$23

Brie, Moody Blue, Zamorano, marionberry preserves, apricot pink peppercorn gelee, morita infused honey, candied nuts

GROBES BRETT \$42

Moody Blue, Brie, Mortadella di Pistacchi, Soppressata, Lomo, marionberry preserves, marinated olives, morita honey, candied pecans, Calimyrna figs, seasonal veggies

DER VEGETARIER \$23

roasted cumin baba ganoush, carrot hummus, toasted pistachios, lavender za'atar, seasonal veggies, marinated olives

SOUP OF THE DAY \$5

DUCK BAO \$17

confit duck thigh, bordeaux-hoisin glaze, carrot + ginger slaw, pickled peppers

SMOKED TUNA DIP \$16

house cured yellowtail, spanish paprika, shallot, pickled peppers, capers, fromage frais, crostini

GF POLENTA CAKE \$11

sweet corn polenta, eggplant caponata, basil oil, fresh herb salad

VERN'S TOMATO PIE \$7

house focaccia, tomato gravy, olive oil, Sicilian oregano, crunchy salt

GF FIVE SPICE PORK BELLY \$31

cured pork belly, sweet potato puree, braised shallot, teriyaki gloss, napa cabbage

ORECCHIETTE BOLOGNESE \$25

orecchiette, pancetta, beef, nebbiolo, parmesan, tomatoes, mirepoix, basil oil

CORNED BEET REUBEN PANNINI \$15

roasted + marinated beets, house-made 1000 island dressing, swiss, sauerkraut house-made bread; choice of soup, mixed greens, or smashed potatoes

FRIED MORTADELLA SANDWICH \$15

Mortadella di Pistacchi, whole grain mustard aioli, Irish Pub Cheddar, bibb lettuce; choice of soup, mixed greens, or smashed potatoes

GF BIBB SALAD \$13

bibb lettuce, lemon vinaigrette, Danish blue cheese, candied pecans

GF RICOTTA + BEET SALAD \$15

roasted beets, citrus supremes, arugula, lemon ricotta, mint vinaigrette, fennel seeds

STICKY TOFFEE PUDDING \$10

brown butter, egg yolk custard, brown sugar toffee sauce, chantilly cream

GF FIRECREEK BUDINO \$9


Firecreek coffee, German chocolate, bordeaux cherry gelee, mint granita

GF PEDRO XIMENEZ ICE CREAM \$4

a custard made with a reduction of the dessert sherry, our house flavor

FROZEN DESSERT OF THE DAY \$4

ask about our non-dairy sorbet and kid friendly flavors

 vegetarian

vegan

GF gluten free

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

ASK ABOUT OUR WEEKLY SPECIAL

PLACE ALL ORDERS AT THE BAR

WINE BY THE GLASS

RED

- Moulin de Ferrand, 2018 Merlot/Cabernet**, Bordeaux France \$11
- Magnien, 2017 Pinot Noir**, Gevrey-Chambertin France \$18
- Domaine de la Beche, 2021 Gamay**, Regnie France \$14
- Monti, 2018 Nebbiolo**, Langhe Italy \$10
- Claramunt, 2022 Grenache**, Terra Alta Spain \$11
- Mother Block, 2022 Red Blend**, Murray Darling Australia \$12
- Tournon, 2019 Shiraz**, Victoria Australia \$11
- Lapostolle, 2020 Cabernet Sauvignon**, Rapel Valley Chile \$12
- Casa Silva, 2021 Carmenere**, Los Lingues Chile \$9

ROSE' * ORANGE * WHITE

- Les Hauts Plateaux, 2022 Rosé**, Provence France \$10
- Krasno, 2021 Orange**, Slovenia \$14
- L'Escale, 2022 Sauvignon Blanc**, Touraine France \$13
- Domaine Alary, 2021 Roussanne**, Vaucluse France \$13
- Emilio Moro, 2022 Godello**, Bierzo Spain \$13
- Leitz, 2021 Riesling**, Rheingau Germany \$11.50
- Foxglove, 2019 Chardonnay**, Central Coast California \$12

BUBBLES

- Frico, Lambrusco**, Italy \$8
- Guiseppe & Luigi, Brut Prosecco**, Italy \$11
- Laurent-Perrier, Brut Champagne**, 375ml, France \$38

DESSERT

- Doisy-Vedrines, Sauternes**, Bordeaux France \$16
- Niepoort, Tawny Port**, Douro Portugal \$8

BEER + BY THE BOTTLE

- Rochefort 8**, Trappist Ale \$12
- Rochefort 10**, Trappist Ale \$14
- Orval**, Trappist Ale \$14
- Westmalle Tripel**, 25.4oz, Trappist Ale \$24
- Gulden Draak**, Strong Red Ale \$12
- Fantome**, 25.4oz, Saison \$25
- Cantillon**, Gueuze \$20
- Samuel Smith**, Nut Brown \$7
- Samuel Smith**, Taddy Porter \$7
- Samuel Smith**, Oatmeal Stout \$7
- J.W. Lees Harvest Ale**, 9.3oz, Barleywine \$14
- Ayinger**, Brauweisse \$7
- Pinkus**, Pilsner \$7
- Celebrator**, Doplebock \$7
- Wanderlust**, Flagstaff Pale Ale \$6
- Mother Road**, 16oz, Flagstaff Hazy IPA \$7
- Bell's Two Hearted Ale**, American IPA \$6
- North Coast Brewing**, American Pilsner \$5
- Lost Abbey**, 25.4oz, American Quadrupel \$18
- La Fin du Monde**, Canadian Tripel \$7
- + Momokawa**, 250ml, American Junmai Ginjo Saké \$12
- + Stoic**, Prescott Dry Cider \$13

WE ALSO OFFER

- Coffee** \$3
- Tea**, rooibos chai, earl grey, gunpowder green, herbal orange spice \$3
- House-made Sodas**, meyer lemon + coriander, mango spice \$3
- Lemonade** \$3

-
- Bamboo**, dry vermouth, amontillado sherry, bitters, orange twist \$8
 - Juicebox Cobbler**, sweet vermouth, passionfruit, pineapple, citrus, mint sprig \$10

ASK ABOUT OUR BEER AND WINE OF THE MOMENT

PLACE ALL ORDERS AT THE BAR