



LUNCH

JULY 2017

EXECUTIVE CHEF: ESTEBAN ESCOBAR

WINE OF THE DAY

PINOT BLANC,
DIRLER-CADE, "RÉSERVE",
ALSACE,
2015

8.50/GL

TAVERN HYDRATION

THE WOODY

Tito's Handmade Vodka
Chipotle Spiked Tomato Juice
Lemon, Horseradish, Etc.
HMB Kolsch Chaser

12

JIM'S MANHATTAN

Woodford Reserve Bourbon
Carpano Antica, Angostura Bitters
Stirred, Lemon Twist
Served Up

12

TAVERN MULE

St.George Green Chile Vodka
bundaberg Ginger Beer, Lime Juice
Angostura Bitters
Tall Glass

11

DARK N' STORMY

Goslings Black Seal Rum
Bundaberg Ginger Beer
Fresh Lime Juice
Tall Glass

11

GUATAMAYAN

Herradura Silver Tequila
Hint of Aperol, Muddled Cilantro
Fresh Grapefruit Juice
Served Up

12

PIMM'S COCKTAIL

Pimm's No. 1 Cup
Muddled Cucumber, Ginger Ale
Fresh Lime Juice
Tall Glass

10

PROSECCO COCKTAIL

Sorelle Branca Prosecco
Bitters Soaked Sugar Cube
Cognac Floater
In Flute

11

NAVARRO SPRITZER

Navarro Vineyards
Pinot Noir Grape Juice
Splash Soda Water
Lemon Twist

6

BUTCHER BLOCK

7/EA. OR 28/ALL

PORCHETTA DI TESTA
WHISKEY LACED CHICKEN LIVER PÂTÉ
ROSEMARY-SHALLOT DUCK RILLETTES
FOIE GRAS TORCHON

CHEESE BOARD

5/EA. OR 15/ALL

GOAT GOUDA: Central Coast Goat's Milk Cheese
TOMME CRAYEUSE: Semi-Firm French Cow's Milk Cheese
P'TIT BASQUE: Aged French Sheep's Milk Cheese
VALDEÓN: Spanish Goat-Cow's Milk Blue Cheese

FIRSTS

SOUP OF THE DAY

Chef's Whim

9

AHI TUNA TARTARE

Avocado Crème, Fresno Chilies, Tarragon, Lemon Oil, House Made Potato Chips

15

CRISPY PORK BELLY

Chickpea Croquette, Whiskey-Maple Glaze, Cilantro Green Goddess Sauce, Cayenne, Chervil

12

ROASTED PORCINI MUSHROOM & NECTARINE SALAD

Prosciutto, Serpent Cucumbers, Sausalito Springs Watercress, Plum Vinaigrette

13

FUJI APPLE & BUTTERLEAF LETTUCE SALAD

Bacon, Watermelon Radish, Point Reyes Blue Cheese, Herbed Crème Fraîche Dressing

10

SANDWICHES

Served with Tavern Slaw & House Made Pickles

HOT PASTRAMI SANDWICH

Emmentaler Cheese, Dijon-Horseradish Dressing, La Farine Baguette

15

PAN FRIED COD SANDWICH

Romaine, Pepperoncini, Scallion, Tartar Sauce, Acme Torpedo Roll

14

SLOW ROASTED BRISKET SANDWICH

Romaine, Spicy Escabeche, Cilantro Aioli, Acme Deli Roll

15

FRIED GREEN TOMATO SANDWICH

Fontina Cheese, Arugula, Calabrian Chili Aioli, Acme Deli Roll

13

MAINS

CRISPY DUCK CONFIT

Gigante Beans, Piquillo Peppers, Pea Tendrils, Garlic-Calabrian Chile Jus

20

PAN ROASTED HALF CHICKEN

Fingerling Potatoes, Grilled Radicchio, Spinach, Garlic Confit, Bread Crumbs, Lemon-Rosemary Jus

21

SEAFOOD STEW

Halibut, Manila Clams, Cod, Cherry Tomatoes, Fennel, Leeks, Tomato-Clam Broth, Garlic Toast

23

FRESH FETTUCCINE PASTA

House-Made Spicy Italian Sausage, Heirloom Tomato Sauce, Fresh Ricotta, Basil

20

NIMAN RANCH BURGER WITH FRIES

Served on La Farine Baguette with All the Fixin's
Add Cheddar, Emmentaler, or Blue Cheese
Add Applewood Smoked Bacon, Avocado

13

1/EA
2/EA

ACME WHEAT LEVAIN AND/OR ACME WALNUT LEVAIN AVAILABLE ON REQUEST. SIMPLY ASK FOR IT!

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.