



DINNER

4 MAY 2024

CALL 510-654-6607 TO PLACE YOUR PICK-UP ORDER.

WINE OF THE DAY

GARNACHA,
BERNABEVA, "NAVAHERREROS"
VINOS DE MADRID,
2022
18/GL

MORE TAVERN HYDRATION

BALCONES TEXAS WHISKEY

TASTING FLIGHT

Baby Blue Bourbon
"Lineage" Single Malt
Rye Bottled in Bond
Three 1 Oz. Pours

20

JIM'S MANHATTAN

Woodford Reserve Bourbon
Vermouth Berto Antica
Angostura Bitters, Lemon Twist
Served Up

18

LOVE BIZARRE

Mezcologo Mezcal
Alma Tepec Chile Licor
Ramazzotti Apertivo Rosato
Amara Blood Orange Amaro
Tonic, Blood Orange
Tall Glass

16

CHAMPAGNE PROBLEMS

El Destilador Tequila
Heirloom Crème De Flora
Dolin Blanc, Cardamom Bitters
Prosecco, Lemon Twist
In Flute

16

RUNNIN' WITH THE DEVIL

Redwood Empire Emerald Giant Rye
House Blend Rosso Vermouth
Bordiga Aperitivo
Orange Twist
In Bucket

16

LAVENDER LACE

Fords London Dry Gin
Brucato Orchards Amaro
Lavender Honey
Brandied Cherry
Served Up

16

MAMMA MIA!

360 Sorrento Lemon Vodka
Kleos Mastiha Greek Spirit
Fresh Orange Juice
Ginger Beer
Tall Glass

16

BUTCHER BLOCK

8/EA. OR 32/ALL

WHISKEY LACED CHICKEN LIVER PÂTÉ

CALABRIAN CHILI & ORANGE PORK RILLETTES

PROSCIUTTO-WRAPPED RABBIT TERRINE

HOUSE SMOKED DUCK BREAST

CHEESE BOARD

8/EA. OR 32/ALL

AFTERGLOW: Ale-Washed-Rind Wisconsin Goat's Milk

BAYLEY HAZEN: Jasper Hill Cow's Milk Blue from Vermont

DÉLICE DE BOURGOGNE: Triple Cream French Cow's Milk

HOLY SHEEP: Firm Sheep's Milk from Holland

TO START

CREAMY ASPARAGUS SOUP

Squeeze of Lemon, Grana Padano

12

LAMB BRODETTATO

Prosciutto, Yukon Potatoes, Onion, Garlic, Chili Flakes, Lemon Juice, Grana Padano

22

SALT COD BRANDADE

Potato, Garlic, Lemon, Extra Virgin Olive Oil, Aleppo Pepper, Herb Salad, Crostini

18

SPRINGTIME VEGETABLE RISOTTO

Artichoke, Asparagus, Pea Purée, Leeks, Garlic, Calabrian Chili, Preserved Lemon

16

FUJI APPLE & COMICE PEAR SALAD

Lollo Rossa, Shaved Fennel, Candied Walnuts, Zante Currants, Ricotta Salata, Lemon-Ginger Vinaigrette

15

BUTTER LETTUCE SALAD

Snap Peas, Asparagus, Strawberries, Cucumber, Radish, Almonds, Ricotta Salata, Green Goddess Dressing

15

MAINS

MAPLE LEAF DUCK BREAST

Cous Cous, Cara Cara Orange, Toasted Hazelnuts, Currants, Mint, Pan Jus, Balsamic Reduction

42

GRILLED RIBEYE STEAK

Potato Leek Gratin, Grilled Asparagus, Tarragon, Lemon-Ginger Compound Butter

52

SEMOLINA CRUSTED ALASKAN HALIBUT

Butter & Fava Beans, Calabrian Chili, Shallots, Garlic, Basil, Pea Purée, Lemon Beurre Blanc

45

PAN ROASTED HALF CHICKEN

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

42

GRILLED DOUBLE CUT PORK CHOP

Italian Sausage, Yukon Potatoes, Snap Peas, Carrots, Escarole, Shallots,
Fresno Chili, Garlic, Marsala Cream Sauce

48

BUCATINI WITH BEEF & PORK BOLOGNESE

Chili Flakes, Grana Padano, Italian Parsley

32

TAVERN BURGER WITH FRENCH FRIES ON ACME SOFT BUN WITH ALL THE FIXIN'S

Add Cheddar, Emmentaler, or Blue Cheese
Add Applewood Smoked Bacon, Avocado

22

2/EA.

3/EA.

THE WOOD TAVERN FAMILY THANKS YOU FOR DINING WITH US THIS EVENING!

BREAD AVAILABLE ON REQUEST. SIMPLY ASK FOR IT!

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.