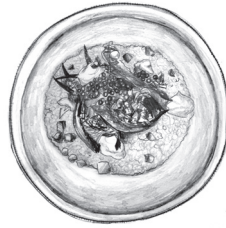


SALATIM

Grated tomato	8
har bracha tahini topped with grated tomato, fresh basil & california olive oil	
Hummus	10
rancho gordo chickpea hummus with syrian pepper	
Burnt eggplant	8
mixed with blue lake beans	
Red cabbage	8
chopped red cabbage, with peanut, lime, herbs & dukkah	
Smashed cucumber	9
green chili oil, fried halloumi, celery & dill	
Cauliflower	9
preserved lemon aioli, almond, pecorino & pita breadcrumbs	
Albacore tartare	16
aguachile, yogurt, santa barbara pistachio & la boite shabazi spice	
Salatim platter	22
three of chef's daily selections, pickles, olives & house-made bread	
Gem salad	13
little gem lettuce with green yogurt, herbs, avocado, cucumber & feta add: grilled chicken 6 steak 8	
Asian grain salad	13
with cubed avocado, scallion, ginger & nori vinaigrette add: grilled chicken 6 steak 8	
Warm salmon salad	18
west coast salmon, lemon vinaigrette, shishito pepper, umeboshi tahini, shiso, fennel & lemon cucumber	



S O U P

Mixed Lentil Soup
with turmeric
& roasted baby carrots

7

Mama's Chicken Soup
8

SANDWICHES

served with fries or salad

Tunisian sandwich	14
tuna conserva with preserved lemon, hardboiled egg, potato, olive & harissa	
Chicken schnitzel	14
panko crusted with sumac gribiche, mustard greens & za'atar	
Exchange burger	18
burger with brown butter, american cheese, lettuce & griddled onion	
Eggplant sabich	13
japanese marinated eggplant with seasonal amba, tahini, herbs & pickles	

TREATS

Pistachio & chocolate geranium baklava	4
Chocolate chip cookie	4
Sundae with tahini-milk chocolate ice cream, kataifi, pistachio & caramel	8
Yogurt sorbet with orange blossom honey, bee pollen & baklava crumble	8
Yogurt panna cotta with seasonal fruit & rose geranium	9

drinks



COCKTAILS

- Plum Rose** 15
kefir, fresh lemon juice, plum rose cordial, henessey, ron zacapa 23 & jaimacan rum with bay rum bitters served on crushed ice
- Pickles & Flowers** 14
recado pickle gastrique, fresh lemon juice & bergamot with capurro pisco & bonal. Served long with fresh sage leaves & dried rosebuds
- Strawberry & Sumac** 14
organic strawberries combined with sumac & served up with bombay gin, aperol & luxardo maraschino, finished with a spritz of arak
- Rosemary & Mandarin** 14
california mandarin juice & fresh local rosemary shaken & served on the rocks with paranubes oaxcan rum, bacardi heritage and velvet falernum
- Wine & Parsley** 15
parsley, lemongrass & tahitian vanilla bean, mixed with fresh grapefruit & lemon juices. Served long with absolut, krogstadt aquavit & hops, topped with santa barbara chenin blanc
- Frutas Frescas** 14
olmeca altos tequila, del maguey mezcal, shaken with a watermelon mango cordial, chamoy, fresh lime juice & firewater bitters
- Old Fashioned** 15
toasted hazelnut infused eagle rare, apricot demerara, spiced cardamom bitters, lemon twist & dried apricot

NON-ALCOHOLIC 8

Turmeric & Pineapple
Honey, fresh pineapple, turmeric, bee pollen



daily squeeze

seasonal juice
8

WINES BTG

SPARKLING

- '16 **Chenin Blanc** 16
Domaine du Factuer, Vouvray, FRA
- NV Perrier Jouet** 19
Grand Brut Champagne, FRA

WHITE

- NV Pignoletto** 14
Orsi Vignetto San Vito, Emilia Romagna, ITA
- '17 **Albarino** 16
Bodegas Albamar, Galicia, ESP
- '16 **Chenin Blanc** 16
Lo-Fi, Santa Barbara, CA
- '16 **Sylvaner** 14
Les Vins Pirouettes, Alsace, FRA

RED

- '16 **Tempranillo** 15
Bodegas Campanon Arrietta
- '17 **Malbec** 16
Fabien Jouvès, Vin de France, FRA
- '16 **Gamay** 14
Georges Descombes, Beaujolais, Brouilly, FRA
- '15 **Merlot/Cabernet Sauvignon** 16
Chateau la Grolet, Cotes de Bourg, Bordeaux, FRA

ROSE

- '17 **Grenache/Cinsault** 13
Domaine le Grand Rouviere, Cote de Provence, FRA

BEER

- Goldstar** 7
amber lager, 4.9 abv
Tempo Beer Co, Israel
- Tecate** 5
american style lager, 4.5 abv, Mexico
- Heineken** 6
pale lager, 5.0 abv, Netherlands
- White Rascal** 8
belgian style white, 5.6 abv, Avery Brewing Co., Boulder, CO
- American Kolsch** 8
koln style golden ale, 4.6 abv, Boulevard Brewing Co., Kansas City, MO
- Tangerine Express** 8
IPA, 6.7 abv, Stone Brewery, Escondido, CA
- Fish** 10
IPA, 7.0 abv, Pizza Port Brewing Co., San Diego, CA
- Westfalia** 8
dark amber ale, 5.6 abv, Fort Point Beer Co., San Francisco