

SMALL PLATES

Food served 2:30pm to 10:30pm

SNACKS

Seasonal crudité with har bracha tahini, California olive oil and zaatar	8
Roan Mills Baguette & cultured butter	7
Olives marinated with walnuts & pomegranate molasses	6
Pickles, seasonal plate of pickled & fermented vegetables	8
Sicilian anchovies, harissa, parsley, olive oil & fetta unta	8
Handcut shoestring fries with amba aioli	9
Crab & corn croquettes	12

RAW

Oysters on the half shell
with tomato water mignonette
3ea

Albacore tartare with aquachile, labneh,
santa barbara pistachio & avocado
16

PLATES

Cauliflower, preserved lemon aioli, pecorino, almond & pita breadcrumbs	9
Japanese tomato salad with black sesame & feta	12
Exchange burger, with brown butter, american cheese, lettuce, griddled onion served with fries	18
Prime hanger steak frites, with jalapeno salsa verde & arugula salad	28
Chicken schnitzel, crispy fingerling potatoes & grabiche	22

CHEESE

10ea

Bay Blue, cow,
Point Reyes, CA

Comte, cow,
Seignemartin, FRA

The naked goat, goat,
Murcia, ESP

Manchego, sheep,
La Mancha, ESP

Moses sleeper, cow,
Jasper Hill, VT

CHARCUTERIE

10ea

Finnochiona salami
Molinari and Sons, CA

Duck Prosciutto
Angels Salumi, CA

Chorizo Sarta
Dona Juana, ESP

DESSERTS

Pistachio & chocolate 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
8

TEA

HOT TEA
5.

Notting Hill English Breakfast
(Black Caffeinated)

Lover's Cup Tea
(Herbal)

Green Sencha Blend
(Green Caffeinated)

Ginger Mate
(Black & Green
Blend Caffeinated)

COLD TEA
4.

Daily Iced Tea
(House Brewed)

WINE

SPARKLING

NV Perrier Jouet....19/96.
Champagne, FRA

NV Mas Fi Brut.....16/64
Cava, ESP

ROSE

'17 Grenache/Cinsault.....13/52.
Domaine le Grand Rouviere,
Cote de Provence, FRA

WHITE

'16 Riesling.....15/62.
Hofgut Falkenstein, Mosel, GER

NV Pignoletto.....14/56.
Orsi Vignetto San Vito,
Emilia Romagna, ITA

'16 Chenin Blanc.....16/65.
Lo-Fi, Santa Barbara, CA

'17 Sauvignon Blanc....14/56
Inconnu Wines, Contra Costa, CA

RED

'16 Gamay.....14/56.
Georges Descombes, Beaujolais,
Brouilly, FRA

'16 Pinot Noir....15/62.
Gaspard, Loire Valley, FRA

'17 Malbec....14/56.
Fabien Jouves, Cahors, FRA

'16 Tempranillo.....15/62.
Bodegas Camponon Arrieta, Rioja,
ESP

COFFEE

ESPRESSO
3.

AMERICANO
3.

NOT
COFFEE

Fresh Lemonade,
Topo Chico,
Mexican Coca-Cola,
Diet Coke,
Sprite
4.

Red Bull
(Original, Sugarfree, Tropical)
6.

BEER

Tecate.....5.
American Style Lager, 4.55 abv,
Mexico

Swami's.....10.
IPA, 6.8 abv, Pizza Port Brewing
Co., San Diego, CA

Tangerine Express.....8.
IPA, 6.7 abv, Stone Brewery,
Escondido, CA

Heineken.....6.
Pale Lager, 5.0 abv, Netherlands

White Rascal.....8.
Belgian Style White, 5.6 abv,
Avery Brewing Co., Boulder, CO

Westfalia.....8.
Dark Amber Ale, 5.6 abv,
Fort Point Beer Co.,
San Francisco, CA

Red Stripe.....8.
Amber Lager, 4.7 abv,
Desnoes & Geddes, Jamaica

Fruitlands.....10.
Sour Gose, 4.8 abv,
Modern Times, San Diego, CA

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

An 18% Service charge will be added automatically to all parties of 6 or more.

*A 4% charge is added to all checks to help cover the cost of health care benefits that we offer for our full-time employees.

Thank you for supporting our staff. If you would like this charge removed, please let your server know and the charge

SPARKLING

'16 Chenin Blanc - Domaine du Factuer, Vouvray, FRA	65
'15 Sangoivese - Della Staffa, Umbria, ITA	75
NV Perrier Jouet Grand Brut - Champagne, FRA	96
NV Krug Grande Cuvee - Champagne, FRA	280
'16 Pet-Mex - Bichi, Tecate, MEX	75
'17 Malvasia - Faith Armstrong, Suisun Valley, CA	80

ROSE

'17 Grenache/Cinsault - Domaine le Grand Rouviere, Cote de Provence, FRA	52
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WHITE

'16 Hondarubbi Zuri - Bengoetxe, Txakolina, ESP	55
'16 Sylvaner - Les Vins Pirouettes, Alsace, FRA	56
'16 Riesling - Hofgut Falkenstein, Mosel, GER	62
'17 Albarino - Bodegas Albamar, Galicia, ESP	65
'16 Chenin Blanc - Florent Cosme, Loire Valley, Vouvray, FRA	70
'17 Sauvignon Blanc - Iconnu Wines, Contra Costa, CA	56
'16 Gruner Veltliner - Nikolaihof, Wachau, Austria	80
'15 Godello - Bodegas Albamar, Valdeorras, ESP	85
'14 Sancerre - Sebastien Riffault, Sancerre, Loire Valley, FRA	90
NV Pignoletto - Orsi Vigneto San Vito, Emilia Romagna, ITA	56
'16 Chenin Blanc - Lo-Fi, Santa Barbara, CA	65
'15 Chardonnay - Francois de Nicolay, Ladoix, Burgundy, FRA	120

RED

'16 Gamay - Georges Descombes, Beaujolais, Brouilly, FRA	56
'16 Pineau D'aunis/Gamay (Magnum) - Les Vins Contes, Languedoc, FRA	120
'17 Arneis/Dolcetto/Barbera/Nebbiolo "Feints" - Ruth Lewandowski, Mendocino County, CA	72
'17 Malbec - Fabien Jouves, Cahors, FRA	56
'17 Malbec/Cabernet Franc - Fabien Jouves, CAhors. FRA	60
'16 Trepas - Carlania Cellar, Conca de Barbera, ESP	62
'16 Cabernet Franc - Lo-Fi, Santa Barbara, CA	70
'14 Pinot Noir - Domaine Bonnardot, Hautes Coates de Beaune, FRA	70
'17 Zinfandel/Carignan - Martha Stoumen, Napa Valley, CA	75
'16 Tempranillo/Carinena/Mission - Bichi, Tecate, MEX	70
'16 Tempranillo - Bodegas Companon Arrietta, Rioja, ESP	62
'17 Pais "PIPENO" (1LTR) - Louis-Antoine Luyt, Maule Valley, CHL	52
'16 Pinot Noir - Gaspard, Loire Valley, FRA	62
'16 Listan Negro - Dolores Cabrera Fernandez, Valle de la Orotava, ESP	68
'16 Mourvèdre - La Clarine Farms, Sierra Foothills, CA	72
'16 Nerello Mascalese - Fattorie Romeo del Castello, Etna, Sicily, ITA	80
'15 Merlot/Cabernet Sauvignon - Chateau la Grolet, Cotes de Bourg, Bordeaux, FRA	65
'14 Syrah - Franck Balthazar, Crozes-Hermitage, Rhone, FRA	110
'16 Pinot Noir - Soter Vineyards, Willamette Valley, OR	95
'15 Cabernet Sauvignon - Matthiasson, Napa Valley, CA	160

NEW WORLD

MRS JONES.....12.
Sakura Blossoms, Vodka, Campari,
Lover's Cup Cordial, Fresh Lemon &
Pineapple

ROMANCE IN DURANGO.....14.
Ginger Tea, Avion Silver Tequila,
Illegal Mezcal, Herbal Grenadine, Mole
Bitters, Campfire Smoke

SUNSHINE STATE OF MIND.....15.
Capurro Torontel Pisco, Dimmi Liqueur,
Coconut & Vanilla Tea, Fresh Lime, Agua
Faba

COME ON BABY LIGHT MY FIRE.....15.
Hibiscus Infused Martell VS
Cognac & Leblon Cachaca, Creme de Ba-
nane, Fresh Lime, Passionfruit, Topped
With Genghis Khan Tea
Infused Rum & Cinnamon

WE'RE NOT IN KANSAS ANYMORE.....15.
Ballentines Scotch, Maraschino, Fresh
Lemon, Coffee Infused Punt e Mes, Sour
Cherry Bitters, Ricard Pastis Cherries

ADD KETEL TO THE VODKA COCKTAIL
ADD HENESSEY
BELVEDERE ON JAZZ MENU
DICKLE RYE
OLD OVERHOLT RYE FOR WELL
VEVE CLICQUOT ON MENU
ABSOLUT

OLD WORLD

NORTH AFRICAN OLD FASHIONED.....16.
Mauritian Black Vanilla Tea,
Wild Turkey 101 Bourbon, Ron Zacapa
Rum,
Cardamom Demerara, Ras el Hanout
Bitters

RADAR LOVE.....15ea.
Serves 1 to 4
Jasmine Infused Nolet's Gin,
Kina l'avion d'or, Salers Aperitif,
Verjus Blanc, Homemade Strawberry Tea
& Cucumber Ice Cubes, Topped With
Sparkling Soda

IF IT AIN'T BROKE.....15.
Eagle Rare Bourbon, St. George
Raspberry Brandy, Rudolph's Spring
Tea Blend, Fresh Lemon, Mint, Topped
With Homemade
Raspberry Compote

TEA N' BISCUITS.....16.
Rooibos Infused Bulldog Gin, Grand
Marnier, Carpano Antica Formula,
House Bitters, Accompanied By Two
Meyer Lemon Cookies

LOUISIANA TEAPOT JULEP.....14ea.
Serves 1 to 4
A marriage of two coveted traditions
of the American South.
Imagine yourself in a rocking chair
taking in a steamy Louisiana after-
noon, with a Mint Julep and apitcher
of cold Peach Tea

Egyptian Mint Tea, Bulleit Rye,
Peach Elixir #2, Peychaud Bitters

