

SMALL PLATES

Food served 2:30pm to 10:30pm

SNACKS

Seasonal crudité with har bracha tahini, California olive oil and zaatar	8
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 tostada 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 & gribiche	22

CHEESE

10ea

Bay Blue, cow, Point Reyes, CA
Comte, cow, Seignemartin, FRA
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 sea salt ice cream, tahini, 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)

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
Gaspard, Loire Valley, FRA

RED

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

'17 Valdeguie....15/62.
Pax, Sonoma County, CA

'16 Cinsault....14/56.
Rogue Vine, Sur, CL

'16 Tempranillo.....13/52.
Tinedo, Rioja, ESP

COFFEE

ESPRESSO

3.

AMERICANO

3.

NOT COFFEE

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

Red Bull
(Original, Sugarfree, Tropical)
6.

BEER

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

Fish.....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

Black House.....10.
Coffee Stout, 5.8 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
'17 Malvasia - Faith Armstrong, Suisun Valley, CA	80

ROSE

'17 Grenache/Cinsault - Domaine le Grand Rouviere, Cote de Provence, FRA	52
'17 Vinhao/Alvarelhao/Pedral - Nortico, Porto, POR	45
'17 "Alors" - La Clarine Farms, Sierra Foothills, CA	70
'17 "Susucaru" - Frank Cornelissen, Sicily, ITA	90

ORANGE

NV Pignoletto - Orsi Vigneto San Vito, Emilia Romagna, ITA	56
'17 Albillo "Lovamor" - Alfredo Maestro, Castilla y Leon, ESP	65
'17 Sauvignon Musque - Unturned Stone Productions, Sonoma, CA	72
'17 Albarino "al basc" - La Clarine Farms, Sierra Foothills, CA	80

WHITE

'16 Hondarubbi Zuri - Bengoetxe, Txakolina, ESP	55
'16 Sylvaner - Les Vins Pirouettes, Alsace, FRA	56
'16 Riesling - Hofgut Falkenstein, Mosel, GER	62
'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
'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

RED

'16 Gamay - Georges Descombes, Beaujolais, Brouilly, FRA	56
'16 Pineau D'aunis/Gamay (Magnum) - Les Vins Contes, Languedoc, FRA	120
'17 Malbec (Magnum) - 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 "PIPEN0" (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
'16 Pinot Noir - Soter Vineyards, Willamette Valley, OR	95
'15 Cabernet Sauvignon - Matthiasson, Napa Valley, CA	160

SIGNATURE COCKTAILS**THE LAUGHING BUDDHA.....15.**

Homemade Chai Tea Infused Ketel One
Vodka, Amaro Averna, Bitters, Demerara
& Oat Milk

AIM TO MISBEHAVE.....15.

Butterfly Pea Blossom Infused Mezcal,
Amaro Montenegro, Plum & Capricorn Tea
Cordial & Fresh Lemon Juice

SUNSHINE STATE OF MIND.....15.

Singani 63, Dimmi Liquer,
Coconut & Vanilla Tea, Fresh Lime, Agua
Faba

ACHILLES LAST STAND.....15.

White Peony Infused Olmeca Altos
Tequila, Nigori Sake, Seasonal Melon,
Celery & Firewater Bitters, Finished
With Brut Cava.

COME ON BABY LIGHT MY FIRE.....15.

Hibiscus Infused Hennessy & Leblon
Cachaca, Creme de Banane, Fresh Lime,
Passionfruit, Topped With Genghis Khan
Tea Infused Rum & Cinnamon

WE'RE NOT IN KANSAS ANYMORE.....15.

Ballentines Blended Scotch,
Maraschino, Fresh Lemon, Coffee Infused
Punt e Mes, Sour Cherry Bitters, Ricard
Pastis Cherries

KENTUCKY COWBOY OLD FASHIONED.....15.

Chocolate Tea Infused Dickle Rye,
Caramelized Orange Cordial, Chipotle
Bitters & Smoked Maldon Salt

RADAR LOVE.....15ea.

Serves 1 to 4
Jasmine Infused Beekeeper 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

HOTEL CALIFORNIA.....15.

Spotaneitea Infused Bacardi Superior,
Creme de Peche, Fresh Pineapple &
Lime Juice, Bitters & An Aromatic of
Fernet Branca.

TEA N' BISCUITS.....15.

Rooibos Infused Plymouth Gin, Grand
Marnier, Carpano Antica Formula,
House Bitters, Accompanied By Two
Meyer Lemon Cookies

BIG IN JAPAN.....15ea.

Lustau Manzanilla Sherry, Genshu
Oregon Sake, Lemongrass & Rose Oolong
Tonic Syrup, Fresh Lime Juice, Topped
With Soda
Serves 1 to 3

