

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
Handcut shoestring fries with amba aioli	9
Pecorino fritters	5
Gildas, manzanilla olives, pipparas & anchovies	2
Ham & cheese croquette	3
Mussels escabeche with aioli	14

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	8
Comte, cow, Seignemartin, FRA	6
Manchego, sheep, La Mancha, ESP	8
Tallegio, cow, Valsassina, ITA	9

CHARCUTERIE

10ea

Finochiona salami Molinari and Sons, CA	3
Loukanika Greek Salumi, Portland, OR	14
Chorizo Sarta Dona Juana, ESP	

DESSERTS

Pistachio & chocolate geranium 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
3

Breakfast Black Caffeinated
Earl Grey Black Caffeinated
Assam Black Caffeinated
Sencha Green Caffeinated
Peppermint Uncaffeinated
Chamomile Uncaffeinated

WINE

SPARKLING

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

NV **GH Mumms**....16/75
Champagne, FRA

ROSE

'18 **Grenache/Syrah**....12/48
Jean-Pierre and Loïc Ferraud,
Costières de Nîmes, FRA

WHITE

'17 **Muscadet**....12/48
Domaine Des Quatre Routes,
Loire Valley, FRA

NV **Pignoletto**....16/64
Orsi Vigneto San Vito,
Emilia Romagna, ITA

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

RED

'17 **Gamay**....16/64
Georges Descombes, Beaujolais,
Regnie, FRA

'17 **Syrah**....16/64
Julien Cecillon, Crozes Hermitage,
FRA

'16 **Cinsault**....15/60
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,
Yellow Edition
6

BEER

Tecate....5
American Style Lager, 4.6 abv,
MEX

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

Dawn of the Red....8
Red IPA, 7.0 abv, Ninkasi Brewing
Co, Eugene, OR

Sky Kraken....8
Hazy Pale Ale, 5.5 abv, Fremont
Brewing, Seattle, WA

Einstök Ölgerð....8
White Ale, 5.2 abv,
Einstök Beer Co, ISL

Bohemia....8
Pilsner, 4.9 abv,
MEX

Cucumber Crush....9
Sour Ale, 5 abv,
10 Barrel Brewing Co, Bend, OR

*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 bartender know.

SIGNATURE COCKTAILS

\$15

THE LAUGHING BUDDHA

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

AIM TO MISBEHAVE

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

SUNSHINE STATE OF MIND

Singani 63, Dimmi Liqueur,
Coconut & Vanilla Tea, Fresh Lime, Egg
White

ACHILLES LAST STAND

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

COME ON BABY LIGHT MY FIRE

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

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

KENTUCKY COWBOY OLD FASHIONED

Chocolate Tea Infused Dickle Rye,
Caramelized Orange Cordial, Chipotle
Bitters & Charred Mesquite Wood

RADAR LOVE

Jasmine Infused Beefeater Gin,
Kina l'aero d'or, Salers Aperitif,
Verjus Blanc, Homemade Strawberry Tea
& Cucumber Ice Cubes, Topped With
Topo Chico

IF IT AIN'T BROKE

Eagle Rare Bourbon, St. George
Raspberry Brandy, Rudolph's Spring
Tea Blend, Fresh Lemon, Mint, Topped
With Homemade Raspberry Compote

HOTEL CALIFORNIA

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

TEA N' BISCUITS

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

BIG IN JAPAN.

Lustau Manzanilla Sherry, Soto
Daiginju Sake, Lemongrass & Rose Oolong
Tonic Syrup, Fresh Lime Juice, Topped
With Topo Chico

