

martinis

THE CLASSIC 19

Hanson of Sonoma vodka, Rockwell dry vermouth, Lo-Fi sweet vermouth

SEASONAL 20

The Classic stirred with concord grape-infused ice

THE DIRTY 20

The Classic with Monterey Bay seaweed infusion, olive brine, Hog Island sea salt brine

ESPRESSO 21

Hanson of Sonoma vodka, Borghetti, Okinawa brown sugar, espresso

OLIVE PAIRINGS

Blue Cheese +2
Goat Cheese +2
Caviar +8

HOUSE-MADE POTATO CHIPS 5

VESPER 20

St. George Botanivore gin, Hanson of Sonoma vodka, carpano bianco, grapefruit bitters

GIN GIBSON 20

Junipero gin, Rockwell dry vermouth, absinthe infused pearl onions

wine by the glass

WHITES

Capo Isetta	'21 Chardonnay	Sonoma Coast, CA	19	88
Domaine Curot	'22 Sauvignon Blanc	France	23	92

ROSÉ

Peyrassol	'22 Rose of Grenache	France	17	70
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RED

Jean-Louis Chave Selections	'21 Red Blend	France	17	79
Capo Isetta	'21 Pinot Noir	Sonoma Coast, CA	25	102
Caterwaul	'21 Cabernet Sauvignon	Napa Valley, CA	37	152

PORT

Sandeman Tawny	30 year	Porto, Portugal	20
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left door classics

THE MARG 19

Jasmine rice-infused Ocho Blanco tequila, toasted basmati rice syrup, lime

THE GIMLET 22

Hanson of Sonoma cucumber vodka, Chateau aloe liqueur, Half Moon Bay Wasabi Company wasabi, celery, lime

THE MEZ NEGRONI 19

Mezcal, Campari, sweet vermouth

THE MILK PUNCH 21

Argonaut brandy, dark rum, lemon, California honey, pineapple, chai, milk clarified

THE WHISKEY SOUR 19

Sonoma Distilling Bourbon, malt-infused maple syrup, candy cap tincture, walnut bitters, egg white, lemon

ACTION WITH REASON 23

Nod to Papa Bill
Left Door's bourbon-of-the-day + a can of Budweiser

THE MANHATTAN 20

Redwood Empire rye whiskey, Sonoma Portworks port, Brucato Woodlands, TCHO chocolate bitters

RIDE THE 45 20

Hanson of Sonoma vodka, Makrut lime leaf, lemongrass syrup, Thai red chili, lime

beer+cider

Fort Point Beer	Villager IPA	San Francisco	12 oz	13
Henhouse	Stoked Pale Ale	Sonoma	16 oz	15
Seismic brewing	Tremor Light Lager	Sebastopol	12 oz	13
Gowan's cider	1876 Heirloom	Anderson Valley	500ml	16

non-a

MARTINI 14

Free Spirits gin, Lyres aperitif dry

NEGRONI 14

Free Spirits gin, Free Spirits aperitivo, Free Spirits vermouth rosso

SHRUB SPRITZ 13

Seasonal shrub, Free Spirits aperitivo, soda

bubbles

Schramsberg	Blanc de Noir	California	24 105
Pol Roger 375ml	Brut Reserve	France	33 65
Gaston Chiquet 375ml	Brut	France	69
Philipponnat Royal Reserve	Brut	France	154
Varnier-Fanniere	'Esprit de Craie' Extra Brut	France	156
Champagne JL Vergnon	Extra Brut Rose	France	168
Pierre Peters	Cuvée Reserve	France	175
Vilmart & Cie	Rose Brut	France	198
Dom Perignon	2013 Brut	France	70 280
Krug 375ml 750ml	Grand Cuvée 171st Edition	France	80 160 310
Gimonnet et Fils 1.5L	Brut Blanc de Blancs	France	300
Vilmart & Cie 1.5L	Grande Reserve	France	335
Delamotte 1.5L	Brut	France	349

caviar

CAVIAR SERVICE | 28 grams

Served with blinis, onion crème fraîche, egg yolk emulsion, potato chips.

CLASSIC 80 **BUMPS** 8

medium size bead, earthy, smooth creamy finish, clean brininess.

GOLDEN RESERVE 145

Bright amber color medium grain size, buttery, rich nutty ocean finish

IMPERIAL OSETRA 195

Bright yellow almost white grains, rich clean taste, creamy, nutty finish

raw bar

FRESH OYSTERS 24/6 | 48/12

Seasonal mignonettes and house hot sauce

CEVICHE 14

Shima aji, dashi broth, crispy purple barley, herbed chili oil

LOBSTER CRUDO 27

Maine lobster tail, kumquat, preserved lemon, szechuan chili oil, puffed grain, fried leek

WAGYU CARPACCIO 25

A5 Japanese Waygu, yuzu aioli, lemon oil, buckwheat, prickly ash leaf

more eats

CHOPPED SALAD 13

Tahitian Vanilla bean vinaigrette, seasonal greens, seed and grain brittle, roasted grapes

BOUJEE TOTCHOS 27

Russet potato hash browns, Gorgonzola dolce, périgord truffle, salmon roe

VEGGIES & DIPS 15

Spicy pickled aioli and pepita romesco

MUSHROOM PÂTÉ 13

Seasonal mushroom, cashew "cheese", thyme and olive oil crostini

SLIDERS & FRIES 25 Add Caviar +8

Dry aged New York strip loin, harrisa relish, house pickles, crispy comte, arugula, served with house fries and a spicy aoli

LAMB SANDO 15

Braised lamb shoulder, jidori gribiche, pickled pearl onion, peppercress, mimollete

AGED A5 WAGYU 85

Four ounces A5 Japanese Waygu, miso butter, beef jus

RIBEYE FOR TWO 135

24 ounces, dry aged premium Flannery bone-in ribeye, market vegetables, hash browns, miso butter, beef jus

charcuterie

THE BOARD

Serves 2 24 | **Serves 4** 45 | **Serves 6** 67

(Includes condiments and accompaniments)

Chef Paul's selection of 3 meats from Salumeria Biellese and 3 fine, local cheeses.

sweets

CHOCO TACO 19 | serves 2

Valrhona mousse, cajeta, candied cacao nib, hazelnut, vanilla ice cream

AFFOGATO 15

Espresso, chocolate pudding, shortbread crumble, vanilla ice cream, pop rocks

wine bottle list

WHITES

Olivier Leflaive	'21 Chardonnay	Bourgogne, FRA	136
Mayacamas Winery	'21 Chardonnay	Mt Veeder, CA	159
Domaine Vacheron	'22 Sauvignon Blanc	Sancerre, FRA	189
Selbach Oster	'20 Riesling	Sonnenuhr GG, GER	117

ROSÉ

Mathis	'22 Grenache	Sonoma Valley, CA	58
Domaine Gros Nore	'22 Mourvedre	Bandol, FRA	99

RED

Blue Farm	'21 Pinot Noir	Carneros, CA	152
Decathlon	'20 Syrah	California	318
Tenuta San Guido/Guidalberto	'21 Red Blend	Tuscany, ITL	111
Mayacamas Vineyards	'19 Cabernet Sauvignon	Mt. Veeder, CA	354
Staglin Family Vineyards	'16 Cabernet Sauvignon	Napa Valley, CA	588
Gaja "Promis"	'21 Sangiovese	Italy	165
La Torre	'18 Sangiovese	Brunello di Montalcino, ITL	199
Chateau Saint Cosme	'19 Grenache	Chateauneuf Du Pape, FRA	237

spirits list

VODKA

Chopin	16
Hangar One	16
Hanson of Sonoma	16
Hanson Cucumber	16
Stoli Elit	16
Titos	15

GIN

209	16
Bar Hill	16
Botanist	16
Condesa	16
Grey Whale	16
Herb Garden	16
Junipero	16
Kinoto Green Tea	18
Mahon	16
Monkey 47	22
Roku	16
Song Cai	16
St. George Terroir	16
St. George Botanivor	16
Sipsmith	14
Venus	16

TEQUILA

Codigo Extra Anejo	63
Nosotros Blanco	16
Nosotros Reposado	22
Ocho Blanco	16
Ocho Repo	20
Ocho Anejo	24

MEZCAL

Mal Bien	16
Real Minero - Barril	16
Real Minero - Largo	26
Real Minero - Field Blend	29
Wahaka - Espadin	18
Wahaka - Guasano	18
Wahaka - Jabali	21

RUM

Camikara 8yr	18
Copali Cacao	16
Plantation Pineapple	14
Plantation White	16
Uruapan Blanco	16

WHISKEY — AMERICAN

Elijah Craig Bourbon	16
Michters American	18
Michters Bourbon	18
Michters Rye	18
Michters Toasted Barrel	22
Redwood Empire Bourbon	18
Redwood Empire Rye	18
Rittenhouse Rye	16
St. George Baller	18
Sonoma Distilling Bourbon	18

WHISKY — SCOTCH

Glenallachie	18
ImpEx Benrinnes	16 23
Wolfburn	10 18

VERMOUTH

Cocchi Americano	14
Dolin - Dry	13
Dolin - Rouge	13
Lo Fi - Dry	13
Lo Fi - Blanc	13
Rocklin - Dry	13

AMARO

Aperol	15
Averna	15
Brucato - Orchards	15
Brucato - Chaparral	15
Brucato - Woodlands	15
Campari	15
Cynar	15
Nonino	15
Passubio	15
Sfumato	14

LIQUEURS ETC

Caffe Borghetti	14
Chateau Aloe	14
Italicus Rosolio di Bergamotto	14
J. Cartron - Violette	12
J. Cartron - Banana	12
Licor 43	15
Luxardo Maraschino	12
Pierre Ferrand Dry Curacao	12
St. George Absinthe	17
St. George NOLA Coffee	15
St. George Spiced Pear	13
Strega	15

BRANDY

Argonaut "Fat Thumb"	17
Humboldt Apple Brandy	17