

# LUNCH

## Meat & Cheese

Jamón Serrano   9	Drunken Goat   8
Coppa   10	Idiazabal   8
Chorizo   8	Manchego   9
Orange Fennel Salami   8	Taleggio   8

## Pasta Salad | 12

Caesar, peppadew, kale, parmigiano, gremolata

## Spinach Salad | 14

Asian pear, thyme vinaigrette, walnut sesame crumble, chèvre

## Beets by Dre | 15

Whipped fromage, orange vinaigrette, chiogga

## Wagyu Beef Tartare\* | 19

Miso aioli, gordal olive, celery, idiazabal

## Ensaladilla Rusa | 14

Confit tuna, potato, olive peppadew, marcona

## Marinated Olives | 8

Olive oil, citrus, rosemary, thyme

## Elena Ruz | 14

Baguette, turkey, cream cheese, fig jam

## Shrimp Cocktail | 16

Sumac remoulade, cocktail sauce

## Spicy Feta | 10

Veggies, crostini, chorizo

## Egg Salad Tartine | 12

Verdant sourdough, egg salad, celery, pickled shallot

## Tuna Carpaccio\* | 18

Ponzu aioli, strawberry, jalapeño, capers

## Spiced Pretzels | 5

Garlic, paprika, onion, cayenne

## DESSERT

### Orange Olive Oil Cake | 10

Yuzu curd,  
mascarpone chantilly,  
candied pistachio

### Basque Cheesecake | 8

Strawberry preserves

### Strawberry Ice Cream | 5

Strawberry Crunch

### Cosmic Brownie Sundae | 10

Cereal milk  
ice cream, sprinkles,  
magic shell

*Emmy & Lou's*

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\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THESE ITEMS ARE UNDERCOOKED.

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# DINNER

## Meat & Cheese

Jamón Serrano | 9  
Coppa | 10  
Chorizo | 8  
Orange Fennel Salami | 8

Drunken Goat | 8  
Idiazabal | 8  
Manchego | 9  
Taleggio | 8

## Snacks

Marinated Olives | 8  
Spiced Pretzels | 5  
Jamón Wrapped Dates | 5  
Focaccia & Butter | 5

## Pasta Salad | 12

Caesar, peppadew, kale,  
parmigiano, gremolata

## Spinach Salad | 14

Asian pear, thyme vinaigrette, walnut sesame  
crumble, chèvre

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Ponzu aioli, strawberry, jalapeño, crispy capers

## Shrimp Cocktail | 16

Sumac remoulade, cocktail sauce

## Beets by Dre | 15

Whipped fromage, orange vinaigrette, chioggia

## Stracciatella | 14

Mushroom conserva, agrodulce, parmigiano,  
Verdant sourdough

## Rigatoni | 22

Parmigiano crema, arugula pesto,  
broccolini, chili oil

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## DESSERT

Orange Olive Oil  
Cake | 10

Yuzu curd,  
mascarpone chantilly,  
candied pistachio

Basque  
Cheesecake | 8

Strawberry preserves

Strawberry  
Ice Cream | 5

Strawberry Crunch

Cosmic Brownie  
Sundae | 10

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ice cream, sprinkles,  
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## RED

**El Rede | 13**  
2023 (Mendoza) Malbec

**Jeff Runquist '1448' | 14**  
2024 (Amador County) Petit Verdot, Petit Sirah, Tannat, Barbera

**Palacios 'Pétalos' | 16**  
2023 (Bierzo) Mencía

**Domaine Vallot | 14**  
2024 (Côtes-du-Rhône) Grenache, Syrah, Mourvedre

**Donatella Cinelli Colombini | 17**  
2022 (Chianti Superiore) Sangiovese

**Round Pond 'Kith & Kin' | 17**  
2022 (Napa Valley) Cabernet Sauvignon

**Viña Otano Reserva | 17**  
2019 (Rioja) Tempranillo

**Evesham Wood | 19**  
2024 (Willamette Valley) Pinot Noir

**Abbona 'Garombello' | 15**  
2024 (Langhe) Nebbiolo

## SPARKLING

**Luca Paretti | 13**  
NV (Treviso) Glera

**Three Henrys | 16**  
NV (Blanquette de Limoux) Mouzac, Chenin Blanc

## BEER

**Pisgah Brewing 'Turtleback Brown' | 7**  
(Black Mountain) Brown Ale 5.9%

**NoDa Brewing 'LiL SLURP' | 7**  
(Charlotte) Juicy IPA 6.0%

**Wicked Weed 'Pernicious' | 7**  
(Asheville) IPA 7.3%

## WHITE

**Quinta da Calçada 'Terroir' | 13**  
2025 (Vinho Verde) Alvarinho

**Fontanavecchia 'Bjondore' | 13**  
2024 (Campania) Falanghina

**Château de Quinçay | 13**  
2025 (Touraine) Sauvignon Blanc

**Levee & Loam | 13**  
2023 (Central Coast) Chardonnay

**Herman Moser 'Gebling' | 15**  
2024 (Kremstal) Riesling

**Brunn | 13**  
2024 (Niederösterreich) Grüner Veltliner

**Babylonstoren | 14**  
2025 (Western Cape) Chenin Blanc

**Domaine de la Denante | 18**  
2024 (Burgundy) Chardonnay

## SKIN CONTACT

**Sophie Bertin Rosé | 13**  
2025 (Val de Loire) Pinot Noir, Malbec

**Heinrich NAKED Orange | 13**  
NV (Burgenland) Chardonnay, Pinot Blanc, Pinot Gris, Traminer, Muscat Ottonel

**Field Recordings Pet Nat Rosé | 15**  
2022 (Paso Robles) Cab Franc, Chardonnay

## FORTIFIED

**Cueva Nueva Vermut | 10**  
(Tarragona) Garnacha Bianca, Airén

**Delgado Zuleta Sherry | 10**  
(Sanlúcar de Barrameda) Palomino, Pedro Ximénez

**Fino | Oloroso | Cream**

**Cappelletti Pasubio Vino Amaro | 10**  
(Trentino-Alto Adige)



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