



## WINE

WHITE	5oz	9oz	bottle
Featured White – <b>Rotating Selection</b>	9	14	39
Chateau St. Michelle, <b>Riesling</b> , Washington	9	14	40
Placido, <b>Pinot Grigio</b> , Tuscany, Italy	9	14	40
“Hogwash”, Grenache <b>Rose</b> , California	11	16	50
J.Lohr “Riverstone”, <b>Chardonnay</b> , California	11	16	50
Matanzas Creek, <b>Sauvignon Blanc</b> , California	14	19	54
Casa Smith, “ViNO”, <b>Pinot Grigio</b> , Washington			39
Kim Crawford, <b>Sauvignon Blanc</b> , New Zealand			49
Ferrari-Carano, Fume ( <b>Sauvignon</b> ) <b>Blanc</b> , California			43
Wente Vineyards, Louis Mel, <b>Sauvignon Blanc</b> , California			47
Conundrum, <b>White Blend</b> , California			60
Chalk Hill, <b>Chardonnay</b> , Sonoma, California			63
Kenwood, “6 Ridges”, <b>Chardonnay</b> , Sonoma, California			65
Hartford Court, <b>Chardonnay</b> , Russian River, California			68
Freemark Abbey Winery, <b>Chardonnay</b> , Napa, California			71
Patz & Hall, <b>Chardonnay</b> , Sonoma, California			80
Quintessa, Illumination <b>Sauvignon Blanc</b> , California			85
David Bruce Winery, <b>Chardonnay</b> , Russian River, California			93
Chateau Montelena, <b>Chardonnay</b> , Napa Valley			131

RED	5oz	9oz	bottle
Featured Red - <b>Rotating Selection</b>	9	14	39
“Altos del Plata”, <b>Malbec</b> , Mendoza, Argentina	9	14	39
Beringer Founders Estate, <b>Merlot</b> , California	9	14	39
Louis M. Martini, <b>Cabernet Sauvignon</b> , California	12	17	54
Conundrum, <b>Red Blend</b> , California (1L)	14	19	73
Chalk Hill, <b>Pinot Noir</b> , Sonoma, California	15	20	68
Robert Mondavi Winery, <b>Cabernet Sauv</b> , Napa	16	21	64
Canoe Ridge, “The Expedition”, <b>Merlot</b> , Washington			46
Avalon, <b>Cabernet Sauvignon</b> , California			52
Austin Hope, “Troublemaker”, <b>Red Blend</b> , California			53
Erath, <b>Pinot Noir</b> , Oregon			63
Mohua, <b>Pinot Noir</b> , Otago, New Zealand			64
Raymond “Reserve Collection”, <b>Merlot</b> , Napa, California			84
Hess “Allomi Vineyard”, <b>Cabernet</b> , Napa, California			85
Patz & Hall, <b>Pinot Noir</b> , Sonoma, California			80
Hartford Court, <b>Pinot Noir</b> , Russian River, California			88
Freemark Abbey, <b>Cabernet Sauvignon</b> , Napa, California			98
Ridge Vineyards, <b>Cabernet Sauvignon</b> , Sonoma, California			125
Stag’s Leap, <b>Cabernet Sauvignon</b> , Nap, California			155
Mayacamas, <b>Cabernet Sauvignon</b> , Nap, California			315
<b>Quintessa</b> , Blend, Rutherford, Napa, California			485
Joseph Phelps, Insignia, <b>Cabernet</b> , Napa, California			575
<b>Opus One</b> , Oakville, Napa Valley, California			675

SPARKLING	glass	bottle
Ruffino, Prosecco, Veneto, Italy	9	43
Chandon, Brut Classic, California	14	55
Louis Pommery, Brut, California		45
Gloria Ferrer, Brut Rosé, Carneros		69
Roederer Estate, Brut, Anderson Valley		84
Veuve Cliquot, Brut, France		125
Dom Perignon, Brut, France		260

## DRAFT BEER

ANGEL CITY - LAgEr, LAGER 4.8% ABV <i>Refreshing, honey grapefruit &amp; citrus notes, subtle tart bite</i>	7
LAGUNITAS - IPA, 6.1% ABV <i>Medium-bodied, copper-hued beer brewed with balanced hops</i>	8
GOLDEN ROAD, WOLF AMONG WEEDS, IPA, 8% ABV <i>Golden full-bodied hop forward IPA with spice notes</i>	8
TENAYA CREEK – 702 – PALE ALE, 5.2% ABV <i>Balanced Hop forward Pale Ale with hints of pine &amp; citrus finish</i>	8
SAINT ARCHER WHITE ALE 5% ABV <i>Crisp brew with tart citrus, spicy coriander, &amp; orange notes</i>	8

## HOUSE COCKTAIL'S

MOSCOW MULE (Draft) <i>Russian Standard Vodka   Cock &amp; Bull Ginger Beer   Fresh Lime</i>	11
BRAMBLEBERRY JULEP <i>Fresh Blackberry   Domain de Canton Ginger   Elijah Craig Bourbon   Rittenhouse Rye   Cucumber   Burnt Sugar</i>	16
PALOMA <i>Del Sur</i> <i>El Silenco Mezcal   Grapefruit   Lime   Spritzer   Lavender Salt</i>	13
DISTRICT COSMOPOLITAN <i>Beluga Noble Vodka   Aperol   Hibiscus-Cranberry-Coulis   Ginger   Lemon</i>	14
BEETNIK <i>Roasted Apple &amp; Beet Infused Applejack &amp; Vodka   Lemon   Dill</i>	13
LAVENDER BLOSSOM <i>Makers Mark Bourbon   Lemon   Lavender   Egg White   Bitters</i>	14
SUMMER TEA <i>Botanist Gin   Pimm's   Ginger   Lemon   Cucumber   Blueberry</i>	13
PISCO SOUR <i>La Caravedo Pisco   Lime   Egg White   Angostura</i>	14

## STRONG MEDICINE

MORPHINE <i>Mushroom Infused Applejack   Punt E Mes   Cynar   Orange Bitters   Black Salt</i>	14
PENICILLIN <i>Scotch   Lemon   Ginger   Honey   Peet</i>	14
NICOTINE <i>Toasted Cacao Nib Infused Amaro Nonino   Mescal   Rum   Slivovitz   Dry Curacao   Espresso Reduction   Smoke   Black Walnut Bitters</i>	15
OPIUM* <i>Bombay East Gin   Pamplemousse   Rose Water   Lemon   Campari   Lillet Rose   Riesling</i>	15

\*Best Tasting Cocktail -2017 M International Mixology Competition

## HISTORY

OLD FASHIONED c. 1803, New York <i>Woodford Bourbon   Bitters   Brandied Cherry</i> <i>-add smoke \$2</i>	14
DARK N' STORMY c. 1850 Bermuda <i>Goslings Dark Rum   Ginger   Seltzer   Lime</i>	13
NEGRONI (SMOKED) c.1920, New York <i>Botanist Gin   Carpano Antica   Campari</i>	15
TEQUILA DAISY “MARGARITA” c.1930's, Mexico <i>Milagro Tequila   Cointreau   Fresh Lime   Spritzer</i>	14
BRANDY CRUSTA c. 1930, New York <i>Courvoisier Cognac   Cointreau   Maraschino   Lemon</i>	14

## BOTTLE BEER

<b>LOCAL</b>	
ANGEL CITY, PILSNER, 5.6%	8
ANCHOR STEAM, CALIFORNIA LAGER, 4.9%	8
<b>LAGUNITAS</b>	
-SUCKS, DOUBLE IPA, 8%	8
-LITTLE SUMPIN', AMERICAN PALE ALE, 7.5%	8
<b>BARLEY FORGE</b> , NOM NOM, MANGO HEFEWEIZEN, 5.8%	8
<b>THE LOST ABBEY</b> , LOST & FOUND, DUBBEL, 8% 750ML	18
<b>ALESMTIH</b>	
-SPEEDWAY STOUT, COFFEE IMPERIAL STOUT, 12%	15
-NUT BROWN, ENGLISH-STYLE ALE, 5%	8
-IPA, 7.25%	8
<b>GLOBAL</b>	
Stella Artois   Sam Adams   Guinness	8
Corona   Modelo   Heineken   Blue Moon	8
Budweiser   Bud Light   Michelob Ultra	7



## SHARING

CITRUS MARINATED OLIVES <i>GF</i> <i>California Kalamata   Castelvetroano   Feta Cheese</i>	8
HOUSE BAKED ARTISAN LOAF <i>Sun-Dried tomato Tapenade   Herb Butter</i>	6
BROCCOLINI BRUSCHETTA <i>Balsamic Glazed   Macerated Raisin   Almond   Ricotta</i>	11
ARUGULA HUMMUS <i>v</i> <i>Grilled Pita   Crispy Garbanzo   Oven dried Cherry Tomato</i>	9
L.A. TACOS <i>Korean Style Marinated Beef   Sautéed Kimchi   Cilantro Crème   Queso Fresco</i>	14
BULGOGI BONE MARROW <i>Cucumber Kimchi   Rice Chicharon</i>	14
FOIE GRAS MOUSSE <i>Port Gelee   Apricot Marmalade   Pickled Mustard Seed</i>	14
DISTRICT TUNA TARTARE <i>GF</i> <i>Gochujang Vinaigrette   Cucumber   Jicama   Capers   Seaweed Chips</i>	13
MUSSELS <i>Coconut Curry Broth   Cilantro   Bacon   Grilled Crostini</i>	17
OCTOMARI <i>Octopus &amp; Calamari   Fennel Pollen   Arugula Hummus   Crispy Potato Chip   Hazelnut Tapenade</i>	14
SHISHITO PEPPER & MUSHROOM <i>GF</i> <i>Lemon   Caper   Pecorino   Chili Flakes</i>	9
PUMPKIN GNOCCHI <i>Rainbow Carrots   Arugula   Parmesan Broth</i>	12
TAMARI DEVEILED EGGS <i>Cage Free Eggs   Kimchi Tomato Puree   Pancetta Chips</i>	8

## FLAT BREAD

BEEF STEAK <i>Chimichurri   Gorgonzola   Olive   Onion</i>	17
FIG & PROSCIUTTO <i>Mozzarella   Sundried Tomato Tapenade   Arugula</i>	15
CLASSIC <i>Mozzarella   Tomato   Basil   Thyme</i>	12

**V: VEGAN**

**GF: GLUTEN FREE**

20% GRATUITY ADDED TO  
PARTIES OF 6 OR MORE & OPEN BAR TABS AT CLOSING

MAXIMUM 4 SEPERATE CHECKS OR CREDIT CARDS PER TABLE

## SOUP & SALAD

BUTTERNUT SQUASH BISQUE <i>Pumpkin Seed Oil</i>	8
PEAR CAPRESE <i>GF</i> <i>Burrata   Candied Walnut   Lime Vinaigrette   Balsamic Glaze</i>	14
ROASTED CARROT & BEET <i>GF</i> <i>Goat Cheese Crumble   Pomegranate Seed   Pistachio   Honey Orange Vinaigrette</i>	14
KALE COBB <i>GF</i> <i>Avocado   Shredded Chicken   Bacon   Egg   Tomato   Gorgonzola Dolce   Roasted Shallot Vinaigrette</i>	14
CAESAR <i>White Anchovy   Olive Crouton   Cherry Tomato</i>	14
<b>ADD PROTEIN:</b> <i>Chicken 7 / Steak 10 / Salmon 10</i>	

## MAINS

DISTRICT BURGER <i>Handmade Patty   White Cheddar   Spinach   Sriracha Aioli   BBQ Sauce   Brioche Bun</i>	17
GRILLED CAULIFLOWER <i>v/ GF</i> <i>Green Curry Crust   Roasted Root Vegetables   Fermented Mushrooms   Baby Potatoes   Walnut Gremolata</i>	20
FOREST MUSHROOM RAVIOLI <i>v</i> <i>Sundried Tomato   Toasted Almond   Green Bean   Sautéed Mushroom</i>	24
BACKYARD BBQ BABY BACK PORK RIBS <i>GF</i> <i>Espresso Rub   Molasses BBQ   Napa Cabbage Slaw Choice of: Potato Frites or Grilled Corn</i>	(½) 21   (Full) 27
BONE IN PRIME BEEF STRIP LOIN <i>GF</i> <i>House Made A1 Sauce   Market Vegetables   Grilled Baby Potatoes</i>	41
STEAK FRITES <i>GF</i> <i>Burnt Chili Béarnaise   Spring Salad   Truffle Potato Frites</i>	Flat Iron Steak 27   Hanger Steak 30
BABY LAMB RACK <i>Moroccan Spice   Winter Couscous   Mint Jus</i>	37
GRILLED CAGE FREE JERK CHICKEN <i>Grilled Balsamic Glazed Vegetables   Aji Amarillo Whipped Potatoes   Pickled Apricot   Black Garlic Jus</i>	24
PLANK SCOTTISH SALMON <i>GF</i> <i>Harissa Chick Pea   Braised Fennel &amp; Greens   Preserved Lemon Beurre Blanc</i>	25
BRANZINO FILET <i>GF</i> <i>Chorizo Fava Bean Fricassee   Tomato Chutney   Capers</i>	27
SEAFOOD PAELLA <i>GF</i> <i>Saffron Rice   Green Peas   Zucchini   Spanish Chorizo   Preserved Lemon Aioli</i>	30

*In my dictionary, family is defined as people who share food.*

HANSEN LEE, EXECUTIVE CHEF | PAOLA CARCAMO, SOUS CHEF