

RAW

OYSTERS ON THE HALF SHELL 28

Half Dozen | Stonefruit
Shallots | Champagne Mignonette | Dill Essence

NIÇOISE TARTARE 26

Big Eye Tuna | Sun-Dried Tomato | Green Bean
Egg Mimosa | Citrus | Black Olive

SHRIMP COCKTAIL 21

5 pieces
Gin-Spiked Cocktail Sauce | Fresh Horseradish | Chives

HAMACHI SASHIMI 28

Cucumber | Scallion | Crispy Rice Pearls
Truffle Vinaigrette

MAKE IT A PLATTER 65

4ea oysters | 4ea Shrimp Cocktail | Hamachi Sashimi | Niçoise Tartare | Smoked Tuna Dip

APPETIZERS

WIT & WISDOM PARKER HOUSE ROLLS Whipped Ricotta | Black Pepper Honey | Smoked Fennel salt 14

SMOKED TUNA DIP Crème Fraîche | Preserved Lemon Aioli | Wood-Fired Flatbread 16

STICKY ORANGE DUCK WINGS Grand Marnier Glaze | Black Pepper | Orange Zest 19

BOMBA CALABRESE PIZZA Calabrian Chili | Garlic Ricotta | Hot Honey | Arugula 26

ROASTED CAULIFLOWER Tahina | Fresno Chili | Toasted Pistachio | Pickled Raisins | Za'atar Spice 29

GIANT FRIED MOZZARELLA CAVIAR

Sourdough Breadcrumbs | Parmesan | Basil Pesto 65

SALADS & MARKET VEGGIES

BUTTER LETTUCE SALAD Hearts of Palm | Avocado | Grapefruit | Radish | Fines Herbes | Red Wine Vinaigrette 23

PETITE ROMAINE CAESAR Garlic Streussel | Parmesan | Chives | Caper Aioli Dressing 19

HEIRLOOM TOMATOES Burrata | Olive Oil Croutons | Basil | Aged Balsamic 19

MELON SALAD Brokaw Avocado | Halloumi | Chili-Garlic Vinaigrette 21

WOOD-FIRED STEAKS

ALL STEAKS ACCOMPANIED WITH RED WINE DEMI

14 oz. CREEKSTONE

PRIME NEW YORK 75

8 oz. CENTER-CUT

FILET MIGNON 65

16 oz. CREEKSTONE

PRIME RIBEYE 105

Chimichurri 4 | Wit & Wisdom Steak Sauce 4 | Creamy Horseradish 4

MAINS

WIT & WISDOM BOIL Shrimp | Clams | Mussels | Portuguese Sausage | Corn | Old Bay | Garlic Sourdough Bread 49

ORGANIC MARY'S BRICK CHICKEN Potato Purée | Green Beans | Espelette-Onion Chicken Jus 42

ORA KING SALMON Jalapeño Creamed Corn | Succotash | Crispy Shallots 39

10 oz. DRY AGED BURGER* Vidalia Onion | Aged Cheddar Cheese | Marinated Tomato | Herbed Duck Fat Fries 35

SIDES

CREAMED CORN Jalapeño | Cilantro 15

CHARRED BROCOLLI Preserved Lemon Vinaigrette 15

WHIPPED POTATOES Lots of Butter | Chives 14

HERBED DUCK FAT FRIES Pickled Ketchup | House-Made Ranch 15

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.
Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.

EXECUTIVE CHEF Caleb Jones | EXECUTIVE SOUS CHEF Jake Westerlund

TAVERN DINNER

BY MICHAEL MINA

SPECIALTY COCKTAILS

JACK LONDON

Wit & Wisdom 10 year Select ÌWhistle Pig Rye
Amaro Nonino | Orange | Smoked Tableside 29

SCHOONER SPRITZ

Contratto Aperitif | Lo-Fi Gentian Amaro
Maraschino Cherry | Proseco 16

CANNERY ROW

Wheatly Vodka | Alpine Vermouth | Quince
Lemon | Rose Lemonade 17

SPRING FORWARD

Grey Goose | Istine Rose Vermouth
Aperol | Strawberry Marmalade | Yuzu 20

CASINO ROYALE

Las Californias Gin | Titos Vodka
Veso Olive | Lemon Twist | Olive Crumble 17

LIFE IN A HAMMOCK

Sapphire Gin | Manly Spirits Lemoncello | Fino Sherry
Yuzu | Rose Winé Foam 17

BUCK SIREN

Novo Fogo Cachaca | La Luna Mezcal | Green Chartreuse
Passion Fruit | Habanero Bitters | Lime 19

BURNING DAYLIGHT

Corozon Blanco | Ancho Reyes
Watermelon Basil Shrub | Lime 16

ARGONAUT

Redwood Empire Lost MOnarch Whiskey | Cardamaro
Brown Butter | Brandied Cherry 18

HERITAGE OAK

Buffalo Trace Bourbon | Hay Liqueur | Genepy
Istine Rose Vermouth 19

ZERO-PROOF COCKTAILS

SINISTRA SPRITZ

Mionetto Aperitif | Grapefruit | Lemon | Proseco 12

DEALER'S CHOICE

Seasonal Refreshing, Non-Alcoholic Beverage

TAVERN EXPERIENCE MENU

Served Family Style
We Kindly Ask For Participation From The Entire Table

115 PER PERSON
65 WINE PAIRING

FIRST COURSE

HAMACHI SASHIMI

Cucumber | Scallion | Crispy Rice Pearls
Truffle Vinaigrette

HEIRLOOM TOMATOES

Burrata | Olive Oil Croutons | Basil | Aged Balsamic

SECOND COURSE

STICKY ORANGE DUCK WINGS

Grand Marnier Glaze | Black Pepper | Orange Zest

SMOKED TUNA DIP

Crème Fraîche | Preserved Lemon Aioli
Wood-Fired Flatbread

Supplement

GIANT FRIED MOZZARELLA CAVIAR

Sourdough Breadcrumbs | Parmesan | Basil Pesto
add-on 65

THIRD COURSE

WIT & WISDOM SEAFOOD BOIL

Shrimp | Clam | Mussel
Portuguese Sausage | Brentwood Corn
Roasted Garlic Sourdough Bread

WOOD-FIRED FILET MIGNON

Roasted Tomato | Red Wine Demi
Whipped Potatoes | Charred Broccoli

Supplement

14 oz. New York Striploin | Add 12 Per Guest

DESSERT

THE WIT & WISDOM CHOCOLATE BAR

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