

RAW

OYSTERS ON THE HALF SHELL 28
Half Dozen | Shallots | Champagne Mignonette

HAND CUT BEEF TARTARE 26
Cornichon's | Dijon Mustard | Shallots
Quail Egg | Fresh Potato Chips

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 70
4ea oysters | 4ea Shrimp Cocktail | Hamachi Sashimi | Dungeness Crab Salad | 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 18

STICKY ORANGE DUCK WINGS Grand Marnier Glaze | Black Pepper | Orange Zest 23

BOMBA CALABRESE PIZZA Calabrian Chili | Garlic Ricotta | Hot Honey | Arugula 28

MARGHERITA PIZZA Crushed Tomatoes | Fresh Mozzarella | Basil 29

SALADS & MARKET VEGGIES

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

APPLE ORCHARD SALAD Winter Chicories | Apples | Pt Reyes Blue Cheese | Pomegranate Seeds | Maple Vinaigrette 21

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

ROASTED CAULIFLOWER Tahina | Pomegranate Seeds | Toasted Pistachio | Pickled Raisins | Za'atar Spice 29

WOOD-FIRED STEAKS

ALL STEAKS ACCOMPANIED WITH RED WINE DEMI

14 oz. PRIME NEW YORK 85 8 oz. CENTER-CUTFILET MIGNON 75 16 oz. PRIME RIBEYE 94

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

MAINS

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

ORGANIC MARY’S BRICK CHICKEN Potato Purée | Harissa Roasted Carrots | Onion Chicken Jus 42

ORA KING SALMON Roasted Butternut Squash | Maitake Mushrooms | Onion Soubise | Herb Vinaigrette 39

1/2 POUND DRY AGED BURGER* Vidalia Onion | Aged Cheddar Cheese | Marinated Tomato | Herbed Duck Fat Fries 35
add Fried Egg 4 | add Avocado 4

SIDES

ROASTED BUTTERNUT SQUASH Maitake Mushrooms | Maple | Walnuts | Arugula 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

SEASONAL CRAFT COCKTAILS

TAVERN EXPERIENCE MENU

CHARMIAN LONDON

Titos Vodka | Crimson Berry Ginger Oleo Saccharum | Lillet Rouge
Soda | Lemon 16

BREAKFAST OF CHAMPIONS

Makers Mark Nocino | Lo Fi Gentian Amaro
Maple Cinnamon Granola | Chuncho Bitters | Lemon (clarified) 18

AMALFI SPRITZ

Contratto Aperitivo | Elderflower | IL Gusto Mandarin
Genepe Alpe | Thyme | Prosecco 18

WHITE FANG

Corazon Blanco Tequila | Del Maguey Vida Mezcal
Yellow Chartreuse
Pomegranate Passion Fruit Agave | Black Sea Salt | Lime 17

VALLEY COCKTAIL

St George "Valley" Locally Grown Orange Infused Gin
Giffard Apricot Cordial | Dolin Dry Vermouth | Citrus Essence 18

SEA OF DREAMS

Coconut Washed Bacardi Ocho and Velvet Falernum Rum
Fee Bros Allspice Dram, Spicy Honey, Lime, Flor di Arancia Bitters 17

WIT & WISDOM CLASSICS

JACK LONDON

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

LIFE IN A HAMMOCK

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

ARGONAUT

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

ZERO-PROOF COCKTAILS

SINISTRA SPRITZ

Mionetto Aperitif | Grapefruit | Lemon | Proseco 12

DEALER'S CHOICE

Seasonal Refreshing, Non-Alcoholic Beverage

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

APPLE ORCHARD SALAD

Winter Chicories | Apples | Pt Reyes Blue Cheese
Pomegranate Seeds | Maple Vinagrette

SECOND COURSE

STICKY ORANGE DUCK WINGS

Grand Marnier Glaze | Black Pepper | Orange Zest

SMOKED TUNA DIP

Crème Fraîche | Preserved Lemon Aioli
Wood-Fired Flatbread

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

Milk Chocolate | Caramel Cream | Fudge Brownie
Peanut Butter Ganache

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