

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 CRUDO 28
Cucumber | Scallion | Crispy Rice Pearls
Truffle Vinaigrette

MAKE IT A PLATTER 75

4ea oysters | 4ea Shrimp Cocktail | Hamachi Crudo | 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

CRAB & ENDIVE CAESAR Dungeness Crab | Garlic Streusel | Fresh Parmesan | Crispy Capers | Caper Aioli 29

BLT WEDGE SALAD Baby Iceberg | Neuske's Bacon | Cherry Tomatoes | Pt Reyes Blue Cheese Dressing 25

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

ROASTED CAULIFLOWER Tahina | Fresno Chili | 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-CUT FILET MIGNON 75 16 oz. PRIME RIBEYE 105

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

MICHAEL MINA SIGNATURE MINI LOBSTER POT PIE

1/2 Maine Lobster | Market Vegetables | Brandied Lobster Cream | Fresh Herbs 65

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 Fondant Potatoes | Minted Pea Purée | English Peas | Fava Beans | Shaved Radish 39

PARISIENNE GNOCCHI Potato Leek Cream | Roasted Pearl Onions | Asparagus | Maitake Mushrooms | Red Veined Sorrel 32

SIDES

GRILLED ASPARAGUS Shaved Prosciutto | Crushed Marcona Almonds | Sunny Side Egg 15

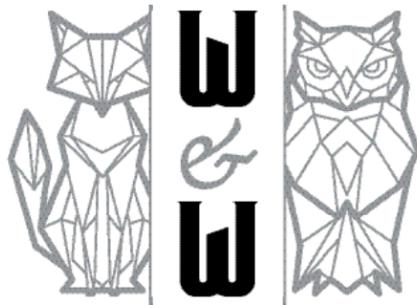
CHARRED BROCOLLI Preserved Lemon Vinaigrette 15

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 SOUS CHEF Jake Westerlund



TAVERN DINNER

BY MICHAEL MINA

SEASONAL CRAFT COCKTAILS

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 Mandarinino
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

TAVERN EXPERIENCE MENU

Served Family Style

We Kindly Ask For Participation From The Entire Table

115 PER PERSON

65 WINE PAIRING

FIRST COURSE

HAMACHI CRUDO

Cucumber | Scallion | Crispy Rice Pearls
Truffle Vinaigrette

BLT WEDGE SALAD

Baby Iceberg | Neuske's Bacon | Cherry Tomatoes
Pt Reyes Blue Cheese Dressing

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 | Old Bay
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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