

## 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 | Corn | Garlic Sourdough Bread 49

ORGANIC MARY'S FREE RANGE BRICK CHICKEN Sweet And Spicy Peppers | Fennel | Crispy Rosemary Potatoes 42

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

MOREL AGNOLOTTI Corn Pudding | Black Truffle | Saba 35

## SIDES

ASPARAGUS STIR FRY Ginger | Garlic | Scallion 15

CHARRED BROCCOLI Preserved Lemon Vinaigrette 15

CRISPY PATATAS Parmesan | Parsley | Rosemary 15

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 Jake Westerlund



## TAVERN DINNER

BY MICHAEL MINA

### SEASONAL CRAFT COCKTAILS

#### LIQUID AMBER

Hendrick's Gin | Purhart Pear Williams Eau De Vie | Lillet Rouge  
Fresh Strawberry 16

#### CHILI CHERRY PUNCH

Siete Misterios Mezcal | Maurin Quina Cherry  
Ancho Reyes Green Chili | Poblano | Cilantro | Lime  
Coconut Milk | Clarified Punch 18

#### AMALFI SPRITZ

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

#### ELEGANT GYPSY

Arette Blanco Tequila | Giffard Rhubarb | Aperol  
Grapefruit Agave Jam | Lime | Hawaiian Black Sea Salt 17

#### MAZY MAY

Skyvodka | Veso Alpino Aperitif | Watermelon Basil Shrub  
Limel | Soda Float 18

#### SEA OF DREAMS

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

#### HERE COMES THE SUN

Redwood Empire 'Lost Monarch' Rye Whiskey  
Giffard Apricot | Suze Gentian Liqueur | Lemon 18

#### JACK LONDON

Sazerac Rye Barrel Select  
Amaro Nonino | Orange | Smoked Tableside 29

#### ARGONAUT

Angel's Envy | Cardamaro  
Brown Butter | Brandied Cherry 18

#### LIFE IN A HAMMOCK

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

### CLASSIC COCKTAILS

#### TOMMY'S MARGARITA

Corazón Tequila Blanco | Fresh Lime Juice | Agave Nectar 16

#### BLACK MANHATTAN

Maker's Mark Bourbon | Averna | Barrel Aged Bitters 18

#### LAST WORD

Botanist Gin | Luxardo Maraschino Cherry | Green Chartreuse  
Fresh Lime Juice 18

#### PRESS

Tito's Vodka | Soda | Ginger Ale | Fresh Lime Juice 16

### ZERO-PROOF COCKTAILS

#### SINISTRA SPRITZ

Mionetto Aperitif | Grapefruit | Lemon | Prosecco 12

#### DEALER'S CHOICE

Seasonal Refreshing, Non-Alcoholic Beverage

### NIGHT AT THE 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 | Corn  
Roasted Garlic Sourdough Bread

#### WOOD-FIRED FILET MIGNON

Roasted Tomato | Red Wine Demi  
Crispy Patatas | Asparagus Stir Fry

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

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.