

RAW

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

BEEF TARTARE PIZZA 26
Sundried Tomato | Calabrian Chili | Parmesan
Capers | Basil

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

LAMB SAUSAGE PIZZA Calabrian Chili | Charred Broccolini | Caramelized Onion | Red Sauce 32

MORTADELLA & PISTACHIO PIZZA Pistachio Pesto | Fresh Mozzarella | Burrata | Lemon Zest 32

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

HEIRLOOM TOMATO & BURRATA Pita Bread Croutons | Basil Purée | Cherry Tomatoes | Balsamic Vinaigrette 26

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

WOOD-FIRED STEAKS

ALL STEAKS ACCOMPANIED WITH RED WINE DEMI

12 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 Sweet Corn Succotash | Sugar Snap Peas | Blistered Cherry Tomatoes | Basil | Lemon Oil Citronette 39

MOREL CAVATELLI Corn Pudding | Black Truffle | Saba 35

SIDES

ASPARAGUS STIR FRY Ginger | Garlic | Scallion 15

CHARRED BROCCOLINI 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



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

Skyy Vodka | 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 | Proseco 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

OYSTERS ON A HALF SHELL

Shallots | Champagne Mignonette | Lemon

HEIRLOOM TOMATO & BURRATA

Pita Bread Croutons | Basil Purée | Cherry Tomatoes
Balsamic Vinaigrette

SECOND COURSE

STICKY ORANGE DUCK WINGS

Grand Marnier Glaze | Black Pepper | Orange Zest

MOREL CAVATELLI

Corn Pudding | Black Truffle
Saba

THIRD COURSE

ORA KING SALMON

Sweet Corn Succotash | Sugar Snap Peas | Blistered Cherry Tomatoes
Basil | Lemon Oil Citronette

WOOD-FIRED FILET MIGNON

Roasted Tomato | Red Wine Demi
Crispy Patatas

Supplement

12 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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