CAVIAR

TRADITIONAL CAVIAR SERVICE

KALUGA HYBRID 80 / 160

Eggs Mimosa | Crispy Potato Cake

Shallots | Whipped Crème Fraîche | Chives

CAVIAR BITES

STEAK TARTARE & CAVIAR 36 (2)

Crispy Potato Cake | Caviar

AHI TUNA POPPERS 36 (2)

Crispy Rice | Yuzu Ponzu | Caviar

RAW

GRANDE SEAFOOD TOWER 180

8 Oysters | 8 Shrimp | 8 Snow Crab Claws

8 Ahi Tuna Rolls | Full Maine Lobster

PETITE SEAFOOD TOWER 110

4 Oysters | 4 Shrimp | 4 Snow Crab Claws

4 Ahi Tuna Rolls | Half Maine Lobster

OYSTERS ON THE HALF SHELL 28 / 56

Half Dozen - Full Dozen | Shallots | Champagne Mignonette

AHI TUNA ROLLS 26

Crispy Onions | Jalapeño

Roasted Garlic Ponzu

SHRIMP COCKTAIL 21

5 pieces

Gin-Spiked Cocktail Sauce | Fresh Horseradish | Chives

APPETIZERS

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

ROASTED BUTTERNUT SQUASH SOUP Chestnuts | Duck Confit | Toasted Pumpkin Seeds | Fresh Truffle 19

SMOKED TUNA DIP Crème Fraîche | Preserved Lemon Aïoli | Wood-Fired Flatbread 18

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

FALL HARVEST PIZZA Garlic Purée | Roasted Butternut Squash | Ricotta | Mozzarella Curd | Fresh Truffle 36

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 | Nueske's Bacon | Cherry Tomatoes | Pt Reyes Blue Cheese Dressing 25

BUTTER LETTUCE SALAD Pear | Shaved Persimmon | Chevre | Toasted Walnuts | Champagne Honey 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

12 oz. PRIME NEW YORK 90

8 oz. CENTER-CUT FILET MIGNON 80

16 oz. PRIME RIBEYE 109

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 70

MAINS

SEARED DAY BOAT SCALLOPS Clam Velouté | Crispy Potato Hay | Nueske's Bacon | Scallion Oil 49

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

ORA KING SALMON Haricot Verts | Toasted Almonds | Warm Bacon Vinaigrette 39

HAND CUT PAPPARDELLE Butternut Squash | Brown Butter | Sage | Truffle | Parmesan | Saba 42

SIDES

BRUSSELS SPROUTS Sweet And Sour | Honey Crisp Caramel Vinaigrette 15

CANDIED YAMS Red Wine Maple Glaze | Toasted Pecans 15

HARICOT VERTS Brown Butter | Toasted Almonds | Fresh Lemon 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

WILD FLOWERS
Lunazul Tequila Blanco | St. Elder Elderflower | Passionfruit
Açaí Berry | Habanero Agave | Flor d'Arancia Bitters 18

AMALFI SPRITZ
Contratto Aperitivo | Thym Liqueur | Il Gusto Mandarino
Genepy Alpe | Fresh Thyme | Prosecco 18

MAZY MAY
Wheatley Vodka | Genepy Alpe | Watermelon Basil Shrub
Lime | Soda Float 18

NOTES FROM THE UNDERGROUND
Almond and Coconut-Washed Havana Club Añejo
Planteray 3 Stars White Rum | Velvet Falernum
Spicy Honey | Lime | Chuncho Bitters 19

HERE COMES THE SUN
Redwood Empire 'Lost Monarch' Rye Whiskey
Giffard Apricot | Suze Gentian Liqueur | Lemon 18

JACK LONDON
Mina Sazerac Rye 100
Amaro Nonino | Orange | Smoked Tableside 29

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

LIFE IN A HAMMOCK
Fords Gin | Manly Spirits Limoncello | Fino Sherry
Yuzu | Rosé Wine Foam 17

CLASSIC COCKTAILS

TOMMY'S MARGARITA
Corazón Tequila Blanco | Fresh Lime Juice | Agave Nectar 16

BLACK MANHATTAN
Jefferson's Bourbon | Averna | Barrel Aged Bitters 18

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

PRESS
Reyka Vodka | Soda | Ginger Ale | Fresh Lime Juice 16

ZERO-PROOF COCKTAILS

SINESTRA SPRITZ
Mionetto Aperitif | Grapefruit | Lemon | Proseco 12

DEALER'S CHOICE
Seasonal Refreshing, Non-Alchoholic Beverage

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NIGHT AT THE TAVERN EXPERIENCE MENU

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

115 PER PERSON
65 WIT WINE PAIRING
95 WISDOM WINE PAIRING

FIRST COURSE

AHI TUNA ROLLS
Crispy Onions | Jalapeño | Roasted Garlic Ponzu

BUTTER LETTUCE SALAD
Pear | Shaved Persimmon | Chevre
Champagne Honey Vinaigrette

SECOND COURSE

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

HAND CUT PAPPARDELLE
Butternut Squash | Brown Butter | Sage | Truffle
Parmesan | Saba

THIRD COURSE

ORA KING SALMON
Haricot Verts | Toasted Almonds | Warm Bacon Vinaigrette

WOOD-FIRED FILET MIGNON
Roasted Tomato | Red Wine Demi
Candied Yams

Supplement
12 oz. New York Striploin | Add 15 Per Guest

DESSERT

VANILLA BEAN RICE PUDDING
Ceylon Cinnamon | Pomegranate