

## WHITE WINES

### *Sweet and Sparkling*

COVEY RUN RIESLING / Columbia Valley .....	8.5	35
MONTEVINA PINOT GRIGIO / California .....	11	44
BIANCA VIGNA PROSECCO/ Conegliano .....		39
GRAHAM BECK BRÜT / South Africa .....		47

### *Crisp and Clean*

OCTAVE VINHO VERDE / Portugal .....	8.5	35
PORTAS DA HERDADE / Alentejano, Portugal .....	9	37
CLIFFORD BAY SAUVIGNON BLANC / Marlborough.....	10	38
BIELER PERE ET FILS ROSE / France .....	12	47
CAMINA VERDEJO / Spain .....		33
KWV CHENIN BLANC / South Africa .....		41

### *Round and Robust*

VISTA POINT CHARDONNAY / California .....	7	31
BALLARD LANE CHARDONNAY / Central Coast .....	12	47
SABREGO GODELLO / Spain.....		38
STOLPMAN ROUSSANNE / Santa Ynez .....		58

## RED WINES

### *Light and Smooth*

CARLOS SERRES TEMPRANILLO / Rioja .....	9	36
SOUL SISTER PINOT NOIR / California .....	11	45
ANGELINE PINOT NOIR / Sonoma.....	15	59
DOM DIVINO RED / Portugal .....		37

### *Bright and Complex*

DARK HORSE RED BLEND / Sonoma .....	8	33
DISEÑO MALBEC / Mendoza .....	10	39
DONNA LAURA “ALI” SANGIOVESE / Italy .....		37
LA CARTUJA PRIORAT / Spain .....		47
ORIN SWIFT LOCATIONS / France.....		54

### *Big and Bold*

GASCON COLOSAL RED BLEND / Mendoza .....	11	43
EDNA VALLEY CABERNET SAUVIGNON / Central Coast .....	13	51
ZOLO SIGNATURE BLEND / Argentina .....		38
PRUNO VILLACRECES / Spain .....		62
ROBERT CRAIG CABERNET SAUVIGNON / Napa Valley .....		98

## DESSERT WINES

NIEPOORT 10-YEAR-OLD TAWNY PORT / Portugal.....	11
NIEPOORT 20-YEAR-OLD TAWNY PORT / Portugal.....	16
LUSTAU EAST INDIA SOLERA SHERRY / Spain.....	10
LUSTAU DRY AMONTILLADO SHERRY / Spain .....	10

## COCKTAILS

VODKA PIMM’S / Swell vodka, pomegranate, mint, Pimm’s, cucumber, lemon 8.5

POMPEII RISING / Swell vodka, pomegranate, lime, simple 8

ADDRESS OF THE SENDER / Beefeater gin, pear, honey rosemary, lemon, champagne 9

DRUNKEN BOTANIST / Botanist gin, Aquavit, St. Germain, fennel celery shrub, lime 11

THE LAST CAIPIRINHA/ Cachaça, Strega, Lime, Honey, Cucumber, Peychaud’s bitters 9.5

CALIFORNIA DREAM / Bourbon, Aperol, strawberry kombucha, castelvetrano, lemon, thyme 10

CORIANDER FASHIONED / Bulleit Rye, bourbon, Cynar, coriander, orange 10

## BEERS

### *Draft*

TOPPLING GOLIATH DOROTHY’S LAGER / 5.5% / Decorah, IA 7

SINGLESPEED SAISON DE WATERLOO FARMHOUSE ALE / 5.5% / Cedar Falls, IA 7

CONFLUENCE SOUTH SIDE CITRA BLONDE / 5.9% / Des Moines, IA 7

515 BREWING IPA / Des Moines, IA 7.5

LION BRIDGE DISASTER AT MEUX BROWN PORTER / 5.8% / Cedar Rapids, IA 7

### *Bottle*

GRAINBELT PREMIUM / 4.6% / New Ulm, MN 3.5

BUD LIGHT / 4.2% / St. Louis, MO 4.5

SIXPOINT CRISP PILSNER / 5.4% / Brooklyn, NY 6

EVIL TWIN CITRA SUNSHINE SLACKER SESSION IPA / 4.5% / Brooklyn, NY 7.5

DESCHUTES FRESH SQUEEZED IPA / 6.4% / Bend, OR 6.5

FIRESTONE WALKER UNION JACK IPA / 7.0% / Paso Robles, CA 6.5

PRAIRIE ARTISAN PRAIRIE HOP FARMHOUSE ALE / 8.0% / Tulsa, OK 9

SUMMIT EXTRA PALE ALE / 5.3% / St. Paul, MN 5.5

ROGUE HAZELNUT BROWN / 6.2% / Newport, OR 7

ODELL 90 SHILLING SCOTTISH ALE / 5.7% / Fort Collins, CO 6.5

LEFT HAND NITRO MILK STOUT / 6.0% / Longmont, CO 6.5

OFF COLOR APEX PREDATOR FARMHOUSE ALE / 6.5% / Chicago, IL 8

DUVEL BELGIAN STRONG PALE ALE / 8.5% / Belgium 9.5

BELLS OBERON WHEAT ALE / 5.8% / Kalamazoo, MI 6

EXILE G-FUNK GOSE / 5.7% / Des Moines, IA 6.5

TOCCALMOTTO SALTY ANGEL RED CURRANT GOSE / 4.5% / Italy 10

WILSON’S GOLDFINCH CIDER / 4.8% / Iowa City, IA 7

ST. PAULI GIRL N.A. / < 0.5% / Germany 4.5

## BEVERAGES

COFFEE / ESPRESSO 2.5 AMERICANO 3 CAPPUCCINO 4.50

CARAMEL MACCHIATO 4.75 TEA BY GONG FU 3.75 SODA 2.75

SAN PELLEGRINO 4 ACQUA PANNA 4 JUICE 3.75

## OVEN SIDES 5<sup>50</sup> ( MIXTO / SELECTION OF THREE FOR \$15 )

ROASTED MUSHROOMS / fine herbs, bread crumbs

MOROCCAN CARROTS / honey, harissa

BRUSSELS / pomegranate molasses, bread crumbs

PAPAS BRAVAS / adobo, harissa aioli

FIERY BABA GHANOUSH / eggplant, cilantro, tahini

RED PEPPER FREGULA / romesco, charred broccoli, feta

CHARRED CAULIFLOWER / harissa, red grape agrodolce, yogurt (*chilled*)

GRILLED SWEET CORN / harissa butter, chili, grana, cilantro

WARM OLIVES / cornicabra, castelvetrano, arbequina

## SOUPS/SALADS

TOMATO & WATERMELON GAZPACHO / grilled bread, heirloom concasse 7

BEET / point reyes bleu cheese, candied pistachio, cherry vinaigrette 8

RED LEAF GREENS / strawberry, lavender almonds, ubriaco cheese, red wine vinaigrette 9

FATTOUSH / tomatoes, cucumbers, yogurt, lavash 8

HEIRLOOM TOMATOES / burrata, basil 10

## DELICACIES 7<sup>75</sup> ( MIXTO / SELECTION OF TWO FOR \$15 )

FRIED CARROT GNOCCHI / mint chimichurri, carrot puree

MEATBALLS / grana padano, pomodoro

CHICKEN CROQUETTES / romesco, prosciutto

HUMMUS / olive oil, pickled veggies

\*BEEF KIBBEH / caper vinaigrette, marinated raw beef

CRISPY POTATO GRATIN / tomato jam, grana padano

BACON WRAPPED DATES / red pepper coulis, chorizo, flatbread

ZUCCHINI AND SWEET CORN FRITTERS / green tahina, marinated zucchini

## CHEESES

POINT REYES BLEU 10  
(California)

UBRIACO PROSECCO 11  
(Italy)

6 MONTH MANCHEGO 9  
(La Mancha, Spain)

## MEATS

JAMON SERRANO 13  
(Spanish cured ham)

FINOCCHIONA 12  
(fennel salami)

COPPA PICANTE 11  
(cured pork shoulder)

## MIXTO

selection of three 21

15<sup>95</sup>

#1

barbecue beef, ricotta, fennel slaw, crispy shallot / BBQ

#2

tomato, mozzarella, basil, balsamic reduction / R

#3

meatballs, persillade, san marzanos / W

#4

prosciutto, guanciale, lardo / W

#5

lamb gyro, feta, pickled onion, raita / W

#6

figs, prosciutto, greens / W

#7

merguez sausage, red pepper, crispy shallot / R

#8

chicken, garlic, olives, pickled onion, feta, greens / W

#9

finocchiona, peppadews, olives / R

#10

ricotta, gruyere, mozzarella, provolone / R

#11

italian sausage, braised fennel, mushroom / R

#12

mushroom, soft egg, truffle oil / W

#13

braised pork belly, tomato, arugula, harissa aioli / W

#14

chorizo, pineapple, jalapeño jam / R

#15

spinach, goat cheese, honey, red onion / O.O.

O.O. / OLIVE OIL R / RED SAUCE W / WHITE SAUCE

\*\*GLUTEN FREE CRUST \$2

## PASTA

LASAGNA / pork bolognese, ricotta, bechamel 15

FETTUCCHINE / black pepper, house ricotta, grana 6 / 12

POTATO GNOCCHI / tomato creme fraiche, pink peppercorns, asparagus 8 / 16

TORTELLINI / n'duja salumi, ricotta, sweet corn beurre blanc, red pepper vinaigrette 8 / 16

## FARM & OCEAN

\*HANGER STEAK / potatoes bravas, charred onion, romesco 16

PORK CHEEKS / green chiles, pressed polenta, radish, lime and sumac vinaigrette 13

\*LAMB SLIDERS / crispy shallots, harissa aioli, fattoush 12

OCTOPUS / pickled melon, black olive, feta, basil 13

FRIED GREEN TOMATOES / grilled eggplant, saffron aioli, parsley jus 10

CAULIFLOWER & CHICKPEA FALAFEL / sumac flatbread, hummus, pickled veggies, raita 12

## SKEWERS ( MIXTO / SELECTION OF THREE FOR \$25 )

MARINATED LAMB / roasted red pepper fregula, broccoli, tahini 12

GRILLED SWORDFISH / chermoula, artichoke, raita, olive couscous 13

HALLOUMI CHEESE / harissa, sweetcorn, tomato, hummus 9

GINGER SHRIMP / marinated watermelon & heirloom tomato, almonds 12

CHICKEN SHAWARMA / grilled zucchini, hummus, yogurt 10

## DESSERTS 7<sup>75</sup>

SALTED CARAMEL BUDINO / dark chocolate crumble, caramel

HONEY LAVENDER CRÈME BRÛLÉE / bee pollen, lavender almonds

APPLE BEIGNETS / caramel, almond crumble

GELATO TRIO / hibiscus ginger, lemon buttermilk, popcorn & Reese's Pieces

CHOCOLATE MOUSSE GENOISE / caramelized banana, dulce de leche, peanuts

DATE NEWTON / orange cream, caramel, candied pistachio