

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~12

Beet Fritters *grilled onion & herb dip* ~13

Purple Carrot & Ginger Soup *yogurt, mint* ~14

Edinburg Celery Salad *fried capers, anchovy vinaigrette* ~14

Chilled Snow Crab Salad *radish, shaved fennel, celery heart relish, brioche* ~29

Local Lettuces *moscatel vinaigrette, soft herbs* ~17

Provençal Salad *seasonal lettuces & vegetables, olive vinaigrette, choice of tuna conserva or wood-oven roasted chicken breast* ~24

Grilled Steak & Arugula Salad *fennel, Parmegiano Reggiano, Marcona almonds, preserved lemon vinaigrette* ~28

*add soft boiled egg* ~5

Charred Leek Pizza *Lira Rossa crescenza, hazelnuts* ~25

Broccoli Pizza *Mill-King aged cheddar, chili crisp* ~24

Sausage & Kale Pizza *Castelvetrano olives, fontina, Bianco tomato* ~27

Goat's Milk Ricotta Cavatelli *arugula pesto, Pecorino Romano* ~25

Housemade Porchetta Sandwich *Pecorino Romano, arugula, Calabrian chili aioli, choice of frites or lettuces* ~24

Dean & Peeler Cheeseburger *Quadrello di Bufala, caramelized onions, romaine lettuce, dijonaise, choice of frites or lettuces* ~25

Wild Boar Sugo *hand-cut pappardelle, oregano* ~33

Pan Seared Mt Lassen Trout *string beans, fennel, dill beurre blanc* ~36

Wilted Mustard Greens  
*guanciaie vinaigrette* ~12

Braised Cannellini Beans  
~12

Hand-Cut Frites  
~11



## COCKTAILS

Café Spritz	daily mix of citrus, herbs & spices with aperitif & sparkling wine	~14
Negroni Blanco	Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth	~15
PSC Old Fashioned	Old Forester bourbon, demerara, pecan tincture, orange oil, cherry	~15
50/50 Martini	Equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil	~16
Division Bell	LALO tequila, Aperol, lime, maraschino	~16
Texas Strawberry Gimlet	choice of Ketel One Vodka or Aviation Gin, Texas strawberries, lime	~16

## ALCOHOL FREE COCKTAILS & WINE

Oddbird 'Blanc de Blancs'	sparkling wine	~12
Highland Highball	Feragaia, sparkling cucumber, lemon	~14
Passion Project	Giffard Aperitif, passion fruit, citrus	~12

## CHAMPAGNE & SPARKLING

Eyrie Vineyards 'Spark'	Rosé Dundee, Oregon	~17/64
Château de L'Eperonniere	Crémant de Loire Loire Valley, France	~20/76
Philipponnat 'Royale Reserve'	Brut Champagne, France	~30/120

## WHITE

Hermann Ludes 'Thörnicher'	Off-Dry Riesling 2022 Mosel, Germany	~16/60
Ronchi di Cialla	Ribolla Gialla 2023 Friuli, Italy	~16/60
Margerum	Sauvignon Blanc 'Sybarite' 2022 Santa Barbara, California	~17/64
Outward 'Shell Creek Vineyard'	Chenin Blanc 2022 San Luis Obispo, California	~20/76
Tablas Creek 'Patelin'	Grenache Blanc Blend 2022 Paso Robles, California	~20/76

## ROSÉ & ORANGE

Thibaud Boudignon	Rosé de Loire 2023 Loire, France	~15/56
Müller - Ruprecht 'Orange'	Skin Contact Chardonnay 2023 Pfalz, Germany	~16/60
Tablas Creek Vineyard 'Patelin de Tablas'	Rosé 2022 Paso Robles, California	~18/68

## RED

Two Shepherds	Pinot Meunier 2022 Russian River Valley, California	~15/56
Anne Pichon	Grenache Noir 2023 Rhone Valley, France	~18/68
Brovia 'Vignavillej'	Dolcetto d'Alba 2022 Piedmont, Italy	~18/68
Bedrock Wine Co.	Cabernet Sauvignon 2022 Sonoma County, California	~24/92
Presqu'île 'Estate Vineyard'	Pinot Noir 2022 Santa Maria Valley, California	~24/92

## BEER

Pilsner Urquell, Czech Republic	~8	Saison Dupont, Belgium	~12
Meanwhile Secret Beach IPA, Texas	~9	Shacksbury x MML 'Bad Boy' Cider, Vermont	~9
Live Oak Hefeweizen, Texas	~6	Best Day Non-Alcoholic Kölsch, California	~7

