

the table

FOOD + DRINK + PEOPLE

Spring 2018

Wedge & Dip 7

Chicken Liver Mousse 9

Selection of Artisan Cheeses or Charcuterie three 18 five 26

Blistered Shishito Peppers labneh, crispy garlic 9

Chef's Seasonal Soup 10

* Delta Asparagus Salad prosciutto, sundried tomato tapenade, 6-min egg 14

Beets roasted beets, beet tahina, pickled onion, pumpkin seeds 11

* Red Romaine Caesar levain croutons, cured yolk, grana padano 13

* Market Fish Crudo coconut milk, black garlic, spiced pepitas 15

Pear & Arugula Salad kale, mint, hazelnuts, ricotta salata 14

* Beef Tartare toast, avocado, date puree, ponzu 14

* Roasted Bone Marrow caper balsamic dressing, parsley, shallot 15

Bolognese Al Torchio torchio pasta, beef, mire poix, cream 18

Seafood Pasta market seafood, chili butter, shaved fennel & parsley 28

Risotto & Roasted Brassicas roasted brussels sprouts, shitake reduction 17

Market Fish chef's seasonal whim AQ

G's Fried Chicken beer mustard potato salad, corn bread, spiced honey 23

Oxtail Ragout crispy polenta, braised beet greens, spring vegetables 24

* the only Burger that belongs on The Table with aged white cheddar 18

the Impossible Burger a meatless burger made for meat lovers 20

Pacific Coast Mussels butter, garlic, chorizo, toasted pan lavain 22

* Grilled Pork Chop shell bean ragou, crispy pancetta, apple parsnip puree 28

* 18 oz. Dry Aged New York roasted carrots, 6-minute egg, hollandaise 48

Corkage 18 per 750ml | BYO Dessert 2.5 per person

*Item may be served raw or undercooked, or may have ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

SOMM THING — FOR YOUR GLASS —

A DOVE IN THE HAND

Ocho Blanco Tequila,
Giffard Pamplemousse,
Fresh Grapefruit, Basil & Lemon
A fresh take on the classic Paloma (Dove), this cocktail is a great way to celebrate the citrus of Winter while dreaming of the heat of summer.
12 Each

BUBBLES

Paul Bara Reserve Brut Grand Cru, Bouzy
This small Champagne house was founded in 1860 and is one of the few remaining growers that also produces its own wines. This pinot noir-heavy brut spends 3 years in bottle before its release and is a perfect way to start a meal.

60 Half Bottle

CHARDONNAY

Philippe Colin 2015, Bourgogne, France
This Bourgogne Blanc displays the fantastic complexity common in wines from more prestigious vineyards. Lemon peel, honeysuckle and flint notes hug a core of racy granny smith apple.

18 Glass | 72 Bottle

BANYULS

M. Chapoutier 2015
Much like Port, this sweet wine has been fortified with neutral grape spirit but comes from the south of France. Enjoyable on its own to end a meal or as a delightful compliment to chocolate.

12 3oz. GL

Nothing in this world can take the place of persistence. Talent will not; nothing is more common than unsuccessful men with talent. Genius will not; unrewarded genius is almost a proverb. Education will not; the world is full of educated derelicts. Persistence and determination alone are omnipotent.

Calvin Coolidge



Punch

Bartender's Punch

Few things are more delicious than punch. And nothing says 'party' quite like this delicious concoction of spirit, wine & fruit. Chilled and served up is the best way to enjoy this on a warm day.

11



Single Malt

St. George Spirits | Baller Whiskey

This California take on Japanese Whisky pays homage to the High Ball but we prefer this spirit all on its own. Crisp & dry with a malty sweetness and that unique smoky finish that builds with each sip.

neat 17



Digestif

Château de BRIAT | Bas-Armagnac

This french brandy may not receive the acclaim of its brother Cognac, but the flavorful spirit it produces can often rival it's famous counterpart. This version is *Hors d'Age* which means the blend has seen at least 10 years in oak.

neat 20

HANDCRAFTED COCKTAILS 12

VODKA

- el camino** st. george green chile vodka, cilantro-pineapple syrup, habanero
- secret garden** house citrus vodka, cucumber, lime, ginger beer
- zina portnova** tito's, cointreau, pinot noir, sweet vermouth, pomegranate, lemon
- third shift** vanilla infused vodka, st. george *nola* coffee liqueur, espresso

GIN

- orville** bumper & lazarus gin, violet & lavender, lemon, aperol, egg white
- bitter mistress** spring 44 old tom, punt e mes, falernum, luxardo cherry syrup, lime
- bohemian** st. george *terroir* gin, grapefruit, honey, rosemary
- gypsy** no. 209, elderflower, green chartreuse, mint, lime

RUM

- duuuuude!** diplomatico exclusiva reserva, giffard elderflower, orgeat, angostura, lime
- steinbeck daiquiri** sailor jerry spiced rum, rhum agricole, lime, brown sugar, regan's bitters
- pathfinder** plantation pineapple, st. george verte, orgeat, house bitters, egg white
- maverick** zaya 12 year, averna amaro, maison rouge cognac, honey, lemon, regan's bitters

TEQUILA

- sueños** tres agaves reposado, luxardo maraschino, orange syrup, lemon, regan's bitters
- la rosa** el charro silver, pomegranate-hibiscus, lemon, egg white, psychaud's bitters
- caballero** arette blanco, amaro montenegro, dimmi liq, sweet vermouth
- eclipse** mezcal, cointreau, yellow chartreuse, egg white, activated charcoal, lemon

WHISKEY

- old fashioned** elijah craig *small batch*, brown sugar syrup, house bitters
- whiskey baker** four roses bourbon, cinnamon & cayenne soda, lemon
- koyo** toki japanese whiskey, lapsang tea, cinnamon-nutmeg syrup, st. george *baller* whiskey
- the stinger** george dickel 12 year, flor de cana 4 year, habañero, honey, lemon
- az 85** templeton rye, st. george spiced pear, averna amaro, honey, mint

NON-ALCOHOLIC LIBATIONS

horchata 4
rice, almond, cinnamon

mexican coke 3
hecho en mexico

pomegranate-hibiscus soda 4
house pomegranate syrup, hibiscus

lavender lemonade 5
house lavender syrup, fresh lemon

strawberry-mint soda 5
house strawberry-mint syrup

orange creamsicle 4
fresh orange, vanilla, club soda