

**Wedge & Dip 7**

**Chicken Liver Mousse 9**

**Selection of Artisan Cheeses or Charcuterie three 18 five 26**

**Blistered Shishito Peppers labneh, crispy garlic 9**

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**Chef's Seasonal Soup 10**

**Charred Broccolini green goddess, pinenuts, golden raisins 12**

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

**\* Little Gem 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**

**Bucatini Pasta kabocha squash puree, pancetta, pecorino, black pepper 16**

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**Risotto & Roasted Brassicas roasted brussels sprouts, shitake reduction 17**

**Market Fish chef's seasonal whim AQ**

**Oven Roasted Chicken harissa spice, garnet yams, herb salad 22**

**Braised Beef Cheeks mashed root vegetables, horseradish goat cheese 29**

**\* 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 panchetta, apple parsnip puree 28**

**\* 10oz. New York Steak blue cheese fritters, broccolini, Table steak sauce 32**

**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.



## 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

**apple cranberry soda** 5  
house apple cranberry syrup

**orange creamsicle** 4  
fresh orange, vanilla, club soda