

## WINE

WHITE	5oz	9oz	bottle
Featured White – <b>Rotating Selection</b>	8	13	37
Magnolia Grove, <b>Chardonnay</b> , California	9	14	39
Chateau St. Michelle, <b>Riesling</b> , Washington	9	14	39
Bollini, <b>Pinot Grigio</b> , Trentino, Italy	10	15	41
Banfi Centine, <b>Rosé</b> , Tuscany, Italy	10	15	41
Kim Crawford, <b>Sauvignon Blanc</b> , New Zealand	12	17	48
Santa Cristina, <b>Pinot Grigio</b> , Sicily, Italy	-	-	40
Pacific Rim, <b>Dry Riesling</b> , Washington	-	-	40
Joel Gott, <b>Sauvignon Blanc</b> , California	-	-	44
Hess Select, <b>Chardonnay</b> , California	-	-	44
Conundrum, <b>White Blend</b> , California	-	-	60
RED	5oz	9oz	bottle
Featured Red - <b>Rotating Selection</b>	8	13	37
Magnolia Grove, <b>Cabernet Sauvignon</b> , Ca.	9	14	39
Beringer Founders Estate, <b>Merlot</b> , California	9	14	39
Doña Paula, <b>Malbec</b> , Mendoza, Argentina	9	14	39
Alamos, <b>Red Blend</b> , Mendoza, Argentina	10	15	44
De Loach, <b>Pinot Noir</b> , California	11	16	49
Smith & Hook, <b>Cabernet Sauvignon</b> , California	14	19	56
Charles & Charles, <b>Cab/Syrah</b> , Washington	-	-	44
Seven Falls, <b>Merlot</b> , Washington	-	-	44
Pepperjack, <b>Red Blend</b> , Barossa Valley, Aus.	-	-	45
Matua Valley, <b>Pinot Noir</b> , New Zealand	-	-	45
Penfolds, <b>Cabernet</b> , "Bin 9", Australia	-	-	58
Mitolo, <b>Cabernet Sauvignon</b> , "Jester", Chili	-	-	62
Freemark Abbey, <b>Cabernet Sauvignon</b> , Napa	-	-	115
Justin, " <b>Isosceles</b> ", Paso Robles, California	-	-	195
<b>Quintessa</b> , Blend, Rutherford, Napa, Ca.	-	-	495
Joseph Phelps, <b>Insignia</b> , Cabernet, Napa, Ca.	-	-	585
<b>Opus One</b> , Oakville, Napa Valley, Ca.	-	-	675
SPARKLING	glass	bottle	
Mionetto, DOC Prosecco, Italy	9	39	
Mumm Napa, Brut, "Prestige", California		80	
Vueve Cliquot, Brut, France		125	
Dom Perignon, Brut, France		260	

## DRAFT BEER

ANGEL CITY - Lager, LAGER 4.8% ABV <i>Refreshing, honey grapefruit &amp; citrus notes, subtle tart bite</i>	7
LAGUNITAS - IPA, 6.1% ABV <i>Medium-bodied, copper-hued beer brewed with balanced hops</i>	8
GOLDEN ROAD, WOLF AMONG WEEDS, IPA, 8% ABV <i>Golden full-bodied hop forward IPA with spice notes</i>	8
TENAYA CREEK – BONAZA – BROWN ALE, 5.6% ABV <i>Malt forward Brown Ale hint of spice &amp; light bitter finish</i>	8
SAINT ARCHER WHITE ALE 5% ABV <i>Crisp brew with tart citrus, spicy coriander, &amp; orange notes</i>	8

## BOTTLE & CAN

### LOCAL

ANGEL CITY, PILSNER, 5.6%	8
GOLDEN ROAD, 329 LAGER, 4.8%	8
<b>SMOG CITY</b>	
-SABRE-TOOTHED SQUIRREL, AMBER ALE, 7% 500ML	14
-COFFEE PORTER, 10.3% 500ML	14
<b>LAGUNITAS</b>	
-SUCKS, DOUBLE IPA, 8%	8
-LITTLE SUMPIN', AMERICAN PALE ALE, 7.5%	8
<b>BARLEY FORGE</b> , NOM NOM, MANGO HEFEWEIZEN, 5.8%	8
<b>THE LOST ABBEY</b> , LOST & FOUND, DUBBEL, 8% 750ML	18
<b>ALESMITH</b>	
-SPEEDWAY STOUT, COFFEE IMPERIAL STOUT, 12%	15
-NUT BROWN, ENGLISH-STYLE ALE, 5%	8
-IPA, 7.25%	8

### GLOBAL

Angry Orchard Crisp Apple Cider	8
Stella Artois   Sam Adams   Guinness	8
Corona   Heineken   Blue Moon	8
Budweiser   Coors Light	7



## HOUSE

DAILY COCKTAIL – Ask your server or bartender

MOSCOW MULE (Draft) <i>Russian Standard Vodka   Cock &amp; Bull Ginger Beer   Fresh Lime</i>	11
BRAMBLEBERRY JULIP <i>Fresh Blackberry   Domain de Canton Ginger   Elijah Craig Bourbon   Rittenhouse Rye   Cucumber   Burnt Sugar</i>	16
PALOMA Del Sur <i>Xicaru Mezcal   Grapefruit   Lime   Spritzer   Lavender Salt</i>	13
DISTRICT COSMOPOLITAN <i>Beluga Noble Vodka   Aperol   Hibiscus-Cranberry-Coulis   Ginger   Lemon</i>	14
BEETNIK <i>Roasted Apple &amp; Beet Infused Applejack &amp; Vodka   Lemon   Dill</i>	13
LAVENDER BLOSSOM <i>Makers Mark Bourbon   Lemon   Lavender   Egg White   Bitters</i>	14
SUMMER TEA <i>Botanist Gin   Pimm's   Ginger   Lemon   Cucumber   Blueberry</i>	13
PISCO SOUR <i>La Caravedo Pisco   Lime   Egg White   Angostura</i>	14
STRONG MEDICINE	
MORPHINE <i>Mushroom Infused Applejack   Punt E Mes   Cynar   Orange Bitters   Black Salt</i>	14
PENICILLIN <i>Scotch   Lemon   Ginger   Honey   Peet</i>	14
NICOTINE <i>Toasted Cacao Nib Infused Amaro Nonino   Mescal   Rum   Slivovitz   Dry Curacao   Espresso Reduction   Smoke   Black Walnut Bitters</i>	15
OPIUM* <i>Bombay East Gin   Pamplemousse   Rose Water   Lemon   Campari   Lillet Rose   Riesling</i>	15
<i>*Best Tasting Cocktail -2017 M International Mixology Competition</i>	
HISTORY	
OLD FASHIONED c. 1803, New York <i>Woodford Bourbon   Bitters   Brandied Cherry</i> <i>-add smoke \$2</i>	14
DARK N' STORMY c. 1850 Bermuda <i>Goslings Dark Rum   Ginger   Seltzer   Lime</i>	13
BROOKLYN c. 1920's, New York <i>Rittenhouse Rye   French Vermouth   Maraschino   Bitters</i>	14
NEGRONI (SMOKED) c.1920, New York <i>Botanist Gin   Carpano Antica   Campari</i>	15
TEQUILA DAISY "MARGARITA" c.1930's, Mexico <i>Milagro Tequila   Cointreau   Fresh Lime   Spritzer</i>	14
BRANDY CRUSTA c. 1930, New York <i>Courvoisier Cognac   Cointreau   Maraschino   Lemon</i>	14



## SHARING

CITRUS MARINATED OLIVES <i>GF</i>	8
<i>California Kalamata   Castelvetroano   Feta Cheese</i>	
HOUSE BAKED ARTISAN LOAF	6
<i>Sun-Dried tomato Tapenade   Herb Butter</i>	
BROCCOLINI BRUSCHETTA	11
<i>Balsamic Glazed   Macerated Raisin   Almond   Ricotta</i>	
ARUGULA HUMMUS <i>v</i>	9
<i>Grilled Pita   Crispy Garbanzo   Oven dried Cherry Tomato</i>	
L.A. TACOS	14
<i>Korean Style Marinated Beef   Sautéed Kimchi   Cilantro Crème   Queso Fresco</i>	
BULGOGI BONE MARROW	14
<i>Cucumber Kimchi   Rice Chicharon</i>	
FOIE GRAS MOUSSE	14
<i>Port Gelee   Apricot Marmalade   Pickled Mustard Seed</i>	
DISTRICT TUNA TARTARE <i>GF</i>	13
<i>Gochujang Vinaigrette   Cucumber   Jicama   Capers   Seaweed Chips</i>	
MUSSELS	17
<i>Coconut Curry Broth   Cilantro   Bacon   Grilled Crostini</i>	
OCTOMARI	14
<i>Octopus &amp; Calamari   Fennel Pollen   Arugula Hummus   Crispy Potato Chip   Hazelnut Tapenade</i>	
SHISHITO PEPPER & MUSHROOM <i>GF</i>	9
<i>Lemon   Caper   Pecorino   Chili Flakes</i>	
PUMPKIN GNOCCHI	12
<i>Rainbow Carrots   Arugula   Parmesan Broth</i>	
TAMARI DEVEILED EGGS	8
<i>Cage Free Eggs   Kimchi Tomato Puree   Pancetta Chips</i>	

## FLAT BREAD

BEEF STEAK	17
<i>Chimichurri   Gorgonzola   Olive   Onion</i>	
FIG & PROSCIUTTO	15
<i>Mozzarella   Sundried Tomato Tapenade   Arugula</i>	
CLASSIC	12
<i>Mozzarella   Tomato   Basil   Thyme</i>	

**V: VEGAN**

**GF: GLUTEN FREE**

20% GRATUITY ADDED TO  
PARTIES OF 6 OR MORE & OPEN BAR TABS AT CLOSING

MAXIMUM 4 SEPERATE CHECKS OR CREDIT CARDS PER TABLE

## SOUP & GREENS

BUTTERNUT SQUASH BISQUE	8
<i>Pumpkin Seed Oil</i>	
PEAR CAPRESE <i>GF</i>	14
<i>Burrata   Candied Walnut   Lime Vinaigrette   Balsamic Glaze</i>	
ROASTED CARROT & BEET <i>GF</i>	14
<i>Goat Cheese Crumble   Pomegranate Seed   Pistachio   Honey Orange Vinaigrette</i>	
KALE COBB <i>GF</i>	14
<i>Avocado   Shredded Chicken   Bacon   Egg   Tomato   Gorgonzola Dolce   Roasted Shallot Vinaigrette</i>	
CAESAR	14
<i>White Anchovy   Olive Crouton   Cherry Tomato</i>	

### ADD PROTEIN:

*Chicken 4 / Steak 10 / Shrimp 8 / Salmon 8*

## MAINS

BACKYARD BBQ BABY BACK PORK RIBS <i>GF</i>	
<i>Espresso Rub   Molasses BBQ   Napa Cabbage Slaw</i>	
<i>Choice of: Potato Frites or Grilled Corn</i>	
<b>(½) 21   (Full) 27</b>	
BONE IN PRIME BEEF STRIP LOIN <i>GF</i>	41
<i>House Made A1 Sauce   Market Vegetables   Grilled Baby Potatoes</i>	
STEAK FRITES <i>GF</i>	
<i>Burnt Chili Béarnaise   Spring Salad   Truffle Potato Frites</i>	
<b>Flat Iron Steak 27   Hanger Steak 30</b>	
BABY LAMB RACK	37
<i>Moroccan Spice   Winter Couscous   Mint Jus</i>	
GRILLED CAGE FREE JERK CHICKEN	24
<i>Grilled Balsamic Glazed Vegetables   Aji Amarillo Whipped Potatoes   Pickled Apricot   Black Garlic Jus</i>	
PLANK SCOTTISH SALMON <i>GF</i>	25
<i>Harissa Chick Pea   Braised Fennel &amp; Greens   Preserved Lemon Beurre Blanc</i>	
BRANZINO FILET <i>GF</i>	27
<i>Chorizo Fava Bean Fricassee   Tomato Chutney   Capers</i>	
SEAFOOD PAELLA <i>GF</i>	30
<i>Saffron Rice   Green Peas   Zucchini   Spanish Chorizo   Preserved Lemon Aioli</i>	
FOREST MUSHROOM RAVIOLI <i>v</i>	24
<i>Sundried Tomato   Toasted Almond   Green Bean   Sautéed Mushroom</i>	
GRILLED CAULIFLOWER <i>v/ GF</i>	20
<i>Green Curry Crust   Roasted Root Vegetables   Fermented Mushrooms   Baby Potatoes   Walnut Gremolata</i>	
DISTRICT BURGER	17
<i>Handmade Patty   White Cheddar   Spinach   Sriracha Aioli   BBQ Sauce   Brioche Bun</i>	

*In my dictionary, family is defined as people who share food.*

HANSEN LEE, EXECUTIVE CHEF | PAOLA CARCAMO, SOUS CHEF