

## WINE

WHITE	5oz	9oz	bottle
Featured White - <b>Rotating Selection</b>	9	14	39
Chateau St. Michelle, <b>Riesling</b> , Washington	9	14	40
Placido, <b>Pinot Grigio</b> , Tuscany, Italy	9	14	40
"Hogwash", Grenache <b>Rose</b> , California	11	16	49
J.Lohr "Riverstone", <b>Chardonnay</b> , California	11	16	49
Matanzas Creek, <b>Sauvignon Blanc</b> , California	14	19	60
Conundrum, <b>White Blend</b> , California	14	19	60
Casa Smith, "ViNO", <b>Pinot Grigio</b> , Washington			39
Kim Crawford, <b>Sauvignon Blanc</b> , New Zealand			49
Ferrari-Carano, Fume ( <b>Sauvignon</b> ) <b>Blanc</b> , California			43
Chalk Hill, <b>Chardonnay</b> , Sonoma, California			63
Kenwood, "6 Ridges", <b>Chardonnay</b> , Sonoma, California			65
Hartford Court, <b>Chardonnay</b> , Russian River, California			68
Freemark Abbey Winery, <b>Chardonnay</b> , Napa, California			71
Patz & Hall, <b>Chardonnay</b> , Sonoma, California			80
Quintessa, Illumination <b>Sauvignon Blanc</b> , California			85
David Bruce Winery, <b>Chardonnay</b> , Russian River, California			93
Chateau Montelena, <b>Chardonnay</b> , Napa Valley			131
<b>RED</b>	<b>5oz</b>	<b>9oz</b>	<b>bottle</b>
Featured Red - <b>Rotating Selection</b>	9	14	39
"Altos del Plata", <b>Malbec</b> , Mendoza, Argentina	9	14	39
Beringer Founders Estate, <b>Merlot</b> , California	9	14	39
Louis M. Martini, <b>Cabernet Sauvignon</b> , California	12	17	54
Conundrum, <b>Red Blend</b> , California (1L)	14	19	72
Chalk Hill, <b>Pinot Noir</b> , Sonoma, California	15	20	67
Robert Mondavi Winery, <b>Cabernet Sauv</b> , Napa	16	22	70
Patz & Hall, <b>Pinot Noir</b> , Sonoma, California	20	28	84
Canoe Ridge, "The Expedition", <b>Merlot</b> , Washington			46
Avalon, <b>Cabernet Sauvignon</b> , California			52
Austin Hope, "Troublemaker", <b>Red Blend</b> , California			53
Erath, <b>Pinot Noir</b> , Oregon			63
Mohua, <b>Pinot Noir</b> , Otago, New Zealand			64
Raymond "Reserve Collection", <b>Merlot</b> , Napa, California			84
Hess "Allomi Vineyard", <b>Cabernet</b> , Napa, California			85
Hartford Court, <b>Pinot Noir</b> , Russian River, California			88
Freemark Abbey, <b>Cabernet Sauvignon</b> , Napa, California			98
Ridge Vineyards, <b>Cabernet Sauvignon</b> , Sonoma, California			125
Stag's Leap, <b>Cabernet Sauvignon</b> , Nap, California			155
Mayacamas, <b>Cabernet Sauvignon</b> , Nap, California			315
<b>Quintessa</b> , Blend, Rutherford, Napa, California			485
Joseph Phelps, Insignia, <b>Cabernet</b> , Napa, California			575
<b>Opus One</b> , Oakville, Napa Valley, California			675
<b>SPARKLING</b>	<b>glass</b>	<b>bottle</b>	
Ruffino, Prosecco, Veneto, Italy		9	43
Chandon, Brut Classic, California		16	60
Gloria Ferrer, Brut Rosé, Carneros			69
Roederer Estate, Brut, Anderson Valley			84
Vueve Cliquot, Brut, France			125
Dom Perignon, Brut, France			260

## DRAFT BEER

ANGEL CITY - LAgEr, LAGER 4.8% ABV	7
<i>Refreshing, honey grapefruit &amp; citrus notes, subtle tart bite</i>	
LAGUNITAS - IPA, 6.1% ABV	8
<i>Medium-bodied, copper-hued beer brewed with balanced hops</i>	
GOLDEN ROAD, WOLF AMONG WEEDS, IPA, 8% ABV	8
<i>Golden full-bodied hop forward IPA with spice notes</i>	
TENAYA CREEK - 702 - PALE ALE, 5.2% ABV	8
<i>Balanced Hop forward Pale Ale with hints of pine &amp; citrus finish</i>	
SAINT ARCHER WHITE ALE 5% ABV	8
<i>Crisp brew with tart citrus, spicy coriander, &amp; orange notes</i>	



## HOUSE COCKTAIL'S

MOSCOW MULE (Draft)	11
<i>Russian Standard Vodka   Cock &amp; Bull Ginger Beer   Fresh Lime</i>	
BRAMBLEBERRY JULEP	16
<i>Fresh Blackberry   Domain de Canton Ginger   Elijah Craig Bourbon   Rittenhouse Rye   Cucumber   Burnt Sugar</i>	
PALOMA <i>Del Sur</i>	13
<i>El Silenco Mezcal   Grapefruit   Lime   Spritzer   Lavender Salt</i>	
DISTRICT COSMOPOLITAN	14
<i>Beluga Noble Vodka   Aperol   Hibiscus-Cranberry-Coulis   Ginger   Lemon</i>	
BEETNIK	13
<i>Roasted Apple &amp; Beet Infused Applejack &amp; Vodka   Lemon   Dill</i>	
LAVENDER BLOSSOM	14
<i>Makers Mark Bourbon   Lemon   Lavender   Egg White   Bitters</i>	
SUMMER TEA	13
<i>Botanist Gin   Pimm's   Ginger   Lemon   Cucumber   Blueberry</i>	
PISCO SOUR	14
<i>Capurro Acholado Pisco   Lime   Egg White   Angostura</i>	

## STRONG MEDICINE

MORPHINE	14
<i>Mushroom Infused Applejack   Punt E Mes   Cynar   Orange Bitters   Black Salt</i>	
PENICILLIN	14
<i>Scotch   Lemon   Ginger   Honey   Peet</i>	
NICOTINE	15
<i>Toasted Cacao Nib Infused Amaro Nonino   Mezcal   Rum   Slivovitz   Dry Curacao   Espresso Reduction   Smoke   Black Walnut Bitters</i>	
OPIUM*	15
<i>Bombay East Gin   Pamplemousse   Rose Water   Lemon   Campari   Lillet Rose   Riesling</i>	

\*Best Tasting Cocktail -2017 M International Mixology Competition

## HISTORY

OLD FASHIONED c. 1803, New York	14
<i>Woodford Bourbon   Bitters   Brandied Cherry</i>	
	-add smoke \$2
DARK N' STORMY c. 1850 Bermuda	13
<i>Goslings Dark Rum   Ginger   Seltzer   Lime</i>	
NEGRONI (SMOKED) c.1920, New York	15
<i>Botanist Gin   Carpano Antica   Campari</i>	
TEQUILA DAISY "MARGARITA" c.1930's, Mexico	14
<i>Milagro Tequila   Cointreau   Fresh Lime   Spritzer</i>	
BRANDY CRUSTA c. 1930, New York	14
<i>Courvoisier Cognac   Cointreau   Maraschino   Lemon</i>	

## BOTTLE BEER

### LOCAL

ANGEL CITY, PILSNER, 5.6%	8
ANCHOR STEAM, CALIFORNIA LAGER, 4.9%	8
LAGUNITAS	
-LITTLE SUMPIN', AMERICAN PALE ALE, 7.5%	8
BARLEY FORGE, NOM NOM, MANGO HEFEWEIZEN, 5.8%	8
ALESMITH	
-SPEEDWAY STOUT, COFFEE IMPERIAL STOUT, 12%	10
-IPA, 7.25%	8

### GLOBAL

Stella Artois   Sam Adams   Guinness	8
Corona   Modelo   Heineken   Blue Moon	8
Budweiser   Bud Light   Michelob Ultra	7



## SHARING

CORN & CHEESE <b>GF</b> <i>Bell Pepper   Cojita Cheese   Cilantro Sour Cream</i>	8
HOUSE BAKED ARTISAN LOAF <i>Sun-Dried tomato Tapenade   Herb Butter</i>	6
BROCCOLINI BRUSCHETTA <i>Balsamic Glazed   Macerated Raisin   Almond   Ricotta</i>	11
ARUGULA HUMMUS <b>V</b> <i>Grilled Pita   Crispy Garbanzo   Oven dried Cherry Tomato</i>	9
L.A. TACOS <b>GF</b> <i>Korean Style Marinated Beef   Sautéed Kimchi   Cilantro Crème   Queso Fresco</i>	14
BULGOGI BONE MARROW <i>Cucumber Kimchi   Rice Chicharon</i>	14
GRILLED ASPARAGUS <b>GF</b> <i>Gribiche Sauce</i>	14
DISTRICT TUNA TARTARE <b>GF</b> <i>Gochujang Vinaigrette   Cucumber   Jicama   Capers   Seaweed Chips</i>	13
SEAFOOD CEVICHE <b>GF</b> <i>Grapefruit   Jicama   Jalapeno   Bell Pepper   Crispy Tortilla</i>	12
MUSSELS <i>Coconut Curry Broth   Cilantro   Bacon   Grilled Crostini</i>	17
OCTOMARI <b>GF</b> <i>Octopus &amp; Calamari   Fennel Pollen   Arugula Hummus   Crispy Potato Chip   Hazelnut Tapenade</i>	14
SHISHITO PEPPER & MUSHROOM <b>GF</b> <i>Lemon   Caper   Pecorino   Chili Flakes</i>	9
TAMARI DEVEILED EGGS <i>Cage Free Eggs   Kimchi Tomato Puree   Pancetta Chips</i>	8
<b>FLAT BREAD</b>	
BEEF STEAK <i>Chimichurri   Gorgonzola   Olive   Onion</i>	17
FIG & PROSCIUTTO <i>Mozzarella   Sundried Tomato Tapenade   Arugula</i>	15
CLASSIC <i>Mozzarella   Tomato   Basil   Thyme</i>	12

## SOUP & SALAD

TOMATO BISQUE	8
PEACH CAPRESE <b>GF</b> <i>Burrata   Candied Walnut   Lime Vinaigrette   Balsamic Glaze</i>	14
KALE COBB <b>GF</b> <i>Avocado   Shredded Chicken   Bacon   Egg   Tomato   Gorgonzola Dolce   Roasted Shallot Vinaigrette</i>	14
CAESAR <i>White Anchovy   Olive Crouton   Cherry Tomato</i>	14
<b>ADD PROTEIN:</b> <i>Chicken 7 / Steak 10 / Salmon 10</i>	

## MAINS

DISTRICT BURGER <i>Handmade Patty   White Cheddar   Spinach   Sriracha Aioli   BBQ Sauce   Brioche Bun</i>	17
GRILLED CAULIFLOWER <b>V/ GF</b> <i>Green Curry Crust   Roasted Root Vegetables   Fermented Mushrooms   Baby Potatoes   Walnut Gremolata</i>	20
TOFU BOLOGNESE <b>V</b> <i>Rigatoni   Sugar Snap Peas   Basil</i>	20
BACKYARD BBQ BABY BACK PORK RIBS <b>GF</b> <i>Espresso Rub   Molasses BBQ   Napa Cabbage Slaw Choice of: Potato Frites or Grilled Corn</i>	<b>(½) 21   (Full) 27</b>
BONE IN PRIME BEEF STRIP LOIN <b>GF</b> <i>House Made A1 Sauce   Market Vegetables   Grilled Baby Potatoes</i>	41
STEAK FRITES <b>GF</b> <i>Burnt Chili Béarnaise   Spring Salad   Truffle Potato Frites</i>	<b>Flat Iron Steak 27   Hanger Steak 30</b>
BABY LAMB RACK <i>Moroccan Spice   Saffron Couscous   Mint Jus</i>	37
GRILLED CAGE FREE JERK CHICKEN <b>GF</b> <i>Grilled Balsamic Glazed Vegetables   Aji Amarillo Whipped Potatoes   Pickled Apricot   Black Garlic Jus</i>	24
PLANK SCOTTISH SALMON <b>GF</b> <i>Harissa Chick Pea   Braised Fennel &amp; Greens   Preserved Lemon Beurre Blanc</i>	25
RED SNAPPER <b>GF</b> <i>Summer Vegetables   Green Garlic Risotto   Braised Leek &amp; Onion   Romesco Sauce</i>	29
SEAFOOD CARBONARA <i>Bucatini   Pea Tendril   Tomato   Zucchini   Onion   Sweet Caviar Sauce</i>	29

**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

\*Please notify your server of any food allergies as items containing gluten may come in contact with these ingrediants

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

HANSEN LEE, EXECUTIVE CHEF | PAOLA CARCAMO, SOUS CHEF