

WINE

WHITE	5oz	9oz	bottle
Featured White – Rotating Selection	9	14	39
Chateau St. Michelle, Riesling , Washington	9	14	40
Placido, Pinot Grigio , Tuscany, Italy	9	14	40
“Hogwash”, Grenache Rose , California	11	16	49
J.Lohr “Riverstone”, Chardonnay , California	11	16	49
Matanzas Creek, Sauvignon Blanc , California	14	19	60
Conundrum, White Blend , California	14	19	60
Casa Smith, “ViNO”, Pinot Grigio , Washington			39
Kim Crawford, Sauvignon Blanc , New Zealand			49
Ferrari-Carano, Fume (Sauvignon) Blanc , California			43
Chalk Hill, Chardonnay , Sonoma, California			63
Kenwood, “6 Ridges”, Chardonnay , Sonoma, California			65
Hartford Court, Chardonnay , Russian River, California			68
Freemark Abbey Winery, Chardonnay , Napa, California			71
Patz & Hall, Chardonnay , Sonoma, California			80
Quintessa, Illumination Sauvignon Blanc , California			85
David Bruce Winery, Chardonnay , Russian River, California			93
Chateau Montelena, Chardonnay , Napa Valley			131
RED	5oz	9oz	bottle
Featured Red - Rotating Selection	9	14	39
“Altos del Plata”, Malbec , Mendoza, Argentina	9	14	39
Beringer Founders Estate, Merlot , California	9	14	39
Louis M. Martini, Cabernet Sauvignon , California	12	17	54
Conundrum, Red Blend , California (1L)	14	19	72
Chalk Hill, Pinot Noir , Sonoma, California	15	20	67
Robert Mondavi Winery, Cabernet Sauv , Napa	16	22	70
Patz & Hall, Pinot Noir , Sonoma, California	20	28	84
Canoe Ridge, “The Expedition”, Merlot , Washington			46
Avalon, Cabernet Sauvignon , California			52
Austin Hope, “Troublemaker”, Red Blend , California			53
Erath, Pinot Noir , Oregon			63
Mohua, Pinot Noir , Otago, New Zealand			64
Raymond “Reserve Collection”, Merlot , Napa, California			84
Hess “Allomi Vineyard”, Cabernet , Napa, California			85
Hartford Court, Pinot Noir , Russian River, California			88
Freemark Abbey, Cabernet Sauvignon , Napa, California			98
Ridge Vineyards, Cabernet Sauvignon , Sonoma, California			125
Stag’s Leap, Cabernet Sauvignon , Nap, California			155
Mayacamas, Cabernet Sauvignon , Nap, California			315
Quintessa , Blend, Rutherford, Napa, California			485
Joseph Phelps, Insignia, Cabernet , Napa, California			575
Opus One , Oakville, Napa Valley, California			675
SPARKLING	glass	bottle	
Ruffino, Prosecco, Veneto, Italy		9	43
Chandon, Brut Classic, California	(split)	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 <i>Refreshing, honey grapefruit & 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 – 702 – PALE ALE, 5.2% ABV <i>Balanced Hop forward Pale Ale with hints of pine & citrus finish</i>	8
SAINT ARCHER WHITE ALE 5% ABV <i>Crisp brew with tart citrus, spicy coriander, & orange notes</i>	8



HOUSE COCKTAIL'S

MOSCOW MULE (Draft) <i>Russian Standard Vodka Cock & Bull Ginger Beer Fresh Lime</i>	11
BRAMBLEBERRY JULEP <i>Fresh Blackberry Domain de Canton Ginger Elijah Craig Bourbon Rittenhouse Rye Cucumber Burnt Sugar</i>	16
PALOMA <i>Del Sur</i> <i>El Silenco 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 & Beet Infused Applejack & 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>Capurro Acholado 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 Mezcal 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

*Best Tasting Cocktail -2017 M International Mixology Competition

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
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

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 -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 GF	8
<i>Bell Pepper Cojita Cheese Cilantro Sour Cream</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 V	9
<i>Grilled Pita Crispy Garbanzo Oven dried Cherry Tomato</i>	
L.A. TACOS GF	14
<i>Korean Style Marinated Beef Sautéed Kimchi Cilantro Crème Queso Fresco</i>	
BULGOGI BONE MARROW	14
<i>Cucumber Kimchi Rice Chicharon</i>	
GRILLED ASPARAGUS GF	14
<i>Gribiche Sauce</i>	
DISTRICT TUNA TARTARE GF	13
<i>Gochujang Vinaigrette Cucumber Jicama Capers Seaweed Chips</i>	
SEAFOOD CEVICHE GF	12
<i>Grapefruit Jicama Jalapeno Bell Pepper Crispy Tortilla</i>	
MUSSELS	17
<i>Coconut Curry Broth Cilantro Bacon Grilled Crostini</i>	
OCTOMARI GF	14
<i>Octopus & Calamari Fennel Pollen Arugula Hummus Crispy Potato Chip Hazelnut Tapenade</i>	
SHISHITO PEPPER & MUSHROOM GF	9
<i>Lemon Caper Pecorino Chili Flakes</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>	

SOUP & SALAD

TOMATO BISQUE	8
PEACH CAPRESE GF	14
<i>Burrata Candied Walnut Lime Vinaigrette Balsamic Glaze</i>	
KALE COBB GF	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:	
<i>Chicken 7 / Steak 10 / Salmon 10</i>	

MAINS

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

V: VEGAN GF: GLUTEN FREE*

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE & OPEN BAR TABS AT CLOSING
MAXIMUM 4 SEPARATE CHECKS OR CREDIT CARDS PER TABLE

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

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

HANSEN LEE, EXECUTIVE CHEF | PAOLA CARCAMO, SOUS CHEF