

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
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



*Daily 2pm-7pm
in the bar & lounge*

beer 6 - *Changes daily*

cocktail 8 - *Changes daily*

moscow mule 7

Russian Standard Vodka, Cock & Bull Ginger Beer, Fresh Lime

wine 6.50

MAGNOLIA GROVE, California - CABERNET or CHARDONNAY

well 6.50

SMIRNOFF, BEEFEATER, BACARDI, SAUZA, or JIM BEAM
(make it a cocktail +2)

food 3 for \$22

L.A. TACOS 9

Marinated Beef Tenderloin | Sautéed Kimchi | Cilantro Crème | Queso Fresco

BBQ CHICKEN QUESADILLA 9

Pulled Chicken | Green Onion | Bell Pepper | Roasted Tomato Salsa

BROCCOLINI BRUSCHETTA 7

Crostini | Balsamic Glazed Broccolini | Macerated Raisin | Almond | Ricotta

ARUGULA HUMMUS 8

Grilled Pita | Crispy Garbanzo | Oven Dried Cherry Tomato

SHISHITO PEPPER & MUSHROOM 8

Lemon | Capers | Pecorino | Chili Flakes

TAMARI DEVILED EGGS 7

Cage Free Eggs | Kimchi Tomato Puree | Pancetta Chips

TRUFFLE POTATO FRIES 7

Steak Fries | Pepper | Truffle Oil

DRAFT BEER

ANGEL CITY - LAgEr, LAGER 4.8% ABV	7
<i>Refreshing, honey grapefruit & 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 & citrus finish</i>	
SAINT ARCHER WHITE ALE 5% ABV	8
<i>Crisp brew with tart citrus, spicy coriander, & orange notes</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	
-IPA, 7.25%	8

GLOBAL

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



BAR

Fall 2018

ARUGULA HUMMUS / pita bread	9
BULGOGI BONE MARROW / cucumber kimchi , rice chicharon	14
DISTRICT TUNA TARTARE / cucumber, jicama, gochujang vinaigrette	14
BROCOLLINI BRUSCHETTA / macerated raisin, almond, ricotta	11
DISTRICT CHICKEN WINGS / Korean spicy sauce	14
LA TACO / marinated beef fillet tip, sautéed kimchi, cilantro crème, queso fresco	14
OCTOMARI / fennel pollen, arugula hummus, hazelnut tapenade	14
SHISHITO PEPPER & MUSHROOM	9
TAMARI DEVEILED EGGS	8
ACORN SQUASH MAC & CHEESE / bacon, sautéed green	14
PURPLE POTATO GNOCCHI / roasted rainbow carrot, parmesan jus	13
BEEF STEAK FLAT BREAD	17
FIG & PROSCIUTTO FLAT BREAD	16
CLASSIC FLAT BREAD	14
DISTRICT BURGER /handmade patty, white cheddar, spinach, sriracha aioli, bbq sauce, brioche bun	17

-20% GRATUITY ADDED TO
PARTIES OF 6 OR MORE & OPEN BAR TABS AT CLOSING
-CREDIT CARD IS REQUIRED TO START AN OPEN TAB
-MAXIMUM 4 SEPARATE CHECKS OR CREDIT CARDS PER TABLE

We are **SKIPPING THE STRAW**
to reduce our environmental impact.
If needed, straws are available upon request.

HOUSE COCKTAIL'S

MOSCOW MULE (Draft) <i>Russian Standard Vodka Cock & Bull Ginger Beer Fresh Lime</i>	11
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> -add smoke \$2	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