

WINE

JOIN US 9PM-12AM SUNDAY TO WEDNESDAY
FOR ½ PRICE CALIFORNIA WINE BOTTLES

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, Ca.	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, Ca.			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, Cabernet Sauvignon, 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

DRAFT BEER

SMOG CITY, LITTLE BO PILS, CZECH STYLE PILSNER 4.4% ABV	8
<i>Pale lager, hop spice, light malt & crisp and refreshing finish.</i>	
MODERN TIMES, HOPPY DANK AMBER ALE 6.8% ABV	8
<i>hoppy dry amber loaded up with dank hops and malt backbone</i>	
PIZZA PORT, SWAMI’S, IPA, 6.8% ABV	8
<i>West Coast IPA with fresh bitterness of citrus and pine</i>	
ALESMITH – NUT BROWN ENGLISH-STYLE ALE, 5% ABV	8
<i>Deep mahogany, malt-forward flavor, balances notes of biscuit, mild cocoa and earthy hops.</i>	
SAINT ARCHER WHITE ALE 5% ABV	8
<i>Crisp brew with tart citrus, spicy coriander, & orange notes</i>	

DISTRICT

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

HOUSE COCKTAIL’S

MOSCOW MULE (Draft)	11
<i>Russian Standard Vodka Cock & Bull Ginger Beer Fresh Lime</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 & Beet Infused Applejack & 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>	
<i>*Best Tasting Cocktail - M International Mixology Competition</i>	

HISTORY

OLD FASHIONED c. 1803, New York	14
<i>Woodford Bourbon Bitters Brandied Cherry</i>	
<i>-add smoke \$2</i>	
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 IPA, 7.25%	8
-GLOBAL	
Stella Artois Sam Adams Guinness	8
Corona Modelo Heineken Blue Moon	8
Budweiser Bud Light Michelob Ultra	7



CARVING BOARD

ROASTED CAGE FREE 1/2 CHICKEN <i>GF</i>	19
HOUSE SMOKED BBQ PRIME BEEF BRISKET <i>GF</i>	20
DISTRICT CHICKEN FRIED CHICKEN	19
GRILLED SALMON <i>GF</i>	22
ESPRESSO RUBBED 1/2 RACK BABY BACK RIBS <i>GF</i> (FULL RACK +5)	21
KOREAN STYLE SMOKED CHILI GLAZED PORK BELLY <i>GF</i>	20
FOREST MUSHROOMS <i>GF</i>	19

-ADD MORE: Grilled Shrimp, Calamari, or Andouille Sausage 8

SIDES: *Choice of two sides*

Coleslaw | Potato Fries | Sweet Potato Fries | Whipped Potato
Roasted Vegetables | Kimchi Fried Rice | Mac & Cheese

FAMILY STYLE GROUP DINNER

\$36 per person
(Minimum 3 people)

CHOICE OF 3 CARVING BOARD MAIN ITEMS & 2 SIDE DISHES

SERVED WITH:

House Salad, Jalapeno Corn Bread, & Chef's Dessert

SHARED PLATES

DUCK FAT FRIES	10
<i>Parmesan Cheese / Tarragon Ketchup</i>	
DISTRICT CHICKEN WINGS	14
<i>Korean Chili Sauce</i>	
CHORIZO MAC & CHEESE	12
<i>Bell Pepper / Cilantro</i>	
JALAPENO CORN BREAD	10
<i>Honey Butter</i>	
TAMARI DEVEILED EGGS <i>GF</i>	8
<i>Cage Free Eggs / Kimchi Tomato Puree / Pancetta Chip</i>	
L.A. TACOS	14
<i>Korean Style Marinated Beef / Sautéed Kimchi / Cilantro Crème / Queso Fresco</i>	

GREENS & SOUP

BUTTERNUT SQUASH BISQUE	10
KALE COBB <i>GF</i>	14
<i>Avocado / Shredded Chicken / Bacon / Egg / Tomato / Gorgonzola Dolce / Roasted Shallot Vinaigrette</i>	
CLASSIC WEDGE SALAD <i>GF</i>	13
<i>Iceberg Lettuce / Bacon Crumble / Chive / Tomato / Blue Cheese Dressing</i>	
PEAR & BEET <i>GF</i>	14
<i>Poached Pear / Burrata / Candied Walnut / Lime Vinaigrette / Balsamic Glaze</i>	

SANDWICHES

DISTRICT BURGER	17
<i>Handmade Patty White Cheddar Spinach Sriracha Aioli BBQ Sauce Brioche Bun</i>	
PROSCIUTTO & GRUYERE SANDWICH	14
<i>Smoked Gouda Gruyere Fig Jam Brioche</i>	
CHIPOTLE BBQ PORK PULLED PORK SANDWICH	14
<i>Oaxaca Cheese Fire Roasted Bell Pepper Grilled Onion Ciabatta</i>	

20% Gratuity added to parties of 6 or more
Maximum 4 separate checks or credit cards per table