



WINE

WHITE	5oz	9oz	bottle
Featured White –Rotating Selection	9	14	39
Chateau St. Michelle, Riesling , Washington	10	15	42
Placido, Pinot Grigio , Tuscany, Italy	12	17	51
“Hogwash”, Grenache Rose , California	12	17	51
J.Lohr “Riverstone”, Chardonnay , California	13	18	55
Matanzas Creek, Sauvignon Blanc , California	14	19	63
Conundrum, White Blend , California	14	19	63
Kim Crawford, Sauvignon Blanc , New Zealand			51
Chalk Hill, Chardonnay , Sonoma, California			69
Patz & Hall, Chardonnay , Sonoma , California			80
Quintessa, Illumination Sauvignon Blanc , California			85

RED	5oz	9oz	bottle
Featured Red - Rotating Selection	9	14	39
“Altos del Plata”, Malbec, Argentina	10	15	42
Beringer Founders Estate, Merlot, California	10	15	42
Louis M. Martini, Cabernet Sauvignon, Calif.	13	18	55
Conundrum, Red Blend, California (1L)	14	19	72
Chalk Hill, Pinot Noir, Sonoma, California	17	22	72
Robert Mondavi Winery, Cabernet, Calif.	16	22	71
Patz & Hall, Pinot Noir, Sonoma, California	20	28	88
Canoe Ridge, “The Expedition”, Merlot , Washington			46
Avalon, Cabernet Sauvignon , California			52
Austin Hope, “Troublemaker”, Red Blend , California			53
Hess “Allomi Vineyard”, Cabernet , Napa, California			85

SPARKLING	glass	bottle
Ruffino, Prosecco, Veneto, Italy	11	43
Chandon, Brut Classic, California	(split) 16	69
Gloria Ferrer, Brut Rosé, Carneros		69
Roederer Estate, Brut, Anderson Valley		84
Vueve Cliquot, Brut, France		131
Dom Perignon, Brut, France		275

DRAFT BEER

SMOG CITY, **LITTLE BO PILS, CZECH STYLE PILSNER** 4.4% ABV 8
pale lager, hop spice, light malt & crisp and refreshing finish.

MODERN TIMES, **HOPPY DANK AMBER ALE** 6.8% ABV 8
hoppy dry amber loaded up with dank hops and malt backbone

PIZZA PORT, **SWAMI'S, IPA**, 6.8% ABV 8
west coast ipa with fresh bitterness of citrus and pine

SAINT ARCHER **WHITE ALE** 5% ABV 8
crisp brew with tart citrus, spicy coriander, & orange notes

ALESMITH – **NUT BROWN ENGLISH-STYLE ALE**, 5% ABV 8
Deep mahogany, malt-forward flavor, balances notes of biscuit, mild cocoa and earthy hops.

BOTTLE & CAN

LOCAL

ANCHOR STEAM , CALIFORNIA LAGER, 4.9%	8
LAGUNITAS , LITTLE SUMPIN', AMERICAN PALE ALE, 7.5%	8
ANGEL CITY IPA , CALIFORNIA , 6.1%	8

GLOBAL

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

HOUSE COCKTAILS

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

DAILY COCKTAIL – Ask your server or bartender

MOSCOW MULE (Draft) 11
vodka, ginger beer, fresh lime

OLD FASHIONED 15
rye-bourbon-cognac, bitters, brandied cherry
-add smoke \$2

PALOMA *Del Sur* 13
el silencio mezcal, grapefruit, lime, lavender salt

DISTRICT COSMOPOLITAN 14
beluga noble vodka, aperol, hibiscus-cranberry-Coulis, Ginger, Lemon

LAVENDER BLOSSOM 14
Makers Mark, Lemon, Lavender, Egg White, Bitters

SUMMER TEA 13
Botanist Gin, Pimm’s, Ginger, Lemon, Cucumber, Blueberry

PISCO SOUR 14
Capurro Acholado Pisco, Lime, Egg White, Angostura

STRONG MEDICINE

MORPHINE 14
mushroom infused applejack | punt e mes | cynar
orange bitters | black salt

PENICILLIN 14
scotch | lemon | ginger | honey | peet

NICOTINE 15
toasted cacao nib infused amaro nonino | mescal | rum |
slivovitz dry curacao | espresso reduction | smoke | black
walnut bitters

OPIUM 15
bombay east gin | pamplemousse | rose water | lemon
campari | lillet rose | riesling

**Best Tasting Cocktail -2017 M International Mixology Competition*

HISTORY

VIEUX CARRÉ (voh care-eh) c. 1937 New Orleans 14
Cognac | Sazerac Rye | Carpano Antica | Benedictine |
Peychaud’s & Angostura Bitters

LAST WORD c. 1920 Detroit 13
Gin | Maraschino | Green Chartreuse | Lime

DARK N’ STORMY c. 1850 Bermuda 13
Goslings Dark Rum | Ginger | Seltzer | Lime

NEGRONI (SMOKED) c.1920, New York 15
Botanist Gin | Carpano Antica | Campari

TEQUILA DAISY “MARGARITA” c.1930’s, Mexico 14
Milagro Tequila | Cointreau | Fresh Lime | Spritzer



DISTRICT CARVING BOARD

SERVED WITH TWO SIDES

STICKY RIBS GF 20

½ Rack, BBQ Glazed Espresso & Spice Rubbed Baby Back Ribs

GRILLED SALMON GF 20

ROASTED CAGE FREE ½ CHICKEN GF 19

HOUSE SMOKED BBQ PRIME BEEF BRISKET GF 19

GRILLED CAULIFLOWER “STEAK” GF & VEGAN 16

SIDES:

CRISPY FRIES 5

WHIPPED POTATOES 5

MAC & CHEESE 6

COLESLAW 5

SWEET FRIES 6

HARVEST VEGETABLES 6

QUINOA-BASMATI MEDLEY 6

SHARE

DISTRICT CHICKEN WINGS 14
korean chili sauce | celery | baby carrots

YUCCA FRIES 10
garlic mojo aioli

HOME-MADE CHICHARRON 9
aji-verde dipping sauce | chili flakes

DUCK FAT FRIES 10
parmesan cheese | ketchup

JALEPEÑO CORN BREAD 10
honey butter | additional portion \$3/piece

DISTRICT FISH TACOS 16
local wild caught fish of the day | avocado crema |
corn tortillas | salsa casera | escabeche pickled vegetables

PACIFIC SHRIMP COCKTAIL 16
sous-vide jumbo shrimp | homemade papaya mustard |
seaweed salad | lemons

SOUP & GREENS

DAILY SOUP 6

COUNTY LINE FARMS GREEN SALAD 14
tomatoes | carrots | beets | castelveltrano olives | marcona
almonds | ricotta salata cheese | red wine vinaigrette

CLASSIC WEDGE 13
iceberg lettuce | bacon crumble | chives | tomato |
bleu cheese dressing

PEAR & BEET GF 14
poached pear | burrata | candied walnut | lime vinaigrette |
balsamic glaze

HEIRLOOM TOMATO SALAD 12
marinated tomatoes | “ranch” burrata | bacon | toasted
bread crumbs

ADD PROTEIN with GREENS:

grilled chicken 12 | flat-iron steak 15 | salmon 13 | shrimp 10

SANDWICHES

CHOICE:

Side Salad | Coleslaw | Fries | Sweet Fries

DISTRICT BURGER 17
handmade patty | white cheddar | spinach | sriracha aioli |
bbq sauce | brioche bun

CALI BURGER 19
patty melt style | chipotle mayo | smashed avocado | poblano
peppers | sweet onions | jack cheese | garlic butter toasted bread

WHERE’S THE BEEF? BURGER 19
impossible® patty | american cheese | secret spread | tomato |
lettuce | whole wheat bun

NY STEAK SANDWICH 20
salt caramelized onions | garlic-balsamic aioli | lettuce | tomato |
toasted baguette

GREEN GODDESS SANDWICH 15
avocado | pickled shallots | ripe tomato | sprouts | fresh
mozzarella | whole grain bread with seeds

ANGRY CHICKEN SANDWICH 17
crispy fried chicken breast | honey mustard spread |
homemade pickles | coleslaw | brioche bun

BLT SANDWICH 15
bacon | lettuce | tomato | herb aioli | toasted sourdough bread

ROASTED TURKEY CLUB 15
avocado | crispy bacon | tomato | lettuce | gruyere cheese |
lemon aioli | sourdough bread

ROASTED PORK SANDWICH 16
caribbean spiced shoulder | gruyere cheese | carved ham |
homemade pickles | dijon spread | ciabatta



20% GRAUTITY 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