



WINE

WHITE	5oz	9oz	bottle
Featured White – Rotating Selection	9	16	34
Chateau St. Michelle, Riesling , Washington	10	18	38
Placido, Pinot Grigio , Tuscany, Italy	12	20	46
“Hogwash”, Grenache Rose , California	12	20	46
J.Lohr “Riverstone”, Chardonnay , California	13	21	50
Matanzas Creek, Sauvignon Blanc , California	14	24	54
Conundrum, White Blend , California	14	24	54
Kim Crawford, Sauvignon Blanc , New Zealand	13	21	50
Chalk Hill, Chardonnay , Sonoma, California			69
Patz & Hall, Chardonnay , Sonoma, California			78
Quintessa, Illumination Sauvignon Blanc , California			85

RED	5oz	9oz	bottle
Featured Red - Rotating Selection	9	16	34
“Altos del Plata”, Malbec, Argentina	10	18	38
Beringer Founders Estate, Merlot, California	10	18	38
Louis M. Martini, Cabernet Sauvignon, Calif.	13	21	50
Conundrum, Red Blend, California (1L)	14	24	54
Chalk Hill, Pinot Noir, Sonoma, California	15	26	58
Robert Mondavi Winery, Cabernet, Calif.	15	26	58
Patz & Hall, Pinot Noir, Sonoma, California	20	34	78
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
Vueve Cliquot, Brut, France		131
Mumm Napa, Brut, Napa Valley, CA		144
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	9
hoppy dry amber loaded up with dank hops and malt backbone	
PIZZA PORT, SWAMI'S, IPA , 6.8% ABV	9
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 PILSNER , CALIFORNIA, 6.1%	8

GLOBAL

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

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

SWEET FRIES 6

WHIPPED POTATOES 5

HARVEST VEGETABLES 6

MAC & CHEESE 6

QUINOA-BASMATI MEDLEY 6

COLESLAW 5

SHARE

DISTRICT CHICKEN WINGS korean chili sauce celery baby carrots	14
YUCCA FRIES garlic mojo aioli	10
HOME-MADE CHICHARRON aji-verde dipping sauce chili flakes	9
DUCK FAT FRIES parmesan cheese ketchup	10
JALEPENO CORN BREAD honey butter additional portion \$3/piece	10
DISTRICT FISH TACOS local wild caught fish of the day avocado crema corn tortillas salsa casera escabeche pickled vegetables	16
PACIFIC SHRIMP COCKTAIL sous-vide jumbo shrimp homemade papaya mustard seaweed salad lemons	16

SOUP & GREENS

DAILY SOUP	6
COUNTY LINE FARMS GREEN SALAD tomatoes carrots beets castelveltrano olives marcona almonds ricotta salata cheese red wine vinaigrette	14
PEAR & BEET ^{GF} poached pear burrata candied walnut lime vinaigrette balsamic glaze	14
TUSCAN WINTER KALE SALAD ^{GF} pomegranates golden raisins green apple aged white cheddar crispy quinoa meyer lemon vinaigrette	13

SANDWICHES

CHOICE:

Side Salad | Coleslaw | Fries | Sweet Fries

DISTRICT BURGER handmade patty white cheddar spinach sriracha aioli bbq sauce brioche bun	17
CALI BURGER patty melt style chipotle mayo smashed avocado poblano peppers sweet onions jack cheese garlic butter toasted bread	19
WHERE'S THE BEEF? BURGER impossible® patty american cheese secret spread tomato lettuce whole wheat bun	19
NY STEAK SANDWICH salt caramelized onions garlic-balsamic aioli lettuce tomato toasted baguette	20
GREEN GODDESS SANDWICH avocado pickled shallots ripe tomato sprouts fresh mozzarella whole grain bread with seeds	15
ANGRY CHICKEN SANDWICH crispy fried chicken breast honey mustard spread homemade pickles coleslaw brioche bun	17
BLT SANDWICH bacon lettuce tomato herb aioli toasted sourdough bread	15
ROASTED TURKEY CLUB avocado crispy bacon tomato lettuce gruyere cheese lemon aioli sourdough bread	15
ROASTED PORK SANDWICH caribbean spiced shoulder gruyere cheese carved ham homemade pickles dijon spread ciabatta	16



ADD PROTEIN with GREENS:

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

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