

## BAR APPETIZERS

**SPICED ALMONDS** \$6

PAPRIKA, THYME, TART CHERRY

**SMOKED SALMON\*** \$14

PICKLED VEGETABLE, MUSTARD GREEN, LEMON-FENNEL VINAIGRETTE

**KOREAN FRIED CHICKEN** \$15

GOCHUJANG SAUCE, APPLE-DAIKON RADISH SALAD, PEANUTS

**LAMB MEATBALLS** \$17

DATE CHUTNEY, TZATZIKI, CRISPY PITA

**HOUSE SMOKED PASTRAMI** \$16

PICKLED CABBAGE, MUSTARD CREAM, CRISPY POACHED EGG

## BURGER MONTH FEATURED BURGERS

ALL BURGERS SERVED WITH DUCK FAT FRIES OR SIMPLE SALAD

**MICHAEL'S MOM'S FALAFEL BURGER** \$18

CHICKPEA, FAVA BEAN, TZATZIKI

*CHARDONNAY - ROLAND LAVANTUREUX CHABLIS, BURGUNDY, FRANCE 2015 - \$18*

**BOURBON STEAK WAGYU BURGER\*** \$22

CONFIT TOMATO, STRACCIATELLA, ARUGULA PESTO

BALSAMIC AÏOLI, PANCETTA

*SANGIOVESE - CIACCI PICCOLOMINI D'ARAGONA MONTECUCCO SANGIOVESE TUSCANY, ITALY 2013 - \$18*

**"FORK AND KNIFE" WAGYU BURGER\*** \$28

SMOKED BLUE CHEESE, CREAMED MUSHROOM, BACON

PORT GLAZED CIPPOLINI ONION, SLOW POACHED FARM EGG

*CABERNET SAUVIGNON - CHÂTEAU SOCIANDO-MALLET HAUT-MÉDOC, BORDEAUX, FRANCE 2012 - \$28*

**CRISPY HALIBUT BURGER\*** \$29

ALASKAN KING CRAB, SPICY OLD BAY REMOULADE

NAPA CABBAGE, LEMON-CAPER VINAIGRETTE

*ANCHOR STEAM CALIFORNIA COMMON \$6*

**HERITAGE TURKEY BURGER\*** \$21

AVOCADO, TOMATO, SMOKED PAPRIKA AÏOLI

ARUGULA, PEPPER-JACK CHEESE

*PINOT NOIR - SOTER 'NORTH VALLEY' WILLAMETTE VALLEY, OREGON 2016 \$19*

## BAR ENTREES

**MARKET FISH\*** \$35

LOCAL GREENS, SEASONAL VEGETABLES, SHERRY VINAIGRETTE

**STEAK FRITES\*** \$45

9OZ PRIME SKIRT STEAK, 75 SAUCE

\*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORN ILLNESS.