

## Brunch Cocktails

- BOTTOMLESS MIMOSA - *Orange, Cranberry, Pineapple, Grapefruit, Guava or Peach* 16  
DISTRICT BLOODY MARY - *Vodka, Housemade Bloody Mary Mix, Pickled Veggies & Chili Spiced Rim* 12  
IRISH COFFEE - *Jameson Irish Whiskey, Agave & Whipped Cream* 10  
MICHELADA - *Pilsner, Housemade Bloody Mary Mix, Lime & Chili Spiced Rim* 8

## Sunday Brunch

- CHICKEN AND WAFFLES 16  
Vermont maple syrup, house hot sauce
- BISCUITS 'n GRAVY 14  
two cream biscuits & two poached eggs, sawmill gravy, applewood smoked bacon, chives
- SKILLET BAKED EGGS  
*include 2 free range eggs & roasted baby potatoes*
- VEGETARIAN SKILLET - asparagus, roasted mushroom, goat cheese, avocado 16  
CHICKEN SAUSAGE SKILLET - confit garlic, grilled corn & scallion, pickled fresno peppers, roasted cherry tomatoes 16  
BRAISED BACON SKILLET - roasted cipollini onion, charred jalapeno, farmhouse cheddar 17
- APPLEWOOD SMOKED BACON (4 slices) 6
- TWO FREE RANGE EGGS your way 5
- BUTTER TOASTED PAN DE MIE 3
- ONE CREAM BISCUIT 3
- add AVOCADO to anything 3

MARINATED OLIVES 7

SPICED MARCONA ALMONDS 7

PICKLED MARKET VEGETABLES 8

DEVEILED EGGS 8

sriracha chili, pickled radish & sprout

ORGANIC GREENS SALAD 11

avocado, shaved radishes & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette

ASPARAGUS SALAD 14

butter lettuce, roasted mushrooms, feta valbreso, gold balsamic vinaigrette

AHI TUNA POKE 19

cucumber, avocado, passionfruit dressing, limu seaweed, black sesame furikake rice

FRIED CHICKEN SANDWICH 16

pickled fresno chili slaw, spiced honey mayo, simple greens

SMOKED PORK BELLY SLIDERS 14

pineapple kimchi, white shoyu aioli, cilantro, fried shallots, simple greens

DISTRICT BURGER 17

artisanal cheeses, red wine onion jam, Fallot sauce, simple greens

HOUSE CUT FRIES 9

truffled parmesan aioli, fresh herbs

SPINACH & FONTINA ARANCINI 10.5

smoked tomato sauce

WEST INDIES SPICED WINGS 12

mango-tamarind yogurt sauce, green onion

LAMB MEATBALLS 14

lamb & pork, chermoula spiced tomato sauce, manchego cheese, olive oil grilled baguette

**SPARKLING**

**Bubble Trouble** *flight 22*  
*Fine sparkling wines from around the world*

**Faire la Fête, Brut Rosé, Crémant de Limoux, FR NV** 13 / 52  
*Strawberry shortcake & cherry blossom; tingly bubbles & a lemony finish.*

**S. Osvaldo, Prosecco, Treviso, Italy NV** 12 / 48  
*Asian pear & Golden delicious apple. Brut in style, crisp finish.*

**Etoile by Chandon, Chardonnay blend, Carneros, CA NV** 18 / 72  
*Apples, pears and toast. Rich mousse and a long finish*

**WHITE**

**Wispy Whites** *flight 21*  
*Dry, mineral-driven whites, with delicate aromas*

**Domaine Cherrier, Sauvignon Blanc, Sancerre, FR 2018** 16 / 64  
*Elderberry, honeydew & lemon-lime zest. Juicy with a flinty finish.*

**Buzzinelli, Ribolla Gialla, Friuli-Venezia Giulia, Italy 2018** 13 / 52  
*Bartlett pear, Honeycrisp apple and hints of honey and lemon.*

**Schneider, Riesling, Rheinhessen, Germany 2016** 12 / 48  
*Ripe quince and yellow apple with beeswax and Meyer lemon. Dry finish.*

**Well Rounded** *flight 22*  
*Luscious textures; rounder-bodied whites*

**Caravaglio, Malvasia, Salina, Sicily 2017** 11 / 44  
*Notes of ripe white peach & clementine. Fleshy palate & a salty finish.*

**Olivier Morin, Chardonnay, Aligote, Burgundy, FR 2017** 12 / 48  
*Granny Smith apple, Meyer lemon & wet slate. Juicy with a clean finish.*

**Flowers, Chardonnay, Sonoma Coast, CA 2016** 20 / 80  
*Baked apple and pear, Meyer lemon & Kettle corn, round yet crisp finish.*

**RED**

**On the Bright Side** *flight 23*  
*Elegant reds with bright acidity*

**Cooper Hill, Pinot Noir, Willamette Valley, OR 2018** 16 / 64  
*Organic. Ripe red cherry & strawberry; hints of damp earth & minerals.*

**Arlaud, Pinot Noir, Morley St.-Denis, Burgundy, FR 2017** 18 / 72  
*Cherry licorice & cedar plank with lilac & damp earth. Long, elegant finish.*

**Breca, Grenache, Calatayud, Spain 2016** 12 / 48  
*Blueberry & blackberry preserves with a juicy palate and a bright finish.*

**Spice & Jam Session** *flight 25*  
*Bolder fruit expressions with hints of spice*

**Elderton, Shiraz, Barossa, Australia 2016** 15 / 60  
*Blueberry jam, wild huckleberry, hints of cocoa and baking spice.*

**Bedrock Wine Co., Zinfandel, Sonoma, CA 2017** 14 / 56  
*Rich & robust with blackberry cobbler, black plum and vanilla bean.*

**Keenan, Cabernet Sauvignon, Napa, CA 2015** 20 / 80  
*Dark berry fruit, with hints of vanilla & baking spice. Full body; long finish.*

**Earth, Wind & Funk** *flight 22*  
*Old World terroir from classic European regions*

**Sierra Cantabria, 'Unica', Tempranillo, Rioja, SP 2015** 20 / 80  
*Rich and rustic with red plum, black cherry with hints of oak and spice.*

**Colosi, Nero D'Avola, Sicily 2018** 11 / 44  
*Red plum, black cherry, dark olive & hints of wild flowers. Juicy yet savory*

**Triennes, Cabernet blend, Saint-Auguste, FR 2015** 12 / 48  
*Blended with Syrah. Red plum, raspberry and kalamata olives.*

**Sommelier's Choice** *flight 35*  
*Special selections available by the glass*

**Clos de La Tech, Pinot Noir, Santa Cruz Mts., CA 2012** 25 / 100  
*Red cherry, dried flowers & mushrooms. Bright palate & a long, dry finish.*

**Reserve by the Glass, MV** 20 / 80  
*Special cellar selections with vintage aging. Ask for today's feature.*

**Duckhorn, Merlot, Napa Valley, CA 2016** 25 / 100  
*Berry cobbler, overripe plum, vanilla & spice. Soft tannin, supple finish*

**COCKTAILS**

**Sazerac** 13  
*James E. Pepper Rye, Bitter Truth Creole Bitters & Absinthe*

**When Doves Cry** 13  
*Tequila, Honey, Shofferhofer Grapefruit Hefeweizen, Lime*

**District Buck** 12  
*Bourbon, Fernet Branca, Ginger Beer*

**A Fistful of Dollars** 14  
*Fidencio Mezcal, Pur Blood Orange, Agave, Lime*

**Honey Ryder** 13  
*Tito's Vodka, Lavender honey, Blood Orange Shrub, Agave, Lemon*

**Bluegrass** 13  
*Blueberry & Rosemary Infused Bourbon, Maple Syrup, Lemon*

**Buffalo Sidecar** 14  
*Buffalo Trace Bourbon, Orange Liquor, Agave, Fresh Orange, Lemon*

**Strawberry Rain** 13  
*Vodka, Strawberry Puree, Agave, Lime, Soda*

**Momma Ain't Home** 13  
*Hendricks Gin, Grapefruit Juice, Agave, Lemon*

**WINES ON TAP**

**Old Soul, Chardonnay, Lodi, CA 2016** 9

**Old Soul, Pinot Noir, Lodi, CA 2016** 9

**DRAUGHTS**

**Anchor California Lager – San Francisco, CA 4.9%** 8

**Lagunitas Hop Stoopid Ale - Petaluma, CA 8.0%** 9

**Almanac Kölsch – Alameda, CA 5.0%** 8

**Schofferhofer Grapefruit Hefeweizen - Germany 3.2%** 9

**Golden State Mighty Dry Cider - Sebastapol, CA 6.9%** 9

**BOTTLES**

**Lagunitas Little Sumpin Sumpin Ale - Petaluma, CA 7.5%** 7

**Miller Lite - Milwaukee, Wisconsin 4.2%** 5

**Pacifico - Mazatlan, Mexico 4.5%** 5

**Modelo Especial – Mexico City, Mexico 4.5%** 6

**New Belgium L'Amour En Cage – Fort Collins, Co 7.5% (375 ML)** 16