

HAPPY HOUR

Tuesday – Friday 4-6PM | Saturday – 5-7PM

2 for 1 OYSTERS ON THE HALF SHELL mignonette and fresh horseradish (minimum 6 per order)

\$7 DRINKS & BITES

WELL DRINKS house spirit + soda, tonic or cranberry

WINES & BEERS ask your server for today's selections.

DEVEILED EGGS | TEMPURA AVOCADO | FRENCH FRIES

FONTINA & SPINACH ARANCINI | CRISPY SPICED CHICKEN WINGS

SPICED MARCONA ALMONDS ◆ 7 | PICKLED MARKET VEGETABLES ◆ 7 | HOUSE MARINATED OLIVES ◆ 7

CHEESE PLATE chef's selection of three, artisan bread & accoutrements 15

CHARCUTERIE BOARD chef's selection of five house made pâtés and cured meats, crostini and accoutrements 18

OYSTERS ON THE HALF SHELL* champagne mignonette, fresh horseradish & lemon 3 ea

DEVEILED EGGS* sriracha chili, pickled radish & sprout 8

ORGANIC GREENS avocado, shaved radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette 11

GRILLED BROCCOLI DE CICCIO & ARUGULA SALAD roasted mushrooms, feta valbreso, gold balsamic 14

SHRIMP AND CRAB CAUSA purple potato, avocado, mango, aji rocoto sauce 17

HEIRLOOM TOMATOES basil burrata, tiny corn fritters, aged peach balsamic, arbequina olive oil 16

AHI TUNA POKE* passionfruit dressing, cucumber, avocado, limu seaweed, black sesame furikake rice 19

FRENCH FRIES* fresh herbs, truffle parmesan aioli ◆ 8

TEMPURA AVOCADO* jalapeño-lime aioli, sweet 'n spicy sea salt ◆ 9.5

FONTINA & SPINACH ARANCINI smoked tomato sauce ◆ 10.5

CRISPY SPICED CHICKEN WINGS west indies spice rub, tamarind yogurt dip ◆ 12.5

LAMB MEATBALLS house ground lamb & pork, chermoula tomato sauce & manchego cheese 13

DISTRICT BURGER artisanal cheeses, red wine onion jam, Fallot sauce, served with fries 17

SLICED HANGER STEAK* – porcini demi-glace, salsa verde, green onion tempura 23

SLIDERS (2 per order)

FRIED CHICKEN SLIDERS pickled fresno chili slaw, spiced honey mayo 13

CRISPY SMOKED PORK BELLY SLIDERS pineapple kimchi, white shoyu aioli, cilantro, fried shallots 14

BEEF SLIDERS* artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2) 14

HAND TOSSED PIZZA ◆

made to order using a blend of 00 Caputo and locally milled flours with house-made ingredients

MARGHERITA sugar plum tomato, fresh mozzarella, basil 17

NAPOLI garlic tomato sauce, shredded mozzarella, parmesan 16

MUSHROOM roasted garlic béchamel, Tuscan kale, fontina, parmesan 19

PISTACHIO PESTO heirloom tomato, caramelized onion, roasted heirloom zucchini, CA chèvre 18

ADDITIONS: pepperoni, prosciutto, Italian sausage, truffle oil \$3 ea | mushrooms, black olives, Calabrian chilis \$2 ea

* Consuming raw or undercooked proteins may increase your risk of food-borne illness, especially if you have a medical condition.
A 3% Oakland Business Mandates Surcharge will be added to your bill.

SPARKLING

Bubble Trouble	flight 22
<i>Fine sparkling wines from around the world</i>	
Faire la Fête, Brut Rosé, Crémant de Limoux, FR NV	13 / 52
<i>Strawberry shortcake & cherry blossom; tingly bubbles & a lemony finish.</i>	
S. Osvaldo, Prosecco, Treviso, Italy NV	12 / 48
<i>Asian pear & Golden delicious apple. Brut in style, crisp finish.</i>	
Etoile by Chandon, Chardonnay blend, Carneros, CA NV	18 / 72
<i>Apples, pears and toast. Rich mousse and a long finish</i>	

WHITE

Wispy Whites	flight 21
<i>Dry, mineral-driven whites, with delicate aromas</i>	
Saveé Sea, Pinot Gris, Marlborough, New Zealand 2017	9 / 36
<i>Meyer lemon and sea-salt dusted tangerine. Fruity and crisp</i>	
Buzzinelli, Ribolla Gialla, Friuli-Venezia Giulia, Italy 2018	13 / 52
<i>Bartlett pear, Honeycrisp apple and hints of honey and lemon.</i>	
Schneider, Riesling, Rheinhessen, Germany 2016	12 / 48
<i>Ripe quince and yellow apple with beeswax and Meyer lemon. Dry finish.</i>	
Well Rounded	flight 22
<i>Luscious textures; rounder-bodied whites</i>	
Caravaglio, Malvasia, Salina, Sicily 2017	11 / 44
<i>Notes of ripe white peach & clementine. Fleshy palate & a salty finish.</i>	
Olivier Morin, Chardonnay, Aligote, Burgundy, FR 2017	12 / 48
<i>Granny Smith apple, Meyer lemon & wet slate. Juicy with a clean finish.</i>	
Flowers, Chardonnay, Sonoma Coast, CA 2016	20 / 80
<i>Baked apple and pear, Meyer lemon & Kettle corn, round yet crisp finish.</i>	

RED

On the Bright Side	flight 22
<i>Elegant reds with bright acidity</i>	
Cooper Hill, Pinot Noir, Willamette Valley, OR 2018	16 / 64
<i>Organic. Ripe red cherry & strawberry; hints of damp earth & minerals.</i>	
Arlaud, Pinot Noir, Morley St.-Denis, Burgundy, FR 2017	18 / 72
<i>Cherry licorice & cedar plank with lilac & damp earth. Long, elegant finish.</i>	
Almacruz, Cabernet Blend, Colchagua Valley, Chile 2017	9 / 36
<i>Dusty red berries, green bell pepper and cocoa powder. Fruity and spicy.</i>	
Spice & Jam Session	flight 26
<i>Bolder fruit expressions with hints of spice</i>	
Elderton, Shiraz, Barossa, Australia 2016	15 / 60
<i>Blueberry jam, wild huckleberry, hints of cocoa and baking spice</i>	
Frank Family, Zinfandel, Napa, CA 2017	16 / 64
<i>Rich & robust with blackberry cobbler, black plum and vanilla bean.</i>	
Keenan, Cabernet Sauvignon, Napa, CA 2015	20 / 80
<i>Dark berry fruit, with hints of vanilla & baking spice. Full body; long finish.</i>	
Earth, Wind & Funk	flight 22
<i>Old World terroir from classic European regions</i>	
Sierra Cantabria, 'Unica', Tempranillo, Rioja, SP 2015	20 / 80
<i>Rich and rustic with red plum, black cherry with hints of oak and spice.</i>	
Colosi, Nero D'Avola, Sicily 2018	11 / 44
<i>Red plum, black cherry, dark olive & hints of wildflowers. Juicy yet savory.</i>	
Triennes, Cabernet blend, Saint-Auguste, FR 2015	12 / 48
<i>Blended with Syrah. Red plum, raspberry and kalamata olives.</i>	

Sommelier's Choice	flight 35
<i>Special selections available by the glass</i>	
Clos de La Tech, Pinot Noir, Santa Cruz Mts., CA 2012	25 / 100
<i>Red cherry, dried flowers & mushrooms. Bright palate & a long, dry finish.</i>	
Reserve by the Glass, MV	20 / 80
<i>Special cellar selections with vintage aging. Ask for today's feature.</i>	
Duckhorn, Merlot, Napa Valley, CA 2016	25 / 100
<i>Berry cobbler, overripe plum, vanilla & spice. Soft tannin, supple finish.</i>	

COCKTAILS

Sazerac	13
<i>James E. Pepper Rye, Bitter Truth Creole Bitters & Absinthe</i>	
When Doves Cry	13
<i>Tequila, Honey, Shofferhofer Grapefruit Hefeweizen, Lime</i>	
District Buck	12
<i>Bourbon, Fernet Branca, Ginger Beer</i>	
A Fistful of Dollars	14
<i>Fidencio Mezcal, Pur Blood Orange, Agave, Lime</i>	
Honey Ryder	13
<i>Tito's Vodka, Lavender honey, Blood Orange Shrub, Agave, Lemon</i>	
Bluegrass	13
<i>Blueberry & Rosemary Infused Bourbon, Maple Syrup, Lemon</i>	
Buffalo Sidecar	14
<i>Buffalo Trace Bourbon, Orange Liquor, Agave, Fresh Orange, Lemon</i>	
Strawberry Rain	13
<i>Vodka, Strawberry Puree, Agave, Lime, Soda</i>	
Momma Ain't Home	13
<i>Hendricks Gin, Grapefruit Juice, Agave, Lemon</i>	

WINES ON TAP

Old Soul, Chardonnay, Lodi, CA 2016	9
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DRAUGHTS

Almanac Kölsch, Alameda, CA 5.0%	8
Anchor California Lager, San Francisco, CA 4.9%	8
Lagunitas Hazy Wonder Ale, Petaluma, CA 6.0%	9
Firestone 805 Blonde Ale, Paso Robles, CA 4.7%	8
Calicraft Oaktown Brown, Walnut Creek, CA 6.7%	8
Guinness Stout - Dublin, Ireland 4.2%	9
Schofferhofer Grapefruit Hefeweizen, Germany 3.2%	9
Radeberger Pilsner, Radeberg, Germany 4.8%	8
Delerium Tremens, Belgium 8.5%	11
Golden State Mighty Dry Cider, Sebastopol, CA 6.9%	9

BOTTLES

Lagunitas Little Sumpin Sumpin Ale, Petaluma, CA 7.5%	7
Miller Lite Milwaukee, Wisconsin 4.2%	5
Pacifico Mazatlán, 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

Parties of six or more are subject to 20% gratuity.

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

Starters & Shareables

SPICED MARCONA ALMONDS 7 | PICKLED MARKET VEGETABLES 7 | HOUSE MARINATED OLIVES 7

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Sunday Brunch Mains

SKILLET BAKED EGGS include 2 free range eggs & roasted baby potatoes

VEGETARIAN SKILLET broccoli, 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
BREAKFAST PLATE two eggs your way, applewood smoked bacon, biscuit or butter toasted pan de mie add Sawmill Gravy 3	14
CHICKEN & WAFFLES Vermont maple syrup, house hot sauce	16
BISCUITS & GRAVY two cream biscuits & two poached eggs, sawmill gravy, applewood smoked bacon, chives	14
DISTRICT BURGER artisanal cheeses, red wine onion jam, Fallot sauce, served with fries	17
SIDES: APPLEWOOD SMOKED BACON (4 slices)	6
TWO FREE RANGE EGGS your way	5
BUTTER TOASTED PAN DE MIE	3
CREAM BISCUIT	3
add AVOCADO to anything	3