

3 CHEESE PLATE chef's selection, artisan bread & accoutrements	18
3 CHARCUTERIE BOARD chef's selection of cured meats, crostini and accoutrements	17
CHARCUTERIE AND CHEESE BOARD chef's selection of three cured meats, and three cheeses	28
OYSTERS ON THE HALF SHELL* champagne mignonette, horseradish & lemon ◆	3.5 ea
DEVILED EGGS* fermented chili, pickled radish & sprout ◆	10
ORGANIC GREENS avocado, watermelon radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette	14
ARUGULA SALAD shaved pecorino, rosemary walnuts, pomegranate vinaigrette	13
HEIRLOOM TOMATO & BURRATA peach panzanella, local olive oil, aged balsamic	17
CEVICHE MIXTA* halibut-calamari-shrimp, aji amarillo chili & sour orange, yuca frita, crispy plantains	18
AHI TUNA POKE* crispy sushi rice, passionfruit ponzu, cucumber, avocado, black sesame furikake, seaweed	15
HOUSE CUT FRIES* fresh herbs, truffle parmesan aioli ◆	9.5
ARANCINI ROMANO crispy spinach & fontina risotto, smoked tomato sauce ◆	13
ELOTE fried street corn with mole spices, roasted chili crema, cotija, cilantro	15
GAMBAS AL AJILLO spicy garlic white shrimp, preserved lemon risotto, crispy capers	21
CRISPY SPICED CHICKEN WINGS west indies spice rub, mango-tamarind yogurt dip ◆	15
LAMB MEATBALLS house ground lamb & pork, chermoula tomato sauce & manchego cheese	16
GRILLED HANGER STEAK* porcini bordelaise sauce, tempura onion, persillade, roasted marble potatoes	31

SANDWICHES ◆

BUTTERMILK FRIED CHICKEN SLIDERS pickled fresno chili slaw, spiced honey remoulade	17
ALL NATURAL BEEF SLIDERS* artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2)	17
DISTRICT BURGER farmhouse cheddar, house bacon, black garlic aioli, takikomi onion, b&b pickles, fries	24

PIZZA ◆

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

MARGHERITA garlic tomato sauce, fresh mozzarella, parmesan, aged provolone, basil leaves	19
MUSHROOM roasted garlic béchamel, Tuscan kale, fontina & parmesan	23
CALABRIAN CHICKEN SAUSAGE crema Cosenza, arugula, sweet onion, aged provolone	24

ADDITIONS: pepperoni, prosciutto, Italian sausage, chicken sausage, mushrooms, Calabrian chili, arugula, bacon \$3 ea

DINNER FOR TWO: \$35

Choose 1: ARANCINI ROMANO or LAMB MEATBALLS

Choose 1: ARUGULA SALAD or BABY GEM SALAD

Included: MARGHERITA PIZZA, plus one topping

DESSERT ◆

PEAR & BLACK CURRANT CRISP brown sugar-oat topping, vanilla bean ice cream	11
BREAD PUDDING bourbon-pecan caramel sauce, vanilla bean whipped cream	13
CHOCOLATE POT DE CRÈME butterscotch mousse, graham cracker crumble, torched marshmallow	12
HOUSE MADE ICE CREAM TRIO ask your server for today's selections	9

* Consuming raw or undercooked proteins may increase your risk of food-borne illness, especially if you have a medical condition.
A 5% Oakland Business Mandates Surcharge will be added to your bill.

SPARKLING

Bubble Trouble	flight 24
<i>Fine sparkling wines from around the world</i>	
Vol Enchanté, Brut rosé, Crémant D'Alsace, FR, NV	16 / 64
<i>Gala apple, lemon, gooseberries & minerals. Fine bubbles; very dry finish.</i>	
S. Osvaldo, Prosecco, Treviso, Italy NV	13 / 52
<i>Asian pear & Golden delicious apple. Brut in style, crisp finish.</i>	
Roederer Estate, Brut, Anderson Valley, CA NV	18 / 72
<i>Crisp apple & pear, hints of toast; fine bubbles. Fruity yet dry on the finish.</i>	

WHITE

Wispy Whites	flight 22
<i>Dry, mineral-driven whites, with delicate aromas</i>	
Serge Dagueneau, "Les Pentes", Pouilly Fumé, France 2021	20 / 80
<i>Gooseberry, lemon curd, subtle notes of quince & honey. Delicate finish.</i>	
Molinetto, Cortese, Gavi, Piemonte, Italy 2020	12 / 48
<i>Yellow apple, Asian pear, almond & melon. Medium-bodied; salty finish.</i>	
Dr. Nägler, "Slate", Riesling, Rheingau, Germany 2021	12 / 48
<i>Golden apple, honey & Meyer lemon. Tingling minerals & a dry finish.</i>	
Well Rounded	flight 25
<i>Luscious textures; rounder-bodied whites</i>	
Vigneron de Buxy, Chardonnay, Burgundy 2020	13 / 52
<i>White peach, orange & hazelnut. A kiss of richness & oak on the finish.</i>	
Laxas, Albariño, Condado de Tea, Rias Baixas, Spain 2021	14 / 56
<i>Green apple, apricot & hints of oyster shell. Fruity with a salty finish.</i>	
Talley, Chardonnay, San Luis Obispo Coast, CA 2021	18 / 76
<i>Estate grown. Yellow apple, honey toast & kettle corn. Rich & juicy.</i>	
Maceration Appreciation	flight 23
<i>Wines fermented with skins on</i>	
VieVité, Grenache rosé blend, Cotes de Provence, FR 2021	15 / 60
<i>Ripe strawberry, white flowers & hibiscus spice. Light with a fresh finish.</i>	
Breaking Bread, "Marmalade", blend, North Coast, CA 2023	16 / 64
<i>Organic and orange. Candied tangerine, citrus pith & peach. Floral finish.</i>	
Raza, "Pet-Nat", Trajadura, Vinho Verde, Portugal, 2021	14 / 72
<i>Wild yeast aromas, notes of lychee, pineapple gomme & dried raisins</i>	

RED

On the Bright Side	flight 23
<i>Elegant reds with bright acidity</i>	
Raeburn, Pinot Noir, Russian River Valley, CA 2021	15 / 60
<i>Vine-ripened strawberry, cherry cola & spice. Balanced & elegant finish.</i>	
Haden Fig, Pinot Noir, Willamette Valley, OR 2021	18 / 76
<i>Bright red cherry & pomegranate with black tea & hibiscus. Bright & tangy.</i>	
Tiziano Mazzoni, Nebbiolo, Colline Novaresi, Italy 2020	12 / 48
<i>Thick red plum, kalamata olive, rose petal & dust. Firm, silky fruit tannin.</i>	
Beyond Bordeaux	flight 24
<i>Bordeaux-style blends from around the world</i>	
Catalpa, Malbec, Mendoza, Argentina 2020	13 / 52
<i>Blackberry & cassis, hints of violet, tobacco and herbs. Juicy & bright.</i>	
Paso-D'Oro, Cabernet Sauvignon, Paso Robles, CA 2021	16 / 64
<i>Black currant, spiced plum & vanilla. Juicy, firm fruit tannins; long finish.</i>	
Pontête Bellegrave, Merlot blend, Bordeaux, FR 2019	19 / 76
<i>Dark cherry, red licorice & spice. Soft yet firm tannin; long, dry finish.</i>	
From the Cellar	flight 34
<i>Unique cellar selections by our Sommelier.</i>	
Maurice Charleux, Maranges 1er Cru, Burgundy, FR 2019	25 / 100
<i>Ripe raspberry & Morello cherry with hints of cider. Long, elegant finish.</i>	
Ugalde, Tempranillo blend, Rioja Reserva, Spain 2017	20 / 80
<i>Bright red cherry, dark olive, toffee & vanilla. Full and velvety.</i>	
Durant & Booth, Cabernet Sauvignon, Napa Valley, CA 2018	22 / 88
<i>Baked plum, blueberries & mocha. Full bodied with a lingering finish.</i>	

One check per table, which can be split on up to two credit cards.

COCKTAILS \$15

Espresso Yourself
<i>Vodka, Mr.Black Coffee Liqueur, Agave, Cream</i>
Port Authority
<i>Bourbon, Grahams Ruby Port, Agave & Lemon</i>
Despacito
<i>Mezcal, Hibiscus, Tamarind, Lime, Agave, Chili</i>
When Doves Cry
<i>Cazadores Blanco Tequila, Honey, Grapefruit Hefeweizen, Lime</i>
Some Like it Hot
<i>21 Seeds Jalapeno and Cucumber Tequila, Agave, Lime, Black Salt</i>
Do the Right Thing
<i>Hennessey, Lemon, Agave, Iced Tea</i>
Honey Ryder
<i>Vodka, Lavender Honey, Guava Juice, Agave, Lemon</i>
Bluegrass
<i>Blueberry & Rosemary Infused Bourbon, Maple Syrup, Lemon</i>
Buffalo Sidecar
<i>Buffalo Trace Bourbon, Orange Liqueur, Agave, Fresh Orange, Lemon</i>
Strawberry Rain
<i>Vodka, Strawberry Puree, Agave, Lime, Soda</i>
Momma Ain't Home
<i>Gin, Grapefruit Juice, Agave, Lemon</i>
Snakes On A Plane
<i>Mezcal, Aperol, Amaro, Bitters, Lemon</i>

WINES ON TAP

Old Soul, Chardonnay, Lodi, CA	11
Old Soul, Pinot Noir, Lodi, CA	11

DRAFT BEER

Line 51 Oakland Roots IPA, Oakland, CA 6.5%	9
District Pilsner by Line 51, Oakland, CA 5.3%	9
Almanac Kölsch, Alameda, CA 5.0%	9
Other Brother Brewing Builders Nitro Stout, Seaside, CA 7.1%	10
Alvarado Street Mai Tai IPA, Salinas, CA 6.5%	11
Calidad Mexican Style Lager, Santa Barbara, CA 4.6%	9
Pizza Port Chronic Amber Ale, Carlsbad, CA 4.9%	10
Occidental Brewing Hefeweizen, Portland, OR 5%	10
Radeberger Pilsner, Radeberg, Germany 4.8%	9
Schofferhofer Grapefruit Hefeweizen, Germany 3.2%	11

CANS / BOTTLES

Altamont Mac Drizzle Golden Ale, Livermore, CA 5.2% (16oz)	9
Crux Glow Stick Hazy IPA, Bend, OR 5.9%	8
Pacifico Mazatlán, Mexico 4.5%	7
Russian River, Pliny The Elder DIPA, Santa Rosa, CA 8% (16.9oz)	15
Shacksbury Classic Dry Cider, Vergennes, VT 5.2%	8



SCAN FOR HAPPY HOUR & DAILY DRINK SPECIALS

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