

PROLOGUES + OPENINGS

GARLIC FRENCH FRIES Pimentón dip	7
ARTISAN CHEESE PLATE selection of three cheeses, quince jam honeycomb, almonds	16
FISH + SHRIMP CAKES curry, jicama slaw	8
LAMB MEATBALLS harissa tomato sauce	9
SPICY SAUSAGE CAZUELA spicy Italian sausage, cranberry beans	11
MIXED GREEN SALAD pomeray mustard vinaigrette	9
CAESAR SALAD romaine hearts, peasant bread croutons	8
PATTY MELT SLIDERS Caraway onions, swiss cheese, morel mushrooms	16
SONOMA CLUB SANDWICH chicken breast, black forest ham applewood smoked bacon	15
STEAK AND FRIES bavette steak, garlic fries small salad, herb butter	29
FLATBREAD grilled onion, chorizo, piquillo pepper, herbed goat cheese, arugula	13
CRISPY DUCK RAVIOLI foie gras, truffled potato puree, celery root salad	9

LAGERS

Amstel Light	7
Pacifico	6
Sapporo	7
Clausthaler Non-Alcoholic	5

ALES

Anchor Brewing <i>Christmas Ale 2009</i>	7
Anchor Brewing <i>Porter</i>	7
Dogfish Head <i>90 Minute IPA</i>	10
Erdinger Hefe-weizen	8
Green Flash <i>West Coast IPA</i>	8
Samuel Smith <i>Oatmeal Stout</i>	10
Sierra Nevada <i>Kellerweis</i>	7

BELGIAN & BELGIAN STYLE

Hitachino Nest XH (sake cask aged)	15
Chimay <i>Red Label</i>	12
Duchesse de Bourgogne	16
Duvel, 330 ml	10
Duvel, 1500 ml	65
La Chouffe	13
Orval	14
St. Bernardus <i>Wit</i> , 330 ml	12
St. Landelin <i>La Divine</i> , 750 ml	28
Unibroue <i>La Fin du Monde</i>	9
Westmalle <i>Dubbel</i> , 330 ml	14