

SNACKS

HOUSE-MADE CHIPS GF V	8
charred scallion dip	
HOUSE-MADE BEER NUTS GF V	8
sweet and spicy	
WARM CHEESY BREAD	8
whipped organic clover butter local honey	
MIXED MARINATED OLIVES GF	9
smoked paprika herbs lemon	

SMALL PLATES

CHEESE + CHARCUTERIE PLATE	19
cypress grove midnight moon cowgirl creamery mt. tam la quercia prosciutto fra' mani salamatto	
ROASTED RED PEPPER HUMMUS V	16
baby market vegetables baked garlic naan	
BEET SALAD V	16
laura chene! goat cheese candied nuts balsamic	
YELLOWFIN TUNA POKE	19
avocado shiso wonton chips	
BLOODY MARY PRAWNS GF	18.5
celery olives pepperoncini	

HOT PLATES

BRAISED SHORT RIB FLATBREAD	18
fiscalani hopscotch cheddar butternut squash arugula	
PEAR+ GOAT CHEESE FLATBREAD	18
pears humboldt fog goat cheese figs prosciutto lemon oil balsamic	
HOUSE SMOKED LOLLIPOP WINGS	18
house-made hot sauce point Reyes blue cheese	
PORK BELLY TACOS	18
al pastor cabbage slaw salsa verde radish	
SALT + PEPPER DUCK	18
korean BBQ sauce	

gf—gluten-free v—vegetarian

kitchen closes nightly at 11pm

DESSERTS

CLASSIC CRÈME BRULÉE GF	10
FLOURLESS CHOCOLATE TORTE	10
sea salt caramel	
RICOTTA CHESSECAKE	10
morello cherries	

DESSERT WINES

Pacific Rim Ice Wine	14
Taylor Fladgate LBV Port 2008	13
Sandeman 20 Year Tawny Port	18

BOTTLED BEER

DOMESTIC	8.5
Budweiser Bud Light Michelob Ultra	
Blue Moon O'Douls non-alcoholic	
Sam Adams Boston Lager	
IMPORT	9.5
Stella Artois Corona Extra Guinness Stout	
LOCAL CRAFT	9.5
Anchor Steam Trumer Pils	
Wyder Pear Cider Lagunitas IPA	
Green Flash "West Coast" IPA Sierra Nevada Pale Ale	



THE VIEW

FOR EVENTS: VANESSA FLORES (415) 442-6794
PRIVATE EVENTS 10-400 PEOPLE

⁹An automatic 18% gratuity will be added to groups of 6 or more. We can not split checks individually for parties larger than four in order to maintain a consistent service experience for all.

Updated 01/18