

Little Summer

3425 Solano Ave. · +17072543343 · Updated: Jan 14, 2026

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CHEESE AND CHARCUTERIE 2

CHEESE BOARD	\$20.00
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3 cheeses, duck fat almonds, honey comb, jam

CURED MEAT BOARD	\$25.00
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3 cured meats, olives, locally pickled vegetables, banyuls mustard

SHARABLE SMALL PLATES 10

HOUSE MADE FOCACCIA	\$6.00
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honey butter

DEVEILED EGGS	\$9.00
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avocado tempura, togarashi

“THE PATCH” HEIRLOOM TOMATOES	\$18.00
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Di Stefano burrata, garden basil, olio verde, vin cotto

BUTTER HEAD LETTUCE	\$18.00
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bacon lardons, Laura Chenel goat cheese, garlic crumbs, harissa honey mustard

TEMPURA AVOCADO	\$14.00
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smoked tomato crema, oven roasted tomatoes

FLATBREAD	\$24.00
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garden figs, Point Reyes bleu cheese, prosciutto, baby arugula, vin cotto

GRILLED WINGS	\$14.00
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lemon-basil ranch, fried shallots

FRIED ROCK SHRIMP	\$18.00
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sauce louie, old bay

CAULIFLOWER CEVICHE	\$12.00
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cucumber, tomato, red onion, avocado, jalapeno, corn tostada

BAKED MARIN FRENCH CAMEMBERT	\$24.00
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fig jam, candied pistachio, spring mix greens, toasted baguette

LARGE PLATES 7

RICOTTA CAVATELLI	\$28.00
braised chicken, tomato, olive, poached egg	
TAGLIATELLE A MODO MIO	
chef's daily fresh pasta preparation	
MT. LASSEN CALIFORNIA TROUT	\$28.00
toasted farro, garden pesto, dried tomatoes, sweet corn, grilled red onions	
BAVETTE STEAK*	\$44.00
grilled romano beans, smoked red onion ring, chimichurri	
HALF ROASTED CHICKEN	\$32.00
heirloom zucchini, fingerling potatoes, soy brown butter, fried basil	
SPAGHETTI SQUASH AGLIO OLIO	\$27.00
heirloom tomato concasse, feta, oregano, garlic crumb	
LS BURGER*	AVAILABLE OPTIONS
red pepper remoulade, grilled red onion, Tillamook cheddar, Model Bakery brioche bun, fries	
	\$25.00
	Add Bacon: \$5.00
SWEETS 3	
DARK CHOCOLATE TERRINE	\$18.00
Valrhona 66% Caraibe, vanilla bean ice cream, One Hope petite verdot port	
WARM BUTTER TOFFEE CAKE	\$16.00
pistachio gelato, candied pistachio, salted caramel	
TABLESIDE PEACH FLAMBE FOR TWO	\$22.00
Brown sugar, butter, salted caramel ice cream	
RISE & SHINE 12	
ALL AMERICAN*	\$21.00
Two eggs any style, hash browns, choice of bacon, ham, sausage or canadian bacon, choice of toast, bagel or english muffin, fresh juice or coffee	
HUEVOS RANCHEROS*	\$24.00
Two eggs any style, rancho gordo midnight black beans, ground chorizo, tostada, roasted tomato salsa, sour cream, cotija cheese	
MODEL BAKERY PAN DE MIE FRENCH TOAST	\$19.00
Seasonal jam, sweet orange butter, maple syrup	
BREAKFAST SANDWICH*	\$18.00
Potato bun, cheddar cheese, scrambled eggs, choice of ham or applewood smoked bacon, spicy aioli, hash browns	
BAGEL & LOX	\$25.00
Bagel, smoked lox, pickled red onion, capers, cream cheese	

AVOCADO TOAST*	\$18.00
Model bakery bâtard, sunny-side up eggs, smoked tomato crema, micro greens, everything bagel seasoning	
SMOTHERED BURRITO	\$20.00
Flour tortilla, scrambled eggs, bacon, potatoes, onions, salsa, cheddar cheese, avocado, sour cream, smothered with salsa roja	
EGGS BENEDICT*	\$21.00
House-made buttermilk biscuits, canadian bacon, two poached eggs, hollandaise, hash browns	
HOUSE-MADE BISCUITS & GRAVY*	\$22.00
Sausage gravy, chives, fried eggs	
FARMER’S MARKET OMELET	\$20.00
Spinach, mushrooms, onions, cherry tomatoes, mozzarella cheese, hash brown, egg whites may be substituted on request	
DENVER OMELET	\$22.00
Ham, cheddar, onion, bell pepper, hash browns	
BERRY WAFFLE	\$18.00
Fresh berries, whipped cream, maple syrup	

ON THE SIDE 10

PARFAIT	\$12.00
House-made granola, berries, greek yogurt	
APPLEWOOD SMOKED BACON	\$8.00
TWO EGGS*	\$7.00
FRUIT	\$10.00
PORK SAUSAGE LINKS	\$8.00
MCCANN’S STEEL-CUT IRISH OATMEAL	\$12.00
House-made pumpkin seed granola, dried fruit.	
CHICKEN APPLE SAUSAGE	\$8.00
TURKEY SAUSAGE PATTIES	\$8.00
COUNTRY HAM	\$8.00
HASH BROWNS	\$7.00

BEVERAGES 17

FRESH SQUEEZED ORANGE JUICE	\$8.00
APPLE JUICE	\$7.00
CRANBERRY JUICE	\$7.00

PINEAPPLE JUICE	\$7.00
TOMATO JUICE	\$7.00
MIMOSA	\$16.00
BLOODY MARY	\$18.00
COFFEE	\$5.25
CAPPUCCINO	\$5.50
LATTE	\$5.50
HOT TEA	\$4.00
ICED TEA	\$4.00
MILK	\$4.00
CHOCOLATE MILK	\$4.00
HOT CHOCOLATE	\$4.00
SINGLE ESPRESSO	\$4.00
DOUBLE ESPRESSO	\$5.50

FROM THE STILL 10

THE LOCAL LOCAL MARTINI	\$14.00
Loch & Union gin, Lo-Fi dry vermouth, Napa Valley lemon sage bitters	
THE DIRTY	\$14.00
Loch & Union Barley gin, olive brine, smoked salt	
BORN TO BE BARRELED	\$16.00
Slaughter House whiskey, Partner sweet vermouth, Pierre Ferrand 1840, Benedictine, bitters	
FAIR FIGHT SPRITZ	\$14.00
Sipsong gin, strawberry infused aperol, lemon soda, Schramsburg blanc de blancs	
ALLEY OOP	\$16.00
Alley 6 rye whiskey, cinnamon, cocoa nib, honey, lemon, Candy Cap bitters	
PLAYS WELL WITH OTHERS	\$14.00
wheatley vodka, ginger syrup, lemon juice, basil leaves	
SUN STROKE	\$15.00
milagro blanco tequila, fresno chili, agave, tomatillo, lime, thyme	
COAST FASHIONED	\$16.00
Wild Turkey 101 rye whiskey, smoked infused femerara, Napa Valley Toasted Oak bitters	

SUNSHINE SPRITZER	\$14.00
One Hope Fumé Blanc, roku gin, lemon oleo saccharum, rosemary, tonic	
THE STONES	\$15.00
Banks 5 Island rum, plantation rum, peach, apricot, lime	

BEER 2

DRAFT BEERS	\$8.00
BOTTLED BEER / SELTZER / CIDER	
AVAILABLE OPTIONS	
Topo Chico, Strawberry Guava: \$8.00	
Guinness: \$8.00	
Laguintas, IPA: \$8.00	
Heineken: \$7.00	
Samuel Adams: \$7.00	
Sierra Nevada, Pale Ale: \$7.00	
Stella Artois: \$7.00	
Bud Light: \$6.00	
Angry Orchard, Cider: \$6.00	

SCOTCH 12

LAGAVULIN 16YR
MACALLAN 18YR
DALMORE 15YR
DALMORE 12YR
BALVINIE 21YR PORT CASK
JOHNNIE WALKER RED
JOHNNIE WALKER BLACK
JOHNNIE WALKER BLUE
GLENFIDDICH 21YR
GLENLIVET 12YR
GLENMORANGIE 10YR
GLENMORANGIE 12YR

COGNAC 4

COURVOISIER VS
HENNESSY VSOP

REMY MARTIN XO

LOUIS XIII

AFTER DINNER 4

TASTING FLIGHT

\$165.00

1 century of Taylor Fladgate Port, 10, 20, 30, 40yr tawny

FERRARI-CARANO

\$16.00

"Eldorado Gold", Semillion

FAR NIENTE

\$26.00

"Dolce", Semillon blend

TERRA D’ORO

\$9.00

Zinfandel Port

FROM THE VINEYARD 2

ONE HOPE BRUT

Brut, California

SCHRAMSBERG “MIRABELLE”

Brut Rosé, Healdsburg

BUBBLES BY THE BOTTLE 4

SCHRAMSBERG

\$52.00

Blanc de Blanc, Napa Valley

VEUVE CLICQUOT YELLOW LABEL

\$115.00

Brut, France

2014 LOUIS ROEDERER

\$159.00

Brut, France

2010 DOM PERIGNON

\$420.00

Brut, Epernay, France

ROSÉ 1

2019 BATTUELLO VINEYARDS

Valdiguie Rose, Napa Valley

WHITES BY THE GLASS 8

2019 ST SUPERY

Sauvignon Blanc, Napa Valley

2017 PATZ & HALL

Chardonnay, Sonoma Coast

2019 SWANSON

Pinot Grigio, San Benito

2020 FERRARI-CARANO

Fume Blanc, Sonoma

2020 ROMBAUER CHARDONNAY, CARNEROS

Chardonnay, Carneros

2019 EROICA

Riesling, Columbia Valley

2019 RUTHERFORD RANCH

Sauvignon Blanc, Napa Valley

2018 7 CELLARS

Chardonnay, Paso Robles

WHITES BY THE BOTTLE 6

2019 BRAVIUM

\$48.00

Chardonnay, Napa Valley

2018 SONOMA CUTRER

\$60.00

Chardonnay, Russian River

2019 FLOWERS

\$180.00

Chardonnay, Camp Meeting Ridge

2016 KNIGHT'S BRIDGE

\$80.00

Chardonnay, Knights Valley

2017 NEWTON

\$87.00

Unfiltered Chardonnay, Napa Valley

2019 PAHLMAYER

\$138.00

Chardonnay, Napa Valley

REDS BY THE GLASS 8

2018 COPPOLA "DIRECTORS CUT ZINFANDEL"

\$16.00

Zinfandel, Sonoma

2020 7 CELLARS

Cabernet Sauvignon, Paso Robles

2016 ROTH ESTATE HERITAGE

Red Wine Blend, Healdsburg

2019 RUTHERFORD HILLS

Merlot, Napa Valley

2019 BLACK STALLION

Pinot Noir, Carneros

2017 PATZ & HALL

Pinot Noir, Sonoma Coast

2018 CHARLES KRUG

Cabernet Sauvignon, Napa Valley

2019 LEVIATHAN RED BLEND, CALIFORNIA

Red Blend, California

REDS BY THE BOTTLE 9

2019 TRINCHERO "MARIO’S CABERNET SAUVIGNON" \$98.00

Cabernet Sauvignon, Napa Valley

2018 LOUIS MARTINI \$62.00

Cabernet Sauvignon, Napa Valley

2019 DAOU “BODY GUARD” \$62.00

Red Wine Blend, Paso Robles

2016 RUTHERFORD HILLS \$85.00

Cabernet Sauvignon, Napa Valley

2018 FRANK FAMILY \$88.00

Cabernet Sauvignon, Napa Valley

2019 DUMOL \$111.00

Pinot Noir, Russian River Valley

2017 SILVER OAK \$155.00

Cabernet Sauvignon, Alexander Valley

2019 FAUST \$90.00

Cabernet Sauvignon, Napa Valley

2018 QUINTESSA \$375.00

Cabernet Sauvignon, Napa Valley

SALADS 6

MIXED GREENS \$18.00

Bartlett pear, toasted pecan, Tillamook cheddar, apple cider vinaigrette

BUTTER HEAD LETTUCE \$18.00

bacon lardons, Laura Chenel goat cheese, garlic crumbs, harissa honey mustard

“THE PATCH” HEIRLOOM TOMATOES	\$18.00
Di Stefano burrata, garden basil, olio verde, vin cotto	
GRILLED HANGER STEAK SALAD*	\$35.00
shaved garden kale, roasted butternut squash, BBQ spiced pepeitas, Point Reyes blue cheese, mustard vinaigrette	
MEDITERRANEAN QUINOA BOWL	\$17.00
red pepper hummus, marinated chick peas, cucumber, tomato, crumbled feta, mint yogurt	
ADD PROTEIN TO YOUR SALAD	AVAILABLE OPTIONS
	CHICKEN BREAST, SALMON*:
	\$16.00
	SHRIMP: \$14.00

SMALL PLATES 6

DEVILED EGGS	\$9.00
avocado tempura, togarashi	
FRIED ROCK SHRIMP	\$18.00
sauce louie, old bay	
CAULIFLOWER CEVICHE	\$12.00
cucumber, tomato, red onion, avocado, jalapeno, corn tostada	
TEMPURA AVOCADO	\$14.00
smoked tomato crema, oven roasted tomatoes	
BAKED MARIN FRENCH CAMEMBERT	\$24.00
fig jam, candied pistachio, spring mix greens, toasted baguette	
SMOKED SALMON AVOCADO TOAST	\$18.00
Model Bakery pain levain, Brokaw Avocado, smoked salmon, smoked tomato crema, capers	

ENTRÉES 5

TURKEY BACON MELT	\$21.00
Willie Bird smoked turkey, house special sauce, cheddar cheese, tomato, bacon, fries	
LS BURGER*	AVAILABLE OPTIONS
red pepper remoulade, grilled red onion, Tillamook cheddar, Model Bakery brioche bun, fries	
	\$25.00
	Add Bacon: \$5.00
GRILLED CHICKEN SANDO	\$18.00
smoked tomato crema, pepper jack cheese, lettuce, b&b pickles, house focaccia, fries	
BRAISED CHICKEN CAVATELLI	\$28.00
house-made ricotta cavatelli, castelvetrano olives, baby heirloom tomatoes, braised chicken thighs, poached egg	
GRILLED HANGER STEAK FRITES*	\$35.00
shoestring French fries, greens, beef jus, aioli	

