



START HERE 4

Baked Pacific Oysters (4)	\$12.00
asiago cheese, spinach, lemon + garlic	
Honor Meat Pies	\$15.00
Chicken, pasilla, garlic, red onion, jack cheese, sauce; Trio: mango-avocado guac, tomatillo salsa, harissa creme	
Bourbon Maple Chicken Lollipops	\$11.00
buttermilk-fried confit chicken legs, tomato-bacon jam, bourbon maple glaze	
Five Cheese Mac 'N' Cheese	\$11.00
18 month gouda, tillamook cheddar, gruyere, jack & parmesean, bread crumbs	

HANDS, KNIVES + FORKS 5

Bucket O' Yard Birds	\$17.00
buttermilk-fried chicken, macaroni salad, sausage biscuit + housemade hot sauce	
Grilled Flat Iron Steak	\$27.00
summer corn succotash, crushed chicken drippings potatoes, chili-lime creme	
Squid Ink Spaghetti	\$16.00
braised monterey bay calamari, jimmy nardello peppers, spicy tomato sauce, fresh basil	
Miso Glazed Local Salmon	\$19.00
brentwood corn, shishito, ginger lime emulsion	
Tuna Nicoise Salad*	\$16.00
olive oil-poached albacore, green beans, heirloom tomatoes, cucumber, pickled eggs, kalamata viniagrette	

BONES, POTS, SPREADS + TERRINES 5

Bone Marrow Brûlée	\$13.00
bulgogi jalapeño, garlic confit, toasted bread	
The Ploughman's Platter	\$30.00
chef 's selection of three distinct styles of cheeses & meats with marinated castelveltrano olives, toasted bread, & fig puree	
Salmon Rillettes*	\$15.00
house-smoked salmon, marscapone cheese, kalamata olive tapenade, pickled egg, crostini	

Honor Queso Dip & Pretzels	\$10.00
2 soft baked pretzels with housemade queso dip	
Seasonal Pickled Vegetables	\$7.00

HAND-CRANKED SAUSAGES 2

Lobster Leek Sausage	\$14.00
Caramelized fennel spaetzle, honey wine mustard	
House Smoked Keilbasa	\$13.00
(beef & pork) grilled pasilla peppers, spicy bbq sauce, red bell peppers & onions	

BETWEEN THE BREAD 3

Grilled Jerk Chicken Sandwich	\$15.00
avocado-mango chutney, jack cheese, bacon, sprouts, sambal aioli	
Steak Bomb Hoagie	\$18.00
roast beef, bacon, onions, peppers, mushrooms, pepperjack cheese	
Honor Cheeseburger	\$15.00
1/2 pound house-ground chuck, fresh daily baked bun, cooked how you like it served with tillamook cheddar, lettuce, onion, tomato, pickle & special sauce	

SIDES 6

Hand-Cut Kennebec Fries	\$7.00
salt and vinegar aioli, serrano ham jelly, ketchup	
Grilled Broccolini	\$6.00
Shishito Peppers	\$9.00
Pan Roasted Mushrooms	\$7.00
Summertime Succotash	\$7.00
Sausage Biscuit or Pretzel & Mustard	\$3.00

HONOR YOUR SWEET TOOTH 1

Honor your Sweet Tooth
Please ask your bartender or server for our selection of seasonal offerings

THY DRAFT 6

Honor IPA 6.8% San Francisco, CA	AVAILABLE OPTIONS
	Small - 9oz: \$3.50
	Large - 16oz: \$5.00

Sierra Nevada, Noonan Pilsner 5.2% Chico, CA	AVAILABLE OPTIONS
	Small - 9oz: \$4.00
	Large - 16oz: \$5.50
Lucky Devil Belgian style Blonde Abbey Ale 7.0% Oakland, CA	\$8.00
Federation Brewing Low Boy Oatmeal Stout 5.3% Oakland, CA	AVAILABLE OPTIONS
	Small - 9oz: \$4.00
	Large - 16oz: \$5.50
Heretic Evil Twin 6.8% Fairfield, CA	AVAILABLE OPTIONS
	Small - 9oz: \$4.00
	Large - 16oz: \$6.00
Hell or High Watermelon 4.9% San Francisco, CA	AVAILABLE OPTIONS
	Small - 9oz: \$4.00
	Large - 16oz: \$6.00

CAN AND BOTTLES 10

Tecate	\$3.00
Miller High Life, Coors Light	\$3.50
Heineken, Amstel Light	\$4.50
Anchor Porter, New Belgium Trippel	\$5.00
North Coast Prangster, Fuller's Esb, Erdinger Hefeweizen	\$6.00
Chimay Blue	\$10.00
Sonoma Pear Cider (Organic)	\$8.00
Aspall Dry English Cyder 500ml	\$10.00
Vander Ghinste (Flanders Sour Ale)	\$9.00
Buckler N/A	\$5.00

HONOR YOUR SPIRIT 16

Bleeding Monarch	\$11.00
bourbon, campari, passion fruit, orgeat, balsamico amaro	
The Wink's Martinez	\$12.00
mezcal, cocchi rosa, maraschino, angostura, chocolate bitters	
The Corsican	\$11.00
bourbon, jamaican rum, velvet falernum, sweet vermouth, orange bitters	
Smoke & Honey	\$11.00
mezcal, blended scotch, lillet blanc, honey, lemon	

Gaia's Garden	\$11.00
organic garden vodka, suze, cucumber, lemon, mint, honey, greek yogurt	
The Carrot or the Stick	\$11.00
gin, carrot juice, rosemary-honey shrub, lemon, sparkling apple cider	
Glass House	\$11.00
gin, petal & thorn vermouth, elderflower, lemon, simple	
Cortez The Killer	\$11.00
tequila, mezcal, heirloom tomato water, lemon, agave, jalapeno tincture	
The Gold Spike	\$11.00
tequila, amaro montenegro, celery, lemon, agave, dijon, ginger ale	
The Freshmaker	\$11.00
strawberry infused rum, fernet branca, black pepper, lemon, cream soda	
Isle of Wood	\$11.00
rye, madeira, apple liqueur, laird's bonded apple brandy, black walnut bitters	
Japanese Squeeze	\$11.00
rum, ginger shrub, lemon, pineapple, ginger beer, wasabi	
Slightly Jaded	\$12.00
bourbon, gran classico, apricot liqueur, pineapple gum syrup, lemon	
Broken Halo	\$11.00
vodka, spiced pear, ginger shrub, honey, lemon, cinnamon bitters	
Queen Anne's Revenge	\$11.00
hibiscus-infused Damrak gin, lemon, grapefruit marmalade, egg white, ginger beer	
The Sidewalk's End	\$11.00
st. george citrus vodka, petal & thorn vermouth, grapefruit, lemon, honey	

PUNCH OF THE DAY 1

Punch of the Day

Check out the chalkboard at the bar for our handcrafted punch

HONOR YOUR GRAPES 6

Brut Sparkling, Graham Beck NV South Africa	AVAILABLE OPTIONS
	\$10.00
	\$49.00
Muscadet, Chateau De Beau Soleil 2014 Maine Sur Lie, FR	AVAILABLE OPTIONS
	\$11.00
	\$43.00

Picpoul de Pinet, Le Petit Roubie 2014, FR	AVAILABLE OPTIONS
	\$11.00
	\$43.00
Rosé, Dominio De Eguren 2013 Castilla, SP	AVAILABLE OPTIONS
	\$8.00
	\$31.00
Granache Blend, Domaine De Rabusas 2013 Laudun, FR	AVAILABLE OPTIONS
	\$12.00
	\$47.00
Malbec Blend, Close De Los Siete 2013 Mendoza, AR	AVAILABLE OPTIONS
	\$11.00
	\$43.00

CORAVIN™ RESERVE SELECTIONS 2

Moscioni, Fruili-Venezia Giulia 2010, IT	AVAILABLE OPTIONS
	1/2 Glass: \$8.00
	Full Glass: \$16.00
Pinot Noir, Champ De Reves 2013, CA	AVAILABLE OPTIONS
	1/2 Glass: \$7.00
	Full Glass: \$15.00

FEATURED SPIRITS 3

Sazerac Antique Collection	\$20.00
please ask	
The Macallan Rare Cask	\$50.00
Pappy Van Winkle Series	
Please Ask	

SPARKLING 1

Champagne, Nicolas Feuillatte Brut Rosé NV Champagne, France	\$36.00
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WHITES 3

Chardonnay, Joseph Phelps Freestone Vinyard '11 Sonoma Coast	\$55.00
Riesling, Rudi Pichler Terrassen '10 Austria	\$64.00
Gruner Vetliner, Prager Achleiten Stockkultur '10 Austria	\$97.00

REDS 3

Pinot Noir, Champ de Rêves '11 Anderson Valley	\$55.00
Tempranillo / Garnacha, Vina Ardanza Reserva '05 La Rioja Alta, Spain	\$64.00
Merlot, Quecerto di Castellina 'Podalirio' '07 Toscana, Italy	\$70.00

LIBRARY WINES 3

Pinot Noir, Champ de Rêves '11 Anderson Valley	AVAILABLE OPTIONS
	\$7.50
	\$15.00
Tempranillo / Garnacha, Vina Ardanza Reserva '05 La Rioja Alta, Spain	AVAILABLE OPTIONS
	\$8.00
	\$16.00
Merlot, Quecerto di Castellina 'Podalirio' '07 Toscana, Italy	AVAILABLE OPTIONS
	\$8.50
	\$17.00

SCOTCH 10

Auchentoshan 18 yr (Lowland)	\$20.00
Black Grouse (Blended)	\$10.00
Famouse Grouse (Blended)	\$9.00
Gordon & MacPhail's Caol Ila 10 yr (Islay)	\$17.00
Johnny Walker Black Label (Blended)	\$10.00
Kilchoman P/X Cask Strangth (Islay)	\$17.00
Laphroig 10 yr (Islay)	\$10.00
Springbank 15 yr (Campbletown)	\$15.00
Th e Macallan 12 yr (Speyside)	\$13.00
Th e Macallan Rare Cask (Speyside)	\$50.00

IRISH 3

Jameson	\$7.00
Red Breast 12 yr	\$12.00
Teeling Single Malt	\$15.00

AMERICAN 28

Angel's Envy (Port Cask Finish)	\$9.00
Breukelen "77" New York Wheat Whiskey	\$10.00
Buffalo Trace Bourbon	\$8.00
Bulleit Bourbon	\$9.00
Bulleit Rye	\$9.00
Colonel E. H. Taylor Bourbon	\$12.00
Eagle Rare 10 yr Bourbon	\$9.00
Four Roses Single Barrel Bourbon	\$12.00
George T. Stagg Jr. Bourbon (Cask Strength)	\$15.00
High West Double Rye	\$12.00
Jack Daniel's	\$8.00
Knob Creek Single Barrel Bourbon	\$12.00
Larceny Bourbon	\$8.00
Leopold's Small Batch Bourbon	\$12.00
Maker's Mark Bourbon	\$8.00
Michter's Rye	\$10.00
Old Forester	\$8.00
Old Forester Birthday Bourbon	\$18.00
Oola Bourbon	\$9.00
Rittenhouse 100 Rye	\$8.00
Sazerac 6 yr Rye	\$11.00
Seagram's 7	\$7.00
Smooth Ambler Rye	\$11.00
WhistlePig The Boss Hog 13 yr Single Barrel	\$25.00
Wild Turkey Rye 101	\$9.00
Willett Family Estate Rye 8 yr	\$17.00
W.L. Weller 12 yr Bourbon	\$10.00
Woodford Reserve Bourbon	\$9.00

Nikka Coff ee Grain

\$17.00

TEQUILA 9

Charbay Blanco	\$13.00
Chinaco Anejo	\$14.00
Cimarron Reposado	\$9.00
El Tesoro Platinum	\$11.00
Fortaleza Blanco	\$12.00
Siete Leguas Reposado	\$12.00
Tequila Ocho Reposado	\$12.00
Tequila Ocho Anejo	\$14.00
Zapopan Blanco	\$8.00

MEZCAL 6

Del Maguey Chichicapa	\$16.00
Fidencio Classico	\$10.00
Los Nahuales Reposado	\$15.00
Marca Negra Tobala	\$16.00
Pierde Almas Dobadaan	\$16.00
Vago Elote	\$13.00

CANE 14

Batavia Arrack (Java)	\$10.00
El Dorado 3 yr (Guyana)	\$8.00
El Dorado 15 yr (Guyana)	\$13.00
Gosling's Black Seal (Bermuda)	\$9.00
Rhum J.M XO (Martinique)	\$15.00
Leblon Cachaça (Brazil)	\$9.00
Novo Fogo Barrel Aged Cachaça (Brazil)	\$10.00
Owney's New York City Rum (U.S.)	\$11.00

Ron Zacapa (Guatemala)	\$11.00
Sailor Jerry Spiced (U.S.)	\$9.00
Scarlet Ibis (Trinidad)	\$10.00
St. George's Agua Libre (U.S.)	\$13.00
Smith & Cross (Jamaica)	\$11.00
Wray and Nephew (Jamaica)	\$10.00

GIN 13

209	\$9.00
209 Barrel Reserve (Cabernet Sauvignon)	\$11.00
Beefeater	\$9.00
Bols Genever	\$10.00
Bombay Sapphire	\$9.00
Hendrick's	\$9.00
Old Raj 110	\$10.00
Plymouth	\$9.00
Spirit Works Barrel Aged (New Am. Oak)	\$11.00
St. George's Botanivore	\$10.00
St. George's Terroir	\$10.00
St. George's Dry Rye	\$10.00
Tanqueray	\$9.00

VODKA 8

Bainbridge Organic	\$10.00
Grey Goose	\$10.00
Kettle One	\$9.00
Kettle One Oranje	\$9.00
Sobieski	\$8.00
St. George's	\$10.00
St. George's Green Chili	\$10.00

St. George's California Citrus

\$10.00

TO START 7

Oysters on the Half Shell

Cucumber, pink peppercorn mignonette

AVAILABLE OPTIONS

Each: \$3.75

Half: \$21.00

Dozen: \$38.00

Hand-Cut Fries

Tossed in garlic and herbs

\$10.00

Heirloom Tomato & Mozzarella

Hand pulled mozzarella, balsamic reduction, basil

\$12.00

Crispy Brussels Sprouts

Savory onion caramel, lime, mint, roasted garlic, marcona almonds (An Honor favorite!)

\$13.00

Truffle Mac 'n' Cheese

Gouda, cheddar, gruyère, jack, parmesan, orecchiette, bread crumbs

AVAILABLE OPTIONS

\$14.00

Chicken: \$4.00

Bacon: \$3.00

Both: \$5.00

Chicken Wings

Mary's organic chicken, bourbon barbeque glaze

\$13.00

Korean Gochujang Ribs

kimchi slaw, shredded carrots and daikon, sesame seeds

\$18.00

FRESH FROM THE FARM 2

Chopped Chicken Salad

Shredded chicken, chopped egg, blue cheese crumbles, roma tomato, castelvatrano olives, pickled fresno pepper, radish, red wine vinaigrette

\$16.00

Little Gem Ceasar

Little gem lettuce hearts, shaved croutons, creamy caesar dressing, grated grana padano cheese , Salad Additions:

AVAILABLE OPTIONS

\$13.00

Grilled fresh fish 4oz:

\$9.00

Shredded chicken: \$4.00

BRUNCH FAVORITES 9

Blueberry Lemon Ricotta Beignets

Raspberrry cardomom jam, honey, almonds

\$12.00

Avocado Toast

Shaved radish, crispy capers, salt cured egg

\$9.00

Huevos Rancheros	\$15.00
Tostadas, black beans, avocado, pico de gallo, cilantro crema	
Dungeness Crab Benedict	\$21.00
Housemade english muffin, butter poached crab, poached eggs, lemon holsandaise	
Honor Eggs Benedict	\$19.00
Smoked pork loin, housemade english muffin, poached eggs, lemon hollandaise	
Vegan or Vegetarian Scramble	\$18.00
Choice of eggs or tofu, turmeric, local cherry tomatoes, mushrooms, spinach, acme bakery levain toast	
Pain De Mie French Toast	\$18.00
Lavender honey roasted strawberries, blueberry jam, whipped mascarpone, applewood bacon	
Flatiron Steak & Eggs	\$24.00
Crispy potatoes, romesco, crispy shallots, fried egg	
Chicken and Waffles	\$23.00
Bacon and chive waffle, real maple syrup, honey butter	

FROM THE STONE OVEN 5

Warm Soft Pretzel & Beer Cheese	\$12.00
Two giant pretzels, sharp cheddar & IPA fondue & maldon salt	
Gala Apple & Fontina Pizza	\$21.00
Watercress, black pepper honey	
House-Made Lamb Sausage Pizza	\$24.00
Mozzarella, creamy spring garlic sauce, balsamic glazed onions	
BBQ Chicken	\$21.00
Chicken, bacon, cheddar, red onions, cilantro	
Build Your One Pizza	\$16.00
Tomato, mozzarella	

TOPPINGS \$3 EACH 12

Margherita
Pepperoni
Fennel sausage
Chorizo
Pineapple
Bacon

Shredded chicken	
Red onion	
Bell peppers	
Fresno peppers	
Corn	
Double cheese	

SWEETS 3

White Chocolate Cheesecake	\$9.00
Raspberry swirl, graham cracker crust, fresh raspberries	
Sticky Date Bundt Cake	\$9.00
Toffee sauce, pecans, whipped cream	
Butterscotch Pudding	\$7.00
Smoked sea salt caramel, softly whipped cream	

HONORABLE COCKTAILS 10

The Corsican	\$14.00
Four roses bourbon, smith and cross rum, velvet falernum, sweet vermouth, orange bitters	
Broken Bagpipe	\$14.00
Banknote scotch, lemon juice, luxardo maraschino liquor, agave syrup, hellfire bitters, bell peppers	
Dragon Fly	\$14.00
El jimador blanco tequila, pimm's liquor lime juice, grenadine, dragon fruit	
Patio Press	\$14.00
Damrak gin, green chartreuse, lemon juice, simple syrup, apple cider vinegar	
Hummingbird	\$14.00
Tito's vodka, botanical liquor, lemon juice, rose infused syrup, bitters, egg white	
Jameson & the Giant Peach	\$14.00
Ginger infused jameson, apricot liqueur, lime juice, peach shrub, ginger beer	
No Se Tu (I don't know you)	\$14.00
Bigallet china china, amaro, four roses bourbon, lemon juice, orgeat, egg white, bitters	
Pinky Promise	\$14.00
El dorado white rum, lavender syrup, lemon juice, batavia arrack, tempus fugit crème de violette	
The Beat Goes On	\$14.00
Silencio mezcal, crème de casis, lime juice, beet strained simple syrup, angostura bitters	

The Princess	\$14.00
Cazadores reposado, luxardo maraschino liqueur, lemon juice, passion fruit syrup, hibiscus cube	

HANDCRAFTED BREWS 6

Allagash White	\$9.00
Brewed with oats, malted wheat, spiced with coriander & curaçao orange peel, hazy. 5.2% abv	
North Coast Pilsner	\$8.00
Slight lemony sourness combines with a bit of melon, for a semidry finish. 4.7% abv	
Bruery Mischief Golden	\$11.00
Hoppy belgian style ale, citrus resin aromas, notes of ripe melon, pear. 8.5% abv	
Henhouse IPA	\$9.50
One wonderful, juicy, orange-o-licious moment on your tongue. 5.0% abv	
Almanac Love Hazy IPA	\$8.00
Tropical flavors of mango, cantaloupe, and citrus will keep you infatuated. 6.1% abv	
Brown Porter	\$8.00
Lucious with flavors of coffee, nuts, chocolate & toffee. 6.5% abv	

BOTTLES~N~CANS 18

Trumer Pils	\$6.00
Firestone 805 Blonde Ale	\$7.00
Delirium Tremens	\$11.00
La Fin Du Monde Tripel	\$9.00
Pizza Port Chronic Amber Ale	\$8.00
Ayinger Celebrator Double Bock	\$9.00
Tecate, Corona, Modelo Especial	\$5.00
Coors Light, Amstel Light	\$6.00
PBR, Miller Highlife	\$6.00
Heineken	\$6.00
East Brother Red IPA	\$9.00
Steve Austin's Broken Skull IPA	\$9.00
Revision Disco Ninja East IPA	\$9.00
Tieton Bourbon Peach Cider	\$8.00
12oz	

Golden State Cider	\$12.00
Aspall Dry English Cider	\$9.00
Stiegl Grapefruit Radler	\$11.00
Vander Ghinste Oud Bruin - Sour	\$11.00

GRAPES 8

Malene Rose	AVAILABLE OPTIONS
2019 Central Coast	Glass: \$13.00
	Full btl: \$52.00
Mirabelle Brut Rose	AVAILABLE OPTIONS
North Coast NV	Glass: \$16.00
	Full btl: \$84.00
Anabella Chardonnay	AVAILABLE OPTIONS
Napa Valley	Glass: \$12.00
	Full btl: \$46.00
Sauvignon Blanc Dry Creek	AVAILABLE OPTIONS
Sonoma	Glass: \$12.00
	Full btl: \$46.00
Artezin Zinfandel	AVAILABLE OPTIONS
Mendocino	Glass: \$14.00
	Full btl: \$56.00
Saint Cosme Syrah	AVAILABLE OPTIONS
France	Glass: \$14.00
	Full btl: \$56.00
Sean Minor Pinot Noir	AVAILABLE OPTIONS
CA	Glass: \$13.00
	Full btl: \$52.00
Lapostolle Cabernet Sauvignon	AVAILABLE OPTIONS
Chile	Glass: \$14.00
	Full btl: \$56.00

BEVERAGES (NON-ALCOHOLIC) 5

Mexican Coke, Mexican Sprite	\$6.00
Mexican Diet Coke	\$5.00
Ginger Beer	\$5.00
San Pellegrino	\$8.00
Ice Tea	\$3.50

