

Sidebar

542 Grand Ave 94610-3515 · +15104529500 · Updated: Jan 14, 2026

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APPS 5

The Chopped Salad \$12.00

Chopped romaine, iceberg, escarole, radicchio lettuces, garbanzo beans, aged provolone, salami and creamy-herb dressing.

Pear Salad \$12.00

Point Reyes blue cheese, spiced walnuts, spinach, endive, watercress & radicchio, with walnut-sherry vinaigrette.

Gravlax \$13.00

House-Cured Salmon Gravlax with cucumber-radish salad, rye toast and lemon vinaigrette.

Smoked Trout Salad \$13.00

Smoked Trout Salad Arugula, watercress, new potatoes, green beans and green goddess dressing.

Fried Fish Sandwich \$15.00

Panko-crusted Maine Hake on a toasted bun, tartar sauce, spicy daikon slaw and potato chips.

MAINS 9

The Hamburger \$16.00

Niman Ranch Beef w/ lettuce, pickled onions and cucumbers, chipotle Thousand Island dressing, toasted bun and your choice of fries or green salad. Add cheese, bacon or a fried egg!

Steak Frites \$33.00

Cast-iron seared Niman Ranch Rib Eye with Bearnaise butter and scallion Pommes frites

Grilled Scottish Salmon \$25.00

Comes with beets, roasted potatoes and grilled baby bok choy and creamy dill-picholine olive dressing and caper berries.

Grilled Cheese \$12.00

Simple grilled cheese for the kiddies (or the kid in you)! Cheddar and fontina with ACME pain de mie bread with your choice of french fries or salad.

Chicken Sandwich \$15.00

Mary's boneless Chicken thigh marinated in buttermilk and coated in seasoned flour and fried. Served with cabbage, radish and cilantro slaw with lime dressing. Aioli and pickled jalapenos on the side and choice of fries.

Steamed Manila Clams \$17.00

with chorizo, cilantro, white wine, smoked paprika tomato broth and a toasted wedge of levain.

Roasted Portabello Panini \$15.00

with goat cheese, olive-shallot spread, extra virgin olive oil and a green salad.

Steamed P.E.I. Mussels **\$16.00**

Steamed P.E.I. Mussels with shallots, Pernod, cream, tarragon and french fries.

Grilled Pork Kebabs **\$19.50**

Niman Ranch pork shoulder marinated with cilantro, cumin, fennel, coriander and lime. Served with chick pea salad of cucumber, radish, red onion and sun gold tomatoes. Lavash, cilantro and lime wedges.

SNACKS & SIDES 3

French Fries **\$8.00**

Choice of scallion, smoked paprika, herb, or plain french fries.

Bok Choy **\$9.00**

Grilled bok choy with lemon and soy.

Polenta **\$9.00**

Crispy polenta with mascarpone, manchego and parmesan.

DESSERT 1

Chocolate Cake **\$9.50**

Flourless Chocolate Cake with raspberry caramel sauce, chocolate sauce and whipped cream. Contains almond flour.

COCKTAILS, WINE, AND SODA 6

BOTTLE OF ELENA WALCH PINOT BIANCO **\$26.00**

This 2018 Pinot Bianco from the Alto Adige presents itself in pale straw yellow. Aromas of fresh apple and herbs are complemented by fresh acidity and minerality!

BOTTLE OF ROSE´ **\$26.00**

Armas De Guerra, Mencia Rosé from Bierzo. This pale dry rose with floral red berry notes. Juicy and precise, offering hints of grapefruit that deepen and become earthy on the back half.

BOTTLE OF EASTON ZINFANDELL **\$28.00**

2015 Vintage of Amador County Zinfandel. Hand-crafted from old head pruned vines grown in mountain soil. Vibrant raspberry flavors with smoked pepper and sweet anise.

BOTTLE OF COTE DE BROUILLY **\$30.00**

The blue volcanic terroir of Cote de Brouilly gives the wine its powerful minerality and is supported by beautiful garnet color, aromas of cherries and violets.

BATCHED COCKTAILS **\$40.00**

Your choice of one of our delicious batched cocktails. Pour over ice and enjoy! Makes about 4 cocktails.

SODA **\$3.00**

Mexican Coke in glass bottle or can of Diet Coke

BEER 10

TRUMER PILSNER	\$6.50
A German style Pilsner, with a distinct hops flavor, high carbonation and light body. A combination of Saaz and Austrian hops, malt mashing process and proprietary yeast make Trumer Pils unique among beers.	
WARSTEINER PILSNER	\$6.00
A refreshing, pale golden pilsener with a clean taste perfectly balanced with hints of barley malt, subtle bottom fermenting yeast tones and mild hoppy bitterness	
ALLAGASH WHITE ALE	\$7.50
Allagash White features a refreshing balance of citrus and spice. Brewed with wheat, coriander, and Curaçao orange peel. 5.2% ABV.	
SAISON DUPONT	\$9.00
Belgium- Saison / Farmhouse Ale- 6.5% ABV. Here's a quintessential Farmhouse Ale that's beautifully balanced and complex with a refreshing fruitiness and long, dry finish.	
SCHONRAMER ALTBAYRISCH DUNKEL	\$8.00
A dark brown, bottom fermented beer, brewed exclusively with dark and roasted malts. The aroma is fresh, bready with hints of caramel and toffee. The taste is similar, sweet and malty with notes of fruit and caramel, finishing with licorice and a touch of vanilla. It is a well balanced and drinkable dark lager with a smooth, creamy body.	
FEDERATION "IN THE WEEDS" IPA	\$8.00
A West Coast-style IPA with a rich, clear, golden appearance and zesty aroma. A piney bitterness is balanced with just the right amount of biscuity malt.	
ALMANAC "LOVE HAZY" HAZY IPA	\$8.00
LOVE is bursting with hoppy tropical flavors. Built on a simple base of Pilsner malt and rolled oats, this super dank IPA has a pillowy mouthfeel and is double dry-hopped with Mosaic, Citra and Simcoe. Flavors of mango, cantaloupe, and citrus will keep you infatuated.	
FORT POINT "WESTFALIA" RED ALE	\$6.50
Westfalia packs rich, caramel flavors into a rounded, mahogany body through a colorful blend of creamy malts. Traditionally fermented at cooler temperatures, Westfalia's rotbier style showcases a layered malt profile that creates a smooth, satisfying mouthfeel,	
ANCHOR PORTER	\$6.00
With deep black color, a thick, creamy head, rich chocolate, toffee and coffee flavors, and full-bodied smoothness, Anchor Porter is the epitome of a handcrafted dark beer	
GOLDEN STATE CIDER	\$8.00
Mighty Dry is made with 100% fresh-pressed apple juice and fermented with Champagne yeast. Juicy, freshly cut apple aromatics balance perfectly with a bright, crisp taste.	