

TASTE

WINE BAR
& KITCHEN

MENU

MON-FRI: 12-8P, SAT: 1-9P

SNACKS

MARINATED OLIVES | Zah'tar \$6

SPREADS | Hummus, sweet potato muhammara, twice cooked eggplant \$12

CURED MEATS | Maple butter, pickles and Iggy's bread \$18

LOCAL ARTISANAL CHEESE | Red wine jelly, spiced nuts \$16/\$24

YUKON GOLD POTATO | Harissa, tehina \$9

COLD

MARINATED BEETS | Ricotta, plums, walnut \$10

TUNA CRUDO* | Avocado lime, jalapeno, caviar \$18

JONAH CRAB | Sea beans, grapefruit, hazelnut \$15

BEEF TARTARE | Truffle parmesan aioli, brioche \$15

HOT

CURRY FARRO | Maitake mushrooms, crispy chickpeas, poached egg \$16

ROASTED OCTOPUS | Sunflower romesco, chorizo, saffron bread crumb \$22

MEATBALLS | Spring pea tabbouleh, Aleppo yogurt, pistachio \$18

SWEET

LEMON PUDDING | Candied lemon, cream \$10

Our food may contain nuts, wheat, alcohol, sugar, chocolate, dairy or other ingredients. All products are prepared in a kitchen where these ingredients are in the open and share equipment.

*These items are cooked to order and may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A one-time charge of \$2 is applied to each table. A portion of the revenue is donated to the Whole World Water Initiative, whose mission is to bring clean and safe water to the 1 billion people who currently do not have it.

WHOLE
WORLD
WATER