

Bar Bites

Everyday 3-6:00pm

Serving our Bar, Roof Top Deck, &
Chef's Counter

Wade In

- Oysters*, Chef's Selection 2/oyster
Horseradish, Red Onion & Tabasco Granitas
- Marcona Almonds & Marinated Olives 5
- Roasted Cauliflower 8
Dijon Vinaigrette, Toasted Pine Nuts, Fresno, Jalapeno Aioli, Mint, Cilantro
- Ahi Tuna Crudo* 10
Chili-Lime Vinaigrette, Watercress, Persian Cucumber, Crispy Quinoa, Chives
- Grilled Spanish Octopus 12
Chorizo Hummus, Eggplant, Squash, Caper Berry
- Beet & Heirloom Tomatoes 9
Whipped Burrata, Prosciutto, Basil Pesto, Marinated Shallot, Hemp Seeds
- Cheese & Salumi 11
Honeycomb, Almonds, Seasonal Jam, Crostini
- Steamed Black Mussels & Pancetta 10
Shallots, Garlic, Calabrian, White Wine Butter Sauce

& Indulge...

- Chilled Seafood Platter* serves up to four
Half Maine Lobster, Dungeness Crab, Jumbo Prawns, Mussels, Littleneck Clams, Oysters 65
- "Tsar Nicoulai Reserve" American Sturgeon Caviar
Buckwheat Blinis, Crème Fraiche, Sieved Egg 135

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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Wine 8

Chatelain Desjacques, Sauvignon Blanc
France, 2017

Masi Masianco, Pinot Grigio/Verduzzo,
Friuli-Venezia, Italy, 2017

Tolosa Estate, Edna Ranch, Pinot Noir
Edna Valley, 2015

Featured Selection-
Ask about today's special selection

Featured Wine Flight- Summer Roses \$18

Tyler, *Santa Barbara, 2017*

Triennes, *France, 2016*

Villa Wolf, *Germany, 2017*

Cocktails 7

Sangria
*Choice of Red or White Wine, Fresh Fruit Juices,
Orange Liquor*

Cucumber Mojito
*Hanson's Organic Small Batch Cucumber Vodka,
Mint, Lime Fresh Lime*

Green Goddess
*Hendrick's Gin, Lime, Sugar, Arugula,
Cracked Pepper. The best green you'll ever drink*

Gisele
*Brazilian Cachaca Rum, Coconut, Lime and
Pineapple*

Peruvian Handbag
*Cutwater Black Skimmer Bourbon, Fresh Lemon,
Strawberry, Basil, Egg White*

Draft Beer 6

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Aioli, Mint, Cilantro*

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@topofthemarketsd