MENU

DINNER MENU /// 4:00PM-8:45PM

SMALL+MEDIUM PLATES, SHARING ENCOURAGED

WS SNACK PLATE 25

SMOKED PROSCIUTTO, MANCHEGO, ROASTED GRAPE+APPLE CHUTNEY
CORNICHONS, SWEETY DROP PEPPERS, CRACKERS
SUB GLUTEN-FREE CRACKERS +3

MARINATED OLIVES (V,GF,DF) 8

CITRUS, CHILI FLAKES, OLIVE OIL

JAPANESE YELLOWTAIL CRUDO (GF,DF) 27

HAMACHI, PASSIONFRUIT, JALAPENO, CUCUMBER, CILANTRO, TOASTED PISTACHIO CRUMBLE
WINE PAIRING: VIGNETI ZABÙ SENSUALE GRILLO 16

MORTADELLA 21

THINLY-SLICED, PISTACHIO PESTO, PARMIGIANO REGGIANO, WARM LOCAL FOCACCIA

ROASTED BEETS (V,GF) 19

TOM KHA COCONUT-LEMONGRASS SAUCE, CARROT PUREE, CRISPY POTATO, FRESH HERBS

SPICY THAI RED CURRY SHRIMP (GF,DF) 35

RICE NOODLES, LEMONGRASS-COCONUT SAUCE, TAMARIND, COCONUT SUGAR, CILANTRO, SPICY FRIED SHALLOTS
*SPICY FRIED SHALLOTS AVAILABLE AT GOLDEN HOUR-STJ

CHEESY POTATOES 19

ROASTED YUKON POTATO, CANADIAN BACON, QUESO
WINE PAIRING:ROEDERER ESTATE BRUT 20

GNOCCHI ALLA VODKA (V,GF) 22

HOUSE-MADE RICOTTA GNOCCHI, SAN MARZANO TOMATO-CREAM SAUCE, BASIL,
PARMIGIANO REGGIANO
ADD BURRATA +15, ADD LOCAL FOCACCIA +8
WINE PAIRING: GIAROLA CORVINA VERONESE 20

V-VEGETARIAN, GF-GLUTEN FREE, DF-DAIRY FREE

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS
PLEASE ADVISE YOUR SERVER OF ANY DIETRARY RESTRICTIONS OR FOOD ALLERGIES