



LIMEWOOD
BAR & RESTAURANT

STARTERS

- *Crispy Rockfish** | 16
- Hot Sauce, Buttermilk, Pickled Onion
- Deviled Eggs** | 18
- Smoked bacon, chives, paprika
- Black Garlic Hummus** | 18
- Pickled Vegetables, Lavash
- Steak Slider** | 38
- Shaved Prime Rib, Black Garlic Aioli, Mushroom Escabeche, Fiscalini Cheddar
(Great for Sharing)
- *NUGS** | 18
- Fried Mary's Chicken, Mumbo Sauce
- Blackeyed pea fritter** | 14
- Spiced tomato sauce
- Shrimp Toast** | 26
- Spiced Prawns, Sweet Potato Biscuits

- *Oysters** | 24/45
- Mignonette, Chili Sauce
- Kale & Pecan Salad** | 18
- Crimson Pear, Pecan crumble, Red Onion, Sesame honey vinaigrette
- Gem Salad*** | 18
- Sourdough Croutons, Fiscalini Cheddar, Creamy Caper Dressing
- *Can be made Vegan

FOR THE TABLE

- Parker House Rolls** | 16
- Chives, Bone Marrow Butter
Please allow 10 minutes
- *Cheese Board** | 30
- Selection of Artisan Cheeses, Honey, House-Made Preserves
- *Charcuterie** | 30
- House Selected Artisan Meats, Pickled Mustard



LIMEWOOD
THANKSGIVING

Mary's Farm Turkey Dinner | 50

Cornbread Stuffing, Garlic Mashed Potatoes, Blue Lake Beans, House Made Gravy, Cranberry Sauce

Schmitz Ranch 32 oz. Bone-In Ribeye | 165

Blue Lake Beans, Roasted Garlic Potatoes, Demi

Roasted Butternut soup | 18

Pepitas, spiced coconut cream

Romanesco | 29

Quinoa, Enoki Mushroom, Yellow Curry, Pinenuts

Sides | 17

Garlic Mashed Potatoes

Blue Lake Beans

Cornbread Stuffing

Truffle Mac and Cheese | 22

ENTRÉES

- ½ Fried Chicken** | 32
- Brussel Sprouts, Thyme Honey
- Braised Oxtail** | 45
- Sweet Potato Grits, Swiss Chard, Crispy Onions
- *Berkeley Smash Burger** | 28
- Bacon Jam, Pickled Tomato, Mustard Aioli, Cheddar, Fries
- Butternut Squash Alfredo** | 30
- Casarece Pasta, Collard Greens, Toasted Pumpkin Seeds
- *Striped Bass** | 42
- Hoppin' John, Sauce Escovitch

SIDES

- Grilled Cabbage** | 16
- Apple Chimichurri
- Roasted Garlic Potatoes** | 16
- Smoked Beef Fat Powder
- Wild Mushrooms** | 16
- Togarashi Glaze
- Brussels Sprouts** | 16
- Pancetta Lardon, Caramelized Onion, Parmesan
- Steakhouse Truffle Fries** | 14
- Russet Wedges, Truffle Aioli

Sauces | 2

Mustard Aioli, Black Garlic Aioli
Buttermilk Dressing

Truffle Aioli | 5

CHEF TEAM

Joseph L. Paire III, John Del Rosario, Heather Banuelos

An 18% gratuity will be added to parties of 6 or more. The server receives 100% of the gratuity.

*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood, poultry or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Vegan

Locally Sourced

Gluten Free

Sustainably

WINE

Veuve Clicquot Brut Rosé, Reims	50	200
Veuve Clicquot Champagne Brut Premier, Reims	40	160
Scharffenberger, Brut Rosé, Mendocino County	20	85
Torresella Prosecco, Italy	18	70
Daou Rosé, Paso Robles	18	70
St. Supéry Sauvignon Blanc, Napa Valley	22	95
Stag's Leap "Aveta" Sauvignon Blanc, Napa Valley	30	120
Trefethen Chardonnay, Napa Valley	18	70
Paul Hobbs Chardonnay, Sonoma County	35	140
Bedrock Old Vine Zinfandel, Sonoma	18	70
Martinelli Pinot Noir, Sonoma Coast	25	110
Silverado Cabernet Sauvignon, Napa Valley	23	100

Luxury Pour by Coravin™

Coravin's proprietary technology keeps the cork in place, while allowing the wine to flow, protecting the wine in the bottle from oxidation so that every drop tastes the same as if the bottle was just opened.

	3 oz	6 oz	
Overture by Opus One Cabernet Sauvignon, Napa Valley	40	75	370

COCKTAILS

Garden Bliss | 20

St. George Terroir Gin, Nasturtium Syrup, Lemon, Egg White, Edible Flowers

7th Floor | 18

Hennessy, Lime, Blackberry, Thyme Sprig, Club Soda

Calaverita | 18

Casamigos Mezcal, Pama Liqueur, Guava Purée, Jalapeño, Tajín Rim

California Golden Bear | 20

Bacardí Superior, Amaretto, Pineapple, Lemon, Egg White

Serenade | 18

Bullet Bourbon, Kahlua, Orange Bitters

Claremont Sunshine | 20

Grey Goose Vodka, Lime Juice, Mango Purée, Jalapeño, Tabasco

Gin & Tonic 2.0 | 18

Empress 1908 Gin, Fever-Tree Elderflower Tonic Water, Thyme Sprig

BOTTLES & CANS

12

Almanac True Kolsch

5% ABV, Alameda

Almanac Love Hazy IPA

6.1% ABV, Alameda

Corona

4% ABV, Mexico

Heineken

5% ABV, Netherlands

Modelo

4.4% ABV, Mexico

DRAFT BEER

12

Altamont Maui Waui IPA

6.5% ABV, Livermore

Barebottle Brewing Co. Hazy IPA

Rotating, San Francisco

Fieldwork West Coast IPA

6.6% ABV, Berkeley

Lagunitas A Little Sumpin' Sumpin' Ale

7.5% ABV, Petaluma

Trumer Pils

4.8% ABV, Berkeley

NON-ALCOHOLIC

Heineken 0.0% | 9

0.0% ABV, Netherlands

Soft Drinks | 7

Coke, Diet Coke Sprite, Red Bull (Sugar Free, Red Edition, Regular)

Raspberry No-jito | 10

Raspberry, Lime Juice, Mint, club Soda