

STARTERS

*Crispy Rockfish | 16

HOT SAUCE, BUTTERMILK, PICKLED ONIONS

SUYA SPICED CHICKEN WINGS | 22

PEANUT, ADOBO CARAMEL

Piri Piri Prawns | 22 🏐

BANANA, CILANTRO, LIME

Honeynut Squash Tartine | 22

Burrata, Smoked Honey, Spiced Hazelnuts, Maitake Mushrooms, House

Sourdough

Spring Salad | 18 🌲 🏐

Spring Greens, Micro Herbs, Shaved Fennel, Black Radish, Carrot, Pickled Red Onion, Lemon-Basil Vinaigrette

Steak Slider | 38 🦰

SHAVED PRIME RIB, BLACK GARLIC AIOLI, MUSHROOM ESCABECHE, FISCALINI CHEDDAR (GREAT FOR SHARING)

EXTRA SAUCES AVAILABLE FOR AN ADDITIONAL CHARGE.

RAW BAR

*Oysters | 24/45 🇐 죴

MIGNONETTE, CHILI SAUCE

*SCALLOP CRUDO | 20 1

CITRUS, GINGER, FRESNO CHILE, BLACK RADISH, CHIVE OIL

*Ceviche | 26 🎱

Rockfish, Red Onion, Cucumber, Leche de Tigre, Jalapeño Oil

FOR THE TABLE

*Parker House Rolls | 15 Chives, Bone Marrow Butter

PLEASE ALLOW 10 MINUTES

*Cheese Board | 28

SELECTION OF ARTISAN CHEESES, HONEY, PRESERVES

*Charcuterie | 30

House Selected Artisan Meats, Pickled Mustard



LIMEWOOD PRIME

4 oz. A5 Wagyu New York Strip | 220

Miyazaki Prefecture, Japan

8 oz. Akuashi Wagyu Filet | 85

Harwood, Tx

16 Oz. Dry-Aged New York Strip | 95

SCHMITZ RANCH, CA

32 OZ. BONE-IN RIBEYE | 165

SCHMITZ RANCH, CA

Whole Salt Baked Branzino | 60

PLEASE ALLOW 20-30 MINUTES

CHOICE OF SAUCE BONE MARROW BUTTER, BORDELAISE, CHIMICHURRI

ENTREES

½ or Whole Fried Chicken | 30/56

Corn, Calabrian Chili Sauce

Lamb Loin | 55 🇐

Curried Carrot Puree, Carrot, Spring Onion, Pistachio Gremolata

*Berkeley Smash Burger | 27

Bacon Jam, Pickled Tomato, Mustard Aioli, Cheddar

BUTTERBEAN STEW | 32 🔷 🏐 🛲

MAITAKE MUSHROOM, RAINBOW CHARD

Campanelle | 28 👭

Asparagus, Peas, Mushroom, Mint Ricotta, Lemon

SEA BASS | 42

Couscous, Bacon, Toy Box Tomatoes, Pickled Ramps, Beurre blanc

SIDES

Broccoli di Ciccio | 16

CHARRED ONION VINAIGRETTE, CRISPY SHALLOT

Grilled Corn | 16 🔷 豜

CHORIZO CRUMBLE, SPICED BUTTER

Roasted Garlic Potatoes | 16

SMOKED BEEF FAT POWDER

Roasted Maitake Mushrooms | 16 🔷

Fine Herbs

BLISTERED SHISHITOS | 13 1

BUTTERMILK SAUCE

Asparagus | 16

Chile Glaze

Steakhouse Truffle Fries | 14

Truffle Aioli

CHEF TEAM

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

VEGAN

<table-cell-rows> Locally Sourced

GLUTEN FREE

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. - Certain foods and beverages sold or served here can expose you to chemicals, including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov/restaurant.

WINE

Veuve Clicquot Brut Rosé, Reims	45	165
Veuve Clicquot Champagne Brut Premier, Reims	35	140
Scharffenberger, Brut Rosé, Mendocino County	19	72
Torresella Prosecco, Italy	16	65
Daou Rosé, Paso Robles	18	65
St. Supéry Sauvignon Blanc, Napa Valley	18	65
Trefethen Chardonnay, Napa Valley	20	77
Paul Hobbs Chardonnay, Sonoma County	35	140
Klinker Brick Syrah, Lodi	16	65
BEDROCK OLD VINE ZINFANDEL, SONOMA	18	65
Martinelli Pinot Noir, Sonoma Coast	22	85
HILL ESTATE CABERNET SAUVIGNON, NAPA VALLEY	25	97

COCKTAILS

Calaverita | 18

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

7th Floor | 18

HENNESSY, LIME, BLACKBERRIES, THYME SPRIG, CLUB SODA

PURPLE RAIN | 20

Empress 1908 Gin, Lemon Juice, Grapefruit Juice, Chamomile Syrup, Egg Whites

California Golden Bears | 20

Bacardí Superior, Amaretto, Pineapple, Lemon, Egg White

CLAREMONT SUNSHINE | 20

Grey Goose Vodka, Lime Juice, Mango Puree, Jalapenos, Tabasco

Serenade | 18

Bulleit Bourbon, Kahlua, Orange Bitters

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

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

4.9%, Berkeley

NON-ALCOHOLIC

Heineken o.o | 9

0.0% ABV, Netherlands

RASPBERRY NO-JITO | 10

RASPBERRY, LIME JUICE, MINT, CLUB SODA

Date Updated 04.01.24