

Organic Yogurt 11

Papaya, Passion Fruit, Mint, Pistachio-Coconut Granola

House Smoked Alderwood Salmon 17

Dill Crème Fraiche, Pickled Shallot, Salt-Packed Capers

Dungeness Crab Omelet 22

Melted Leeks, Humboldt Fog, Sauce Choron

Maple Bacon Eggs Benedict 19

Caramelized Onions, Spinach, Winter Squash Hollandaise

Croque Madame 18

Ham, Gruyere, Sunny Side Egg

Cardamom Baguette French Toast 16

Mascarpone, Pomegranate, Blood Orange Syrup

SOUPS & SALADS

Oyster & Parsnip Stew 16

Kumamoto Oysters, Cornmeal Croutons, Dill Pesto

Shaved Fennel & Watercress Salad 14/18

Smoked Trout, Roasted Beets, Walnuts, Crème Fraiche, Honey Vinaigrette

Seared Ahi Tuna Nicoise 21

Bloomsdale Spinach, French Fingerling Potatoes, Egg, Watermelon Radish, Gaeta Olive Vinaigrette

Salad Lyonnaise 14/18

Winter Greens, Bacon Lardons, Soft Fried Egg, Sourdough Crouton, Confit Shallot Vinaigrette

Dungeness Crab Salad 18

Pickled Cabbage, Late Harvest Melon, Radish Greens, Sesame, Pommery Vinaigrette

Roasted Brussel Sprout Salad 14/18

Pancetta, Garlic Chips, Quinoa, Blue Cheese, Cider Vinaigrette

SANDWICHES & ENTREES

Smoked Turkey Salad Sandwich 16

Organic Yogurt, Mandarin Orange, Tarragon, Pinenuts, Whole Grain Bread, Petite Salad

Skirt Steak Tartine 18

Horseradish Crème Fraiche, Watercress, Hedgehog Mushrooms, Parsley-Cornichon Pistou, French Fries

Grilled Lamb Burger 18

Lemon Curd Aioli, Olive Tapenade, Arugula, Chevre, French Fries

“One Up” Burger 19

Double Smoked Bacon, Blue Cheese, Smoked Garlic Puree, Watercress, French Fries

Winter Squash Omelet 17

Leeks, Black Truffle Mornay, Chives, Petit Salad

Oven Poached Petrale Sole 28

Quinoa, Bloomsdale Spinach, Brussel Sprout Leaves, Lobster Emulsion

SUPPER

STARTERS

Oyster & Parsnip Stew 16

Kumamoto Oysters, Cornmeal Croutons, Dill Pesto

Roasted Brussel Sprout Salad 14

Pancetta, Garlic Chips, Quinoa, Blue Cheese, Cider Vinaigrette

Shaved Fennel & Watercress Salad 14

Smoked Trout, Roasted Beets, Walnuts, Crème Fraiche, Honey Vinaigrette

Dungeness Crab Salad 18

Pickled Cabbage, Late Harvest Melon, Radish Greens, Sesame, Pommery Vinaigrette

Chicken Liver Pate 15

Aged Banyuls Ganache, Marcona Almonds, Valencia Orange, Artesian Toast

Oven Roasted Cauliflower Gratin 12

Gruyere, Golden Raisins, Saffron, Crispy Shallots, Capers

MAINS

“One Up” Cioppino 32

Market Catch, Dungeness Crab, Shrimp, Mussels, San Marzano Tomato Broth, Grilled Sourdough

Lamb Bourguignon 30

Pappardelle, Hedgehog Mushrooms, Pearl Onions, Parsnips, Lemon-Mint Pistou

Milk Braised Pork Cheeks 27

White Bean Cassoulet, Crispy Shallots, Pickled Apple, Arugula

Oven Roasted Young Chicken 27

Butternut Squash Puree, Morbier Gratin, Melted Leeks, Celery, Aged Balsamic

Dry Aged NY Strip 46

Chanterelle Puree, Heirloom Carrots, Bordelaise Sauce, Frites

Oven Poached Petrale Sole 28

Quinoa, Bloomsdale Spinach, Brussel Sprout Leaves, Lobster Emulsion

SWEETS

Milk Chocolate Cremeux 9

Banana Butter, Graham Cracker, Coconut Chantilly

Roasted Pear & Hibiscus Clafouti 9

Golden Raisin Puree, Mascarpone, Candied Ginger, Pomegranate

Quince & Apple Galette 9

Whipped Goat Cheese, Calvados, Sicilian Pistachios

Black Pepper &

Fromage Blanc Panna Cotta 9

Red Wine Caramel, Valencia Orange, Basil, Pine Nut Cookie

Seasonal Tuckers Ice Cream 9

Daily Flavors and Garnishes

LOUNGE

Roasted Brussel Sprout Salad

Pancetta, Garlic Chips, Quinoa, Pt Reyes
Blue Cheese, Cider Vinaigrette

Manila Clam Flatbread

House-made Fennel Sausage, Smoked Garlic
Puree, Gruyere, Pickled Chanterelles

Croque Monsieur Sliders

Niman Ranch Ham, Black Truffle Mornay,
San Marzano Tomato Soup

Chicken Liver Pate

Bitter Chocolate Ganache, Marcona Almonds,
Valencia Orange, Whole Grain Toast

Steamed Santa Barbara Black Mussels

Pernod, Tomato Broth, Crispy Shallots,
Grilled Sourdough

Grilled Lamb Burger

Lemon Curd Aioli, Olive Tapenade,
Laura Chenel's Chevre, French Fries

“One Up” Brandt Beef Burger

Bakers Bacon, Pt Reyes Blue Cheese, Smoked
Garlic Puree, Watercress, French Fries

Duck Fat Potato Wedges

Idaho Potatoes, Dijon Aioli, Horseradish
Crème Fraiche

Wines

Sparkling Wine

	G	B
<i>Brut</i> , Domaine Carneros	14	75
<i>Brut</i> , Gloria Ferrer	11	50

Sweet and Off-Dry White Wine

Riesling, Gainey	10	40
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Light Intensity White Wines

Pinot Grigio, Luna	10	40
Sauvignon Blanc, Simi	10	40
Sauvignon Blanc, Star Lane	11	44

Medium Intensity White Wines

Chardonnay, Canvas	9	64
Chardonnay, Iron Horse	14	37
Chardonnay, Gundlach-Bundschu	14..5	65

Light Intensity Red Wines

Pinot Noir, Clos du Val	15.50	69
Pinot Noir, Gundlach-Bundschu	16	67

Medium Intensity Red Wines

Merlot, Canvas	9	37
Zinfandel, Canvas	9	37
Cabernet Sauvignon, Canvas	9	37
Blend, Matchbook	12	48

Full Intensity Red Wines

Petite Sirah, Spellbound	10	44
Cabernet Sauvignon, Buehler	15.50	67
Cabernet Sauvignon, Alexander Valley	13	52

Beers

Drafts

16oz

Anchor Steam, Distinctive	7	9
Anderson Valley Barney Flat, Oatmeal Stout		
Racer 5, Ale		

12oz

Bottles

Budlight	6
Miller Light	6
PBR	3
Stone Ruination IPA	11
Stone Oaked Arrogant Bastard	11
Trummer Pils	6
Almanac Honey Saison	
10	
Anderson Valley Brother David's Triple	10
Drake's IPA	8
Speakeasy Prohibition	
8	
Lagunitas Maximus	9
CA Apple Cider	6
Mendocino Eye of the Hawk	8
NorthCoast Brother Thelonious	13
Anchor Old Foghorn	11

Specialty Drinks

Downtown Manhattan

Templeton Rye

Evan William's Single Barrel Bourbon

Carpano Antica Sweet Vermouth

Paloma Hermosa

Tapatio Blanco Tequila

St. Germain Elderflower Liqueur

Agave Nectar

Coastal Pimm's Cup

Pimm's #1

St. George Terrior Gin

Bundaberg Ginger Beer

Cucumber Collins

Square One Cucumber Vodka

Yuzu Juice

Lemon Juice

Millionaire

Appleton Reserve Rum

Plymouth Sloe Gin

Rothman & Winter Apricot Liqueur

New School Negroni

St. George Botanivore Gin

Carpano Antica Sweet Vermouth

Campari

Gran Classico

Cocktails - \$13

Food

Steamed Santa Barbara Black Mussels

Pernod, Tomato Broth, Crispy Shallots,
Grilled Sourdough

Grilled Lamb Burger

Lemon Curd Aioli, Olive Tapenade,
Laura Chenel's Chevre, French Fries

"One Up" Brandt Beef Burger

Bakers Bacon, Pt Reyes Blue Cheese,
Smoked Garlic Puree, Watercress, French
Fries

Duck Fat Potato Wedges

Idaho Potatoes, Dijon Aioli, Horseradish
Crème Fraiche

Roasted Brussel Sprout Salad

Pancetta, Garlic Chips, Quinoa, Pt Reyes
Blue Cheese, Cider Vinaigrette

Manila Clam Flatbread

House-made Fennel Sausage, Smoked
Garlic
Puree, Gruyere, Pickled Chanterelles

Croque Monsieur Sliders

Niman Ranch Ham, Black Truffle Mornay,
San Marzano Tomato Soup

Chicken Liver Pate

Bitter Chocolate Ganache, Marcona
Almonds, Valencia Orange, Whole Grain
Toast