

## SMALL PLATES

### CHEESE TRIO 16

NICASIO RESERVE, MT. TAM AND POINT REYES BLUE CHEESE WITH HONEYCOMB, SPICED ALMONDS AND QUINCE PASTE

### MEDITERRANEAN SAMPLER 12

GRILLED PITA SERVED WITH ROASTED GARLIC HUMMUS, MUHAMMARA AND ROASTED EGGPLANT DIP WITH OUR HOUSE OLIVE MIX

### CHARCUTERIE BOARD 16

SOPPRESSATA, COPPA AND PROSCIUTTO SERVED WITH GRAIN MUSTARD, CORNICHONS, CHERRY PEPPERS AND GRILLED CIABATTA

### SATES OF FILET MIGNON 12

MANGO AND PAPAYA SLAW WITH NUOC CHAM SWEET SOY DRIZZLE

### SKEWERS OF JERK MARINATED CHICKEN BREAST 10

SWEET SLAW AND MANGO KETCHUP

### WAGYU SLIDERS 14

CARAMELIZED ONION, GARLIC AIOLI, CHIPOTLE CHEDDAR, FRESH PICKLES ON A HAWAIIAN BUN

### TUNA TARTARE 16

DRESSED WITH SHOYU AND SAKE AND SERVED WITH WONTON CRISPS

### ROASTED POBLANO QUESADILLA 12

CHOICE OF GRILLED CHICKEN, BRAISED SHORT RIB OR PULLED PORK, SERVED WITH PICO DE GALLO, GUACAMOLE AND CHIPOTLE CREMA

### VINE RIPE HEIRLOOM TOMATO SALAD 10

RICOTTA SALATA, CRISP PANCETTA, ROCKET LETTUCE AND A BLACKBERRY BASIL VINAIGRETTE

### CLASSIC CAESAR 12

CHOPPED ROMAINE HEARTS SERVED WITH FOCACCIA CROUTONS AND OUR HOUSE MADE CAESAR DRESSING

## LARGE PLATES

### CLASSIC MARGHERITA PIZZETTE 12

### PORCINI PIZZETTE 12

RICOTTA, WILD MUSHROOMS, TRUFFLE OIL AND FRESH OREGANO

### ITALIAN MEAT LOVER PIZZETTE 14

PROSCIUTTO, SOPPRESSATA, COPPA AND PEPPERONCINI

### HOUSE MADE MAC 'N' CHEESE 10

OUR CREAMY LONGHORN CHEDDAR SAUCE WITH HERBED BREAD CRUMB TOPPING

### PORK AND BEANS 14

ROASTED PORK BELLY OVER A RAGOUT OF GREAT NORTHERN WHITE BEANS AND GARLIC SAUSAGE

### ADAGIO BURGER 14

½ POUND NIMAN RANCH BURGER, LETTUCE, TOMATO, HOUSE PICKLES ON A CIABATTA ROLL WITH CHOICE OF CHEDDAR, SWISS OR BLUE CHEESE

### GRILLED WILD SALMON 24

LEMON-SCENTED OLIVE OIL AND SUNDRIED TOMATO SALSA WITH BASIL BEURRE BLANC

### BOURBON BRINED GRILLED FREE RANGE CHICKEN BREAST 20

AIRLINE BREAST WITH YUKON GOLD MASHED POTATOES, SEASONAL VEGETABLES AND PEACH CHUTNEY

### CENTER CUT FILET MIGNON 32

PRIME CHOICE FILET WITH POTATO PUREE, CHINESE LONG BEANS, LOBSTER BUTTER AND ZINFANDEL SYRUP

### BONE IN SHORT RIBS 28

SLOW COOKED RIBS OVER YUKON GOLD POTATOES AND SEASONAL VEGETABLES

## DESSERTS

### CLASSIC CRÈME BRÛLÉE 8

### CHOCOLATE LAVA CAKE 8

VANILLA BEAN ICE CREAM AND BUTTERSCOTCH DRIZZLE

### HOUSE ICE CREAM AND SORBET 8

### TWIN BANANA SUNDAE 8

HOUSE MADE ICE CREAM NESTLED BETWEEN TWO RIPE BANANAS, COATED WITH DARK CHOCOLATE SAUCE AND CHOPPED PECANS UNDER A MOUND OF FRESHLY WHIPPED CHANTILLY CREAM AND A CHERRY TO TOP IT OFF

### WAFFLE SANDWICH 8

YOUR CHOICE OF HOUSE MADE ICE CREAM PRESSED BETWEEN TWO FRESH WAFFLES AND DRIZZLED WITH A BERRY COULIS



## COCKTAILS

### THE ADAGIO GIMLET 9

CUCUMBER INFUSED VODKA OR GIN, CITRUS ACCENTS, HOUSE MADE SIMPLE SYRUP

### BASIL HOUND 10

BLADE GIN, ST. GERMAINE, BASIL, FRESH GRAPEFRUIT, EGG WHITE, MARASCHINO, DASH OF ANGOSTURA BITTERS

### MAYAN SUMMER 10

CASA NOBLE REPOSADO, FEVER-TREE GINGER BEER, HABANERO INFUSED ORGANIC BLUE AGAVE, CILANTRO, FRESH LIME

### GROUNDS FOR DIVORCE 10

ZWACK, RYE, MAPLE SYRUP, ORANGE BITTERS, ABSINTHE SPRAY

### EARLY BIRD 10

MESCAL, ST. GERMAINE, FRESH KIWI, FRESH LIME, DASH OF SALT

### MISS SAIGON 10

RON Z RUM, KING GINGER LIQUOR, CINNAMON INFUSED DRY VERMOUTH

### LA BELLA VITA 10

CHAMOMILE INFUSED VODKA, ST. GERMAIN, ROSE WATER, CHAMPAGNE

### WICKED 10

INFUSED VODKA AND GIN, WATERMELON, MINT AND FRESH LIME

### MOSCOW MULE 12

RUSSIAN STANDARD VODKA, FEVER-TREE GINGER BEER, FRESH LIME, HOUSE MADE BITTERS

### SMOKING GUN 12

JURA 10 YEAR, CINNAMON INFUSED DRY VERMOUTH, HABANERO INFUSED ORGANIC BLUE AGAVE, MARASCHINO, DASH OF PEYCHAUD'S BITTERS

### APOTHECARY 12

MAKERS 46, CYNAR, SNAP, DASH OF ANGOSTURA BITTERS

### GREEN DREAM 13

ENCANTO PISCO, GREEN CHARTREUSE, JALAPEÑO AND MINT INFUSED SIMPLE SYRUP

## MORTIMER PUNCH BOWLS \$34

SERVE 2-4

### SOUTH PACIFIC

PINK PIGEON RUM, FRESH MANGO, FRESH ORANGE, RASPBERRY PUREE

### CAT ON A HOT TIN ROOF

LEMONGRASS INFUSED CACHAÇA, KING GINGER LIQUEUR, COCONUT WATER, FRESH LIME, FRESH STARFRUIT

### THE PHANTOM

BLACKBERRY INFUSED BRANDY, ALMOND SYRUP, SNAP LIQUOR, FRESH ORANGE, CHAMPAGNE

## SPARKLING

PROSECCO, LA MARCA, ITALY	9/44
SPARKLING, MUMM BRUT PRESTIGE, NAPA	13/64
CAVA, LOUIS DRESCHER, SPAIN	8/36
SPARKLING, ROEDERER ESTATE	
BRUT ROSÉ, CALIFORNIA	16/76
SPARKLING, SCHRAMSBERG	
BLANC DE BLANCS, CALIFORNIA (375 ML)	34
CHAMPAGNE, VEUVE CLICQUOT BRUT, FRANCE	78

## WHITE WINE

PINOT GRIGIO, MASO CANALI, ITALY '10	10/44
SHERRY, LA GUITA, SPAIN	6/18
ROSÉ, HOGWASH, NAPA '10	9/38
CHARDONNAY, HESS SHIRTAIL, MONTEREY '10	9/44
CHARDONNAY, STAGS' LEAP, NAPA '10	13/51
CHARDONNAY, RAYMOND RESERVE, NAPA '10	55
CHARDONNAY, NEYERS, NAPA '09	63
SAUVIGNON BLANC, EDNA VALLEY, CENTRAL COAST '11	9/42
SAUVIGNON BLANC, GROTH, NAPA '11	56
SAUVIGNON BLANC, JOLIVET, FRANCE '11	47

## RED WINE

MERLOT, TANGLEY OAKS, NAPA '08	9/42
MERLOT, DRY CREEK, SONOMA '07	13/60
GRENACHE BLEND, NOMAD, CALIFORNIA '10	8/38
RIOJA, RIO LANC, SPAIN '11	8/36
MALBEC RESERVE, VALLE LAS NENCIAS, ARGENTINA '10	9/42
ZINFANDEL, XYZIN, GEYSERVILLE '08	10/39
ZINFANDEL, EDMEADES, MENDOCINO '09	44
PINOT NOIR, BYRON, SANTA BARBARA '10	11/42
PINOT NOIR, MACMURRAY RANCH, SONOMA COAST '09	13/51
CABERNET SAUVIGNON, J. LOHR, PASO ROBLES '10	10/39
CABERNET SAUVIGNON, ATLAS PEAK, NAPA '08	54
CABERNET SAUVIGNON, HUGE BEAR, SONOMA '08	88
CABERNET SAUVIGNON, TRINCHERO, MARIO'S VINEYARD, NAPA '08	98
SYRAH, JARVIS TOMEI, EL DORADO '08	8/32
SYRAH, CHAPOUTIER, FRANCE '08	42

## DRAFT BEERS

BEAR REPUBLIC RACER FIVE IPA, CALIFORNIA	6
TRUMER PILS, BERKELEY	6
SEASONAL	6

## BOTTLED BEERS

HEINEKEN, HOLLAND	5
ST. PAULI GIRL N.A., GERMANY	5
STELLA ARTOIS, BELGIUM	6
PACIFICO, MEXICO	5
BUDWEISER, MISSOURI	5
BUD LIGHT, MISSOURI	5
SIERRA NEVADA PALE ALE, CALIFORNIA	5
DESCHUTES OBSIDIAN STOUT, OREGON	5
SAMUEL ADAMS LAGER, MASSACHUSETTS	5
GORDON BIERSCHE HEFEWEIZEN, CALIFORNIA	5
LOST COAST DOWNTOWN BROWN ALE, CALIFORNIA	5
LAGUNITAS IPA, CALIFORNIA	5
ANCHOR STEAM, SAN FRANCISCO	5
NORTH COAST PRANQSTER GOLDEN, CALIFORNIA	6
CHIMAY RED, BELGIUM	11
DUVEL, BELGIUM	9