

HUNGER

LESS

GOUGÈRES *three 5 | five 9*

Fondue-filled profiteroles, eggplant & date jam

CAULIFLOWER VICHYSOISE *✓⊗ 8*

Truffle oil, chervil, potato, garlic, onion

BREADS & SPREADS 9

Cheddar ale mustard, red lentil hummus, roasted garlic edamame, papadum, sourdough

FRESH RICOTTA 10

Stuffed zucchini flowers, romesco vinaigrette, candied almonds

ANTIPASTO *✓⊗ 10*

Seasonal roasted local vegetables, marinated mushrooms, mixed olives, pistachio pesto

DRY TOUR LOCAL GREENS *✓⊗ 10*

Shaved fennel, sweet peppers, pickled red onion, cucumber, radish, pinot grigio vinaigrette

ROASTED ASPARAGUS *⊗ 12*

Farm egg, American speck, aged balsamic, Fiscalini cheddar

SCALLOP CEVICHE *⊗ 14*

Yuzu marinade, red onions, cilantro, yellow aji, choclo, orange-glazed sweet potato

MORE

BRAISED SHORT RIB WELLINGTON 15

Roasted mushrooms, caramelized onion, mashed potato, rosemary oil

SEARED AHI 16

Togarashi-seared tuna, kimchee couscous, pickled carrots, edamame, cucumber, fermented black bean vinaigrette

WHITE SEA BASS *⊗ 18*

Lemon salt, braised fennel, roasted carrots, orange-glazed sweet potato, artichokes, zucchini, basil purée

LAMB SHANK *⊗ 19*

Red & yellow cherry tomatoes, lemon & lime zest, olive oil, cannellini beans

POTATO BAR

CRISPY POTATO *✓ 7*

Baked & fried potato wedges, romesco sauce

PAPA A LA HUANCAÍNA 8

Boiled baby heirloom potatoes, spicy cream sauce

VEGETABLE MASH *✓ 8*

Creamy mashed Idaho potatoes, roasted red peppers, roasted garlic

LAMB MASH 10

Creamy mashed Idaho potatoes, braised lamb shanks, sour cream, crispy onions

CAUSA *⊗ 12*

Spicy mashed Idaho potatoes, ahi tuna, hard-boiled egg, avocado, garlic aioli

PANINI

VEGETABLE *✓ 10*

Roasted eggplant, zucchini, squash, peppers, Portobello mushrooms, pistachio pesto

CHEESE 12

Shaft's bleu cheese, Fiscalini cheddar, Glacier goat cheese, truffle oil, heirloom tomato

CHICKEN 12

Rosemary-roasted pulled chicken, apple slices, Marin triple crème brie, wild arugula

PORK 12

Braised pork shoulder, pepper jam, pickled red onions

H.E.C. 12

Speck, hard-boiled egg, Fiscalini cheddar, Dijon mustard, spinach, heirloom tomato

CHEESE & CHARCUTERIE *one 5 | two 9 | three 14 | four 17*

Cheese

FISCALINI CHEDDAR

Bandage-wrapped classic sharp cheddar from Modesto, CA

MARIN TRIPLE CRÈME BRIE

Rich, soft, creamy, buttery Brie from Petaluma, CA

GLACIER GOAT CHEESE

A tangy, bloomy rind goat cheese from Ontario, CA

GRANA PADANO

One of the world's first hard cheeses from Pianura Padana Valley, Italy

SHAFT'S BLEU CHEESE

Full-flavored, gold mine-aged bleu cheese from Roseville, CA

Charcuterie

SPECK

Salt-cured and cold-smoked pork leg, similar to prosciutto

CHORIZO

Spanish pork blended with garlic & smoked paprika, cured thirty days

WILD BOAR SALAMI

Organic, seasoned with cloves & juniper berries, robust yet sweet flavor

HOT COPPA

Smoky, spicy, antibiotic-free, dry-cured pork shoulder

THE DRY TOUR 24

Three meats & three cheeses of your choice, accoutrements

INDULGENCES

CHAPLIN'S FAVORITE 8

Steamed cake, orange zest, toffee sauce

BAKED APPLE 8

Maple pistachio crumble, vanilla bean gelato

FLOURLESS CHOCOLATE CAKE 8

Almonds, Valrhona chocolate gelato

LOCAL FRUITS 8

Rose water, blood orange sorbet

GELATO 6

Valrhona chocolate, vanilla bean

SORBET 6

Blood orange, passion fruit

Dry Tour takes every reasonable step to serve locally and/or organically-sourced produce selections, certified-humane meats, and wild-caught seafood.

 Vegan  Gluten-Free

THIRST

VENICE COOLER 10

Ronco di Castelletto Pinot Grigio, fresh lemonade, splash of Terriero Prosecco

KNOTTINGHAM *less 7 | more 10*

Sho Chiku Bai classic sake, honey

OLD FASHIONED 10

Kakushigura oak barrel-aged shōchū, orange peel, house-made bitters

DYED BLONDE 10

Delirium Tremens, pomegranate

MANGO THROUGH 10

Weihenstephaner Hefeweissbier, fresh fruit purée

CHILE LYCHEE MARTINI 10

Sho Chiku Bai unfiltered sake, smashed lychee, sesame chile oil drops (*optional*)

GREEN 10

Fresh cucumber juice, basil leaf, Yokaichi Mugi shōchū

CAIPIRINHA 10

Sugar snap-infused soju, fresh lime, raw sugar cane

DANDY 12

Lillet Rouge, Red Globe grapes, apple, Asian pear

25 + 12 12

Lillet Blanc, fresh orange, Yokaichi Mugi shōchū, roasted citrus peel

BRUCE LEE 12

Funaguchi Kikusui Honjozo sake, Boddingtons

SEASONAL INFUSED SOJU 8

Farmers' market-sourced Fresno chile or strawberry

Vodka-flavored soju available upon request

THIRST

Draft

AMSTEL LIGHT 7

FAT TIRE 7

BLACK BUTTE PORTER 7

SOMERSAULT SUMMER SEASONAL 7

WEIHENSTEPHANER HEFEWEISSBIER 8

DELIRIUM TREMENS 9

Bottles

NEWCASTLE 6

RED STRIPE 6

STELLA ARTOIS 6

BODDINGTONS 8

Non-Alcoholic Beverages

COKE / DIET COKE 3

BUBBLE UP 3

IBC ROOT BEER 3

VANILLA CREAM SODA 3

FRENCH PRESS COFFEE FOR TWO 8

Superba's Guatemala Pampojila blend

PASSION FRUIT ICED TEA 3

BOTTLED WATER – FLAT 3

BOTTLED WATER – SPARKLING 3

DRY TOUR INFUSED WATER 1

DRY TOUR WINE LIST

THE CLASSICS

White

Pinot Grigio	RONCO DI CASTELLETTO '09		<i>Venezia Giulia, Italy</i>	32
Sauvignon Blanc	FAIRHALL DOWNS '11		<i>Marlborough, NZ</i>	12 / 38
Chardonnay	DENOGENT '09	“Les Reisses”	<i>Pouilly-Fuissé, France</i>	78
Chardonnay	FOXGLOVE '10		<i>Central Coast, CA</i>	10 / 34
Chardonnay*	LA FENETRE '10		<i>Santa Maria Valley, CA</i>	56
Riesling	ANSELMANN '07	Spatlese	<i>Pfalz, Germany</i>	13 / 42

Pink

Grenache*	VERDAD '11	Sawyer Linquist Vineyard	<i>Edna Valley, CA</i>	11 / 36
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Red

Pinot Noir*	DOMAINE LUCIEN BOILLOT '09	Gevrey-Chambertin	<i>Burgundy, France</i>	104
Pinot Noir	PANTHER CREEK '08	Winemaker's Cuvee	<i>Willamette Valley, OR</i>	62
Pinot Noir	HUSCH '09		<i>Anderson Valley, CA</i>	14 / 44
Bordeaux Blend*	CHÂTEAU SAINTE-MARIE '09	“Vielles Vignes”	<i>Bordeaux Supérieur, France</i>	13 / 42
Cabernet Sauvignon	PARRONE '08		<i>Colchagua Valley, Chile</i>	10 / 32
Cabernet Sauvignon	CLAAR CELLARS '09	“White Bluffs”	<i>Columbia Valley, WA</i>	14 / 52
Cabernet Sauvignon	WHITE ROCK '05	“Laureate”	<i>Napa Valley, CA</i>	88
Syrah	COCHON '09	“Petite Rouge”	<i>Napa Valley, CA</i>	36
Grenache	GROUNDWORK '10		<i>Santa Barbara, CA</i>	14 / 44
Zinfandel*	CAROL SHELTON '08	Cox Vineyard	<i>Mendocino, CA</i>	48

THE UPSTARTS

White

Albariño	LAXAS '10		<i>Rias Baixas, Spain</i>	42
Grüner Veltliner *	WEINRIEDER '10		<i>Weinviertel, Austria</i>	12 / 38
Muscadet (Melon de Bourgogne)*	DOMAINE DE LA LOUVETRIE '10	“Muscadet Sevre et Maine”	<i>Loire Valley, France</i>	30
Vignioner*	MINER '09		<i>Napa Valley, CA</i>	11 / 34

Pink

Gamay	CHÂTEAU D'EMERINGES '10		<i>Beaujolais, France</i>	28
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Red

Cabernet Franc*	ERIC CHEVALIER '10		<i>Val de Loire, France</i>	30
Sangiovese*	LE BERTILLE '08		<i>Chianti Colli Senesi, Italy</i>	12 / 40
Malbec	CLOS LA COUTALE '09		<i>Cahors, France</i>	10 / 34
Nebbiolo*	G.D. VAJRA '09		<i>Langhe, Piedmont, Italy</i>	58
Tempranillo	ALIDIS '04	Reserva	<i>Ribera Del Duero, Spain</i>	88

THE UNDISCOVERED

White

Trajadura / Alvarinho*	ADEGAS DE MONCAO '10	“Trajarinho”	<i>Vinho Verde, Portugal</i>	9 / 28
Pinela*	BATIC '08		<i>Vipava Valley, Slovenia</i>	52
Pošip	KRAJANČIĆ '10	Intrada	<i>Island of Korčula, Croatia</i>	13 / 42
Trebbiano d'Abruzzo*	CIRELLI '10		<i>Abruzzo, Italy</i>	32

Pink

Sciaccarellu	DOMAINE DE MARQUILIANI '11		<i>Corsica, France</i>	42
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Red

Blaufränkisch	J. HEINRICH '09	“Goldberg”	<i>Burgenland, Austria</i>	44
Ciliegiolo	MOTTA '10		<i>Grosseto, Tuscany, Italy</i>	38
Kadarka	ESZTERBAUER '09	“Nagyapám”	<i>Skekszárd, Hungary</i>	13 / 40
Bonarda	SUR DE LOS ANDES '05	“Reserva”	<i>Mendoza, Argentina</i>	10 / 34

BUBBLES

Blanc de Blanc	A ET M QUENARD		<i>Savoie, France</i>	48
Prosecco	TERRIERO		<i>Valdobbadiene, Italy</i>	12 / 40
Rose	GRUET		<i>Albuquerque, New Mexico</i>	32

SWEET

“TBA” Chardonnay (Trockenbeerenauslese)	ROSENHOF '07		<i>Burgenland, Austria</i>	15 / 54
Moscato d'Asti	GIANNI DOGLIA '11		<i>Piedmont, Italy</i>	28

HOUSE

Sauvignon Blanc	MAULA '10		<i>Mendoza, Argentina</i>	8
Merlot	ALIAS '10		<i>Napa Valley, California</i>	8

* Organically and/or sustainably farmed