

BLOCK ONE

HAPPY HOUR

Kusshi Oysters | 3 each 🌊
red wine + shallot mignonette

Shiitake + Pork Gyoza | 9
hot mustard, ginger scallion, ponzu

Crabcake | 10 🌊
house tartar, micro greens

Warm Marinated Olives | 8 (V)

Lamb Merguez Meatball | 8
harissa tomato sauce, manchego, chives

Spring Garlic Chickpea Panisse | 7 (GF)
charred lemon aioli, espelette seasoning salt, green onion

TO SHARE

Warm Marinated Olives | 14 (V)
carrot hummus, micro greens, crispy shallots,
herbed oat crackers

Kusshi Oysters by the 1/2 Dozen | 22 (GF) 🌊
red wine + shallot mignonette

Local Cheese Board | 24 (V)
chef's selection of cheeses, garden pickles,
seasonal mostarda, olives, braised figs, Arlo's honey,
herbed oat crackers, fresh fruit

Local Cheese + Charcuterie Board | 29
chef's selection of cheeses and cured meats,
garden pickles, olives, seasonal mostarda, braised figs,
Arlo's honey, herbed oat crackers, fresh fruit

Margherita Pizza | 23 (V)
mozzarella di bufala, roma tomatoes, basil,
black garlic balsamic glaze

The Forager's Pizza | 25 (V)
nettle + spring garlic pistou, wild mushrooms, truffle gouda,
semi-dried tomatoes, arugula, truffle aioli

Organic Beef Barbacoa Pizza | 25
caramelized onions, white sauce, fontina,
fermented new potatoes, pickled fresno chiles,
crispy potato skins, cilantro

SMALL PLATES

Hamachi Crudo | 19

yuzu kōsho, white shoyu, fresno chile, cilantro, sesame, sea asparagus, daikon, fried garlic furikake

50th Parallel Estate 2019 Pinot Gris

Crispy Braised Pork Belly | 18

spruce tip vinaigrette, spring garlic, blistered tomatoes, fresh herbs, fry bread

50th Parallel Estate 2019 Rosé

Forno-Roasted Local Asparagus | 22

black pepper halibut, tempura bits, dashi gel, shaved celery
63° egg + \$3

50th Parallel Estate 2020 Riesling

Dungeness Crabcakes | 24

radish sprouts, Granny Smith, salmon roe, buttermilk, nasturtium oil, squid ink tapioca cracker

50th Parallel Estate 2019 Chardonnay

Glamour Farming™ Salad 14 | 20

Unearthed organic greens, pickled beets, shaved asparagus, strawberries, goat cheese, puffed wild rice, honey balsamic dressing

jumbo prawns or grilled chicken +\$7 avocado +\$4

2020 Glamour Farming Pétillant

Korean-Style Duck Wings | 18

gochujang, aïoli, garlic chips, scallion, sesame

50th Parallel Estate 2019 Gewürztraminer

Pan-Seared Digby Scallops | 24

forno-roasted cauliflower, n'duja + shallot 'XO' sauce, cauliflower velouté, gremolata, pickled shallots

50th Parallel Estate 2019 Pinot Gris

Cache Creek Beef Tartare | 20

pickled mustard seeds, marrow aïoli, yolk gel, puffed tendon, arugula, rye crisps

50th Parallel Estate 2018 Pinot Noir

ESTATE SELECTIONS

	5oz	bottle
50th Parallel Estate Gewürztraminer	7	28
50th Parallel Estate Pinot Gris	8	32
50th Parallel Estate Pinot Noir	9.50	38



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