

Shareables

**HONEY & HABANERO
ROASTED CAULIFLOWER** *gf vg* 13
roasted cauliflower, honey & habanero drizzle

OLIVES & CHEESE *gf* 13
spanish olives, extra virgin olive oil, oregano,
feta cheese, grilled sourdough

SPICY CHICKEN WINGS 15
habanero, chili, lime, miso ranch

BLACK TRUFFLE FRENCH FRIES *gf* 25
3gr black truffle, shaved parmesan, truffled aioli
chili crunch french fries, chipotle aioli 15

CRAB & ARTICHOKE DIP 22
lump crab, marinated artichoke hearts,
parmesan cheese, mayonnaise, local sourdough

SHRIMP CEVICHE* *gf df* 24
shrimp, ají amarillo, clam juice, cilantro, onion, garlic,
blue corn tortilla chips

TRUFFLED DEVEILED EGGS *gf* 16
whipped egg yolk, truffle oil, mayo, chives

ALE-BRAISED PORK TACOS *gf df* 17
chili de árbol, pickled onion, radish, cilantro, consomé

TOGARASHI-CRUSTED AHI* *gf* 24
flash-seared, edamame smear, soy, yuzu

CHEESE & CHARCUTERIE BOARD *gf* 32
curated meats, local fromage

PROSCIUTTO FLATBREAD *n* 22
shaved parmesan, rocket

Salads

add chicken 8, salmon 10, steak* 12, shrimp 10 or avocado 5*

BLUE WEDGE *gf* 23
iceberg lettuce, baby tomatoes, applewood-smoked bacon,
point Reyes blue cheese dressing

CUCUMBER & QUINOA *gf* 23
watermelon radish, feta cheese, mint,
lemon vinaigrette, red onion, microgreens

CAESAR *n* 24
romaine, house croutons, spanish anchovies, parmesan, chili flakes, caesar dressing

Sandwiches

*add cage-free egg 5, avocado 5
add 1gr black truffle to fries 10*

DA BURGER* 28
house-ground angus chuck, garden tomato, bacon jam, rocket,
choice of cheese, brioche, chili crunch french fries
sub beyond burger 5

GRILLED CHICKEN SANDWICH 25
chipotle aioli, iceberg lettuce, tomato, chili crunch,
brioche, french fries

Mainstays

add 1gr black truffle to fries or potato purée 10

STEAK FRITES* *gf df* 44
grass-fed flat iron, kennebec potato fries,
pickled onion
*upgrade ny steak** 59

ROASTED CHICKEN *gf* 29
citrus, herb, asparagus, natural jus, potato purée

ALE-BRAISED PORK SHANK *gf df* 42
white bean ragout, shaved apples, spring radish

FILET MIGNON* *gf* 69
filet, grilled asparagus, potato purée,
black garlic & truffle demi-glace

PAN-SEARED BRANZINO *gf* 42
pacific bass, crispy skin, lemon oil, frisée,
arugula salad, potato purée

SHRIMP LINGUINI 26
garlic, sauvignon blanc, lemon, butter, fresh herbs

Desserts

BASQUE CHEESECAKE *gf n* 16
seasonal berries, sugar, white balsamic vinegar
add ice cream 4

AMERICA'S APPLE PIE JAR *n* 14
tillamook caramel swirl ice cream, bourbon caramel,
oat streusel

FIVE-LAYER CHOCOLATE CAKE *n* 16
sponge cake, chocolate mousse, warm chocolate sauce
add ice cream 4

DULCE DE LECHE EMPANADA *n* 15
brandy-braised pear, tillamook caramel swirl ice cream,
caramel sauce

gluten-friendly bread available upon request

gf gluten-friendly *vg* vegan *df* dairy-free *n* contains nuts/peanuts

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergy.

20% service fee will be added for parties of 6 or more

WARNING: 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.

MONTE'S