



# Appetizers

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**House-made Chips with Truffle Oil Dip** v|GF | \$8

**Ranch Roasted Nuts** v|GF | \$10

**Mixed Olives** v|GF | \$10

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**California Cheese Plate\*** v

Three Seasonal Selections  
Traditional Accompaniments  
\$23

**Fra' Mani Charcuterie Plate\***

Four Seasonal Selections  
Traditional Accompaniments  
\$25

**Pulled Baby Back Ribs Bao Bun**

Avocado, Pickled Radishes, Cilantro  
\$23

**Baked Camembert\*** v

Grilled Pineapple Salsa  
\$27

**Potato Bun Sliders**

Angus Beef, Green Onion Aioli,  
Tomato, Arugula, Gruyère, Bacon  
(3) \$24 or (4) \$30

**Ahi Tuna Tataki\***

Grapefruit, Mâche, Green Onion,  
Radish, Ponzu Sauce  
\$25

**Giant Pretzel** v

Served with Beer Cheese Dip,  
and Basil Dijon Mustard  
\$17

**California Sturgeon Caviar\***

Served with Traditional  
Condiments and Blinis  
\$49

**Mayan Pumpkin Seed Dip\*** v

Served with Cucumber,  
Jicama, and Chips  
\$17

**Dungeness Crab Quesadilla**

Sweet Chili Mango Sauce,  
Mâche Lettuce  
\$26

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**Matcha Tiramisu** v

Matcha Latte  
Soaked Sponge  
Mascarpone Mousse  
\$12

**Chocolate Trio** v

Macaron  
Pots de Crème  
Cake  
\$12

**Cheesecake** v  
**with Sour Cherries**

and Chocolate  
Hazelnut Sauce  
\$12

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v: Vegetarian | GF: Gluten-Free | \*: Served gluten-free upon request

19% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

\*Please be advised our dishes may contain nuts, traces of nuts, fish, shellfish.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
increases your risk of food borne illness.