

CONSERVAS

(Tinned Fish!)

Fangst Danish Freshwater Trout | 15

A whole piece smoked and swimming in oil, lemon thyme and Juniper berries.

Jose Gourmet Sardines w Lemon in Olive Oil | - 14

Packed in there, with zesty lemon joining the salt and oil.

Jose Gourmet Octopus in olive oil w/garlic | - 23

The Classic. Atlantic-caught, simply prepared. Delicious.

Ati Manel Mussels | - 12

Shelled + pickled mussels w garlic, onions, olive oil, vinegar + tomatoes in a spicy marinade party.



Pick a style:

French

Sourdough Toast + Normandy butter

Spanish

Torres Potato Chips + Hot Sauce

American

Salted Crackers

TOASTS

Brie + Jam | 16

melted brie, onion jam, herb salad

Smoked Trout Tzatziki | 14

cucumber + shaved radish

Eggs on Toast | 12

w prosciutto, pesto, arugula, EVOO, aged parm

CHEESE + CHARCUTERIE

- Cheese -

Valley Ford 'Estero Gold' Reserve Cheddar | 13

Cow. Firm. Clean, rich taste. Long, earthy finish. - CA

Grand-Mere Adrienne | 13

Goat. Bloomed, fudgy texture, buttermilk + lemon - FR

Vega Sotuelamos Trufado | 13

Sheep. Veins of black truffle, manchego character- SP

- Cured Meat -

Coppa Italiana | 12

Distinct marbling, 'Gabagool'-Parma, Italy

Bresaola | 12

The 'beef prosciutto', lean, tender, ruby red- PA, USA

Sweet Sopressata | 12

Pepper, garlic, thin salami -NJ, USA

SANDWICHES

w choice of side

Tomato+Mozzarella | 12

on ciabatta; kewpie mayo, basil

Meatball Panino | 17

on focaccia; mozzarella, parsley, lemon oil

Mortadella+Provolone | 14

on focaccia; mayo, olive salad, lettuce

Ham + Dijon | 14

on ciabatta; radish, butter

PLATES

Brunch Salad | 18

*arugula, micro herbs and greens, 6 min pasture egg, feta, dukkah, crispy coppa, pickled veg. *Vegetarian option*

Blood Orange & Burrata | 17

radicchio, roasted pistachios & honey vinaigrette

Turkish Eggs | 18

Two 6 min pasture eggs, garlicky herb yogurt, smoked aleppo pepper butter, micro herbs, focaccia

Butternut Squash Soup w Toast | 8

SIDES

Castelvetrano Olives | 6

House Pickled Veg | 6

Torres Potato Chips | Small 5 | Large 8

Side Salad | 6

Organic mixed greens, micro herbs, lemon, EVOO, Dukkah

HAPPY HOUR

Mon-Fri | 3-6pm

All night on Tuesdays

First wine listed in each section**	10
All Draft Beer \$2 off	
Cheese & Charcuterie (1 + 1)	19
Castelvetrano Olives	4

SPARKLING

NV Sorgente Prosecco Brut, Friuli-Venezia Giulia, Italy**	12
<i>Crisp pear + green apple w/ light florals + soft bubbles.</i>	
2021 Raimones Engrescada Pet-Nat Rosé, Catalonia, Spain	18
<i>Big strawberry + raspberry w/ a little spice + lots of bubbles. Super crushable!</i>	
NV Villa di Corlo, 'Rolfshark' Lambrusco, Emilia-Romagna, Italy	13
<i>Dark red in the glass. Dry, full-bodied + slightly tannic w/ ripe berry fruit.</i>	

ROSÉ

2022 Scribe 'Una Lou', Los Carneros AVA, California **	12
<i>A bright + pure-fruited rosé w/ mouth-watering cherry juice + a clean, zippy finish.</i>	
2022 Rosner Rosé, Niederosterreich, Austria	13
<i>Zweigelt. Vibrant + clean, rich red fruit aromatics, crisp acidity.</i>	

WHITE

2022 2022 LIWA Gruner Veltliner, Monterey, California**	13
<i>Bright + quenching. Lime, honeydew melon + pear w/ a light + crisp finish.</i>	
2020 Baldoval 'Cañada París', Valencia, Spain	18
<i>Merseguera. Intriguing + delicious. Salted mango + lime spitz w/ an earthy base.</i>	
2022 Christophe et Fils Petit Chablis, Burgundy, France	19
<i>Lemon pith, stone, flint. Incredible purity w/ crisp minerality + finesse.</i>	
2022 Voštinić-Klasnić Skriet, Moslavina, Croatia	14
<i>Brilliant acidity cuts through white peach, citrus + cherry blossom w/ a mineral finish.</i>	
2021 Marc Barriot Clôt de l'Origine 'L'Original', Roussillon, France	17
<i>Dried stone fruit + citrus rind w/ a textural + salty edge. A little nutty + a little natty!</i>	

ORANGE

2022 Union Sacre Dry Orange, Santa Barbara, California**	14
<i>Ripe apricot, honeysuckle, pithy tangerine grip. Great acidity + balance. Dry finish.</i>	
2021 Kobal Bajta Belo, Haloze Hills, Slovenia	17
<i>Aromas of nutmeg, cinnamon + orange peel, palate is totally dry w/ a tannic structure.</i>	

RED

NV 'From the Tank' Vin Rouge, Rhone Valley, France **	14
<i>Juicy deliciousness: red raspberry, wild strawberry + a bit of dusty cherry.</i>	
2022 Kolfok 'Intra! The Wild', Mittelburgenland, Austria	16
<i>Blaufrankisch. Juuust on the edge of carbonation. Juicy w/ dark plum + berry.</i>	
2022 Brooks Pinot Noir, Willamette Valley, Oregon	19
<i>Bold black cherry, peppery spice, + a classic dark mineral core.</i>	
2022 Thibault Ducroux 'En Roue Libre', Beaujolais, France	16
<i>Gamay. Fresh, tuity +crunchy; perfect representation of what makes Bojo so enjoyable.</i>	
2017 Podere Erica 'La Ghiandaia', Tuscany, Italy	17
<i>Sangiovese blend. Pretty floral aromatics. Velvety mouthfeel: stewy cherry + black plum.</i>	
2018 Gotsa Saperavi Reserve, Kvemo Kartli, Georgia	23
<i>Smokey tobacco w/ plum, blueberry, dark chocolate + rich, velvety tannins</i>	

DRAFT BEER

Brewyard 'Kanpai Krush' Rice Lager	9
Stereo 'Hey, Mr. Tangerine Man' Wheat Ale	9
Radiant Hazy IPA	10
Brouwerij West Belgian Tripel	11
Artifact 'By Any Other Name' Dry Cider	10



Coffee roasted by:

COFFEE MANUFACTORY

Hot or Iced

Dairy, Oat, Almond

House made Vanilla \$0.50

Espresso	4
<i>washed process</i>	
Americano	4
Cortado	4.5
<i>4oz</i>	
<i>Espresso and a little steamed milk</i>	
Cappuccino	5
<i>8oz</i>	
<i>Espresso with some more steamed milk</i>	
Latte	5
<i>10 oz</i>	
<i>Espresso with even more steamed milk</i>	
Drip	4
<i>10 oz</i>	
<i>Batch pour over coffee with rotating single origin offerings</i>	
Tea	4
<i>Peppermint, Bright Eyed, Green, Jasmine Reserve, English</i>	
<i>Breakfast, Earl Grey Creme, Earl Grey, Orchid Oolong, Coconut</i>	
<i>Creme</i>	

NON ALCOHOLIC

Sodas	4
<i>Cola, Yuzu, Grapefruit, Ginger Beer</i>	
Optimist Cali Spritz	9
<i>Juicy bitter orange n / a cocktail</i>	
Lauretana Sparkling Water 750 ml	8