

# SANDWICHES

Made fresh-to-order on Bub & Grandma focaccia  
w/ choice of side



## Caprese | 17

Fresh mozzarella & sliced tomatoes sitting on a salty pesto w/ a vinaigrette-tossed arugula piparra pepper topper.

## Veggie | 18

A garden party w/ all the best guests. Marinated mushrooms star. Avocado & feta make an appearance too.

## Meatball & Mozz | 17

Our perennial hero w/ a lemony vinaigrette sidekick.

## Mortadella! | 16

Sharp provolone and the legendary Italian meat w/ an olive salad joining the party.

## Ham & Cheese | 19

Perfect ham + gruyere match, w/ a sweet cherry dijon, tangy pickled onions + crunchy lettuce cap.

## Chicken Provençal | 18

Roasted w/ herbs, lounging on our creamy aioli, plus crunchy onions & arugula to keep it awake!

# PLATES

## Brunch Salad | 18

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

## Turkish Eggs | 18

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

## Burrata & Pomegranate | 18

Arugula, Basil, Balsamic, Olive Oil

## Eggs on Toast | 12

w prosciutto, pesto, arugula, EVOO, aged parm

# CONSERVAS

(Tinned Fish!)

## Fangst Danish Freshwater Trout | 15

A smoked filet, in oil, w/ lemon thyme & Juniper berries.

## Jose Gourmet Octopus | 23

The Classic. Atlantic-caught, simply prepared w/ olive oil & garlic. Delicious.

## Jose Gourmet Sardines | 14

Packed in there, w/ zesty lemon joining the salt and olive oil.

## Ati Manel Mussels | 12

Shelled & pickled 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

# CHEESE + CHARCUTERIE

## Chef's Choice of Four | 40

### Choice of Two | 22

### The Works | 55

- Cheese -

## La Bûche Luçay Chèvre | 13

Goat. Soft, fudgy texture; rich, creamy, tangy - FR

## Vega Sotuelamos Trufado | 13

Sheep. Veins of black truffle, manchego character- SP

## Valley Ford 'Estero Gold' Reserve Cheddar | 13

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

-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

# SIDES

French Potato Leek Soup: cup 4 | bowl 8

Torres Potato Chips: small 5 | large 8

Castelvetrano Olives | 6

House Pickled Veg | 6

Side Salad | 6

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

Mon-Fri 12-4 | Sat & Sun 10-4

## SPARKLING

- 2022 Quinta do Montalto 'Cluricaun' Pet Nat, Lisboa, Portugal\*\*  
*Siria. White peach w/ a whisper of struck match, watermelon rind + fresh minerality.* 13
- NV Villa di Corlo 'Rolfshark' Lambrusco Sorbara Rosato, Modena, Italy  
*Juicy yet earthy. Wild strawberries, floral + delicate w/ fizzy bubbles.* 14
- 2022 Zajc Cviček Pet Nat, Dolenjska, Slovenia  
*Super refreshing, light red. Easy-breezy strawberry+raspberry w/ a clean finish.* 16

## ROSÉ

- 2022 Birichino Vin Gris, Central Coast, California \*\*  
*On tap: Grenache/Caignane. Tart raspberry + strawberry candy w/ a hint of rosewater.*
- 2022 Antxiola Txakolina Rosé, Getariako, Spain  
*Brisk salted watermelon, super fun + right on the edge of spritzzy.*

## WHITE

- 2020 Festa Vin Riesling, Rheinhessen, Germany\*\*  
*On Tap: Dry, bright Riesling. Lime zest: clean w/ white cherry fruit.*
- 2022 Porta del Vento Catarratto, Sicily, Italy  
*Earth + light spice, layers of yellow apple + stone fruits, terroir-driven.*
- 2022 Ayunta Nerello Mascalese Bianco, Sicily, Italy  
*Classic Sicilian mineral structure w/ texture of a light red wine, savory lemon + saline.*
- 2023 Reeve Vermentino, Sonoma Coast, California  
*Bright + sharp w/ grapefruit, starfruit + a mineral backbone.*
- 2023 Christophe et Fils Petit Chablis, Burgundy, France  
*Lemon pith, flint. Incredible purity on the palate w/ crisp minerality on the nose.*

## ORANGE

- 2022 Swick Wines 'The Flood', Willamette Valley, Oregon\*\*  
*Hay, dried apricot + pithy lemon. Super fresh, savory + delicious.*
- 2009 Black Lamb 'Ghost Rider' Cuvee Amber, Brda, Slovenia  
*Tea + dried apricot w/ musk, cigar, fennel seed + lingering, silky tannins.*

## RED

- 2023 Jumbo Time 'The Sauce', Mendocino, California \*\*  
*From our tap. Savory nose w/ strawberry candy, white pepper + a touch of earthiness.* 14
- 2021 Christina St. Laurent, Niederösterreich, Austria  
*Ultra fresh glou-glou wine w/ a smoky, earthy base + fresh berry fruit.* 14
- 2023 Drew 'Mid-Elevation' Pinot Noir, Mendocino, California  
*Cinnamon + clove meet sour cherry. Elegant + savory w/ a lot of charm.* 21
- 2022 Dom. Gregoire Hoppenot Fluerie 'Origines', Beaujolais, France  
*Gamay. Tart raspberry + silky blackberry, dusty earth w/ a hint of spice.* 16
- 2015 Balgera Valtellina Superiore Valgella DOCG, Lombardy, Italy  
*Nebbiolo. Graceful+compelling. Light tobacco + blackberry fruit w/ layered, fine tannin.* 20
- 2022 Bedrock Wine Co. Cabernet Sauvignon, Sonoma Co., Calif.  
*Delicious Cab w/ a nice balance between bold black fruits + high-toned fresh herbs.* 22

## DRAFT BEER

- Harland Brewing Japanese Lager *San Diego, CA* 9
- Paperback 'Capiche?' Italian Pilsner *Glendale, CA* 9
- Paperback 'Tucked in By Strangers' IPA *Glendale, CA* 10
- Oude Northwest 'Floral Budget' Saison *Grand Mound, WA* 10
- Radiant 'Consider the Odds' Oatmeal Stout *Anaheim, CA* 9

## COFFEE

Coffee roasted by:

### COFFEE MANUFACTORY

Hot or Iced

Dairy, Oat, Almond

House made Vanilla \$0.50

- Espresso *washed process* 4
- Americano *10 oz - Espresso + hot water* 4
- Cortado *4oz - Espresso + a little steamed milk* 4.5
- Cappuccino *8oz - Espresso + more steamed milk* 5
- Latte *10 oz - Espresso + even more steamed milk* 5
- Drip *10 oz - Batch pour over coffee w/ rotating single origin offerings* 4
- Single Origin Cold Brew *14oz* 6
- Fall Y'all *16oz* 7  
*Our single origin African cold-brew topped w/ pumpkin cold foam + cinnamon. \*ICED ONLY\**
- Tea 4  
*A selection of black, green, and herbal teas from the Art Of Tea*

## NON ALCOHOLIC

- Sodas 4  
*Cola, Ginger Beer, Italian Orange*
- Mountain Valley Sparkling Water (1 Liter) 7

## HAPPY HOUR

Mon - Fri: 3-6pm || All night on Tuesdays

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

\*Grab a bottle from the retail side\*

Wine - retail price + \$25. | Beer - retail price + \$4  
 Large format beer, sake - retail price + \$4 per person  
 Non Alcoholic - retail price + \$2

Half pours available for all menu beers + wines!

Need help deciding? →

Most wines 'by the glass' also available for purchase in our retail shop!

