

## EASY TO SHARE

<b>Deviled Eggs</b> - Crumbled bacon & chives	8
<b>Roasted Brussels Sprouts</b> - Pancetta, vincotto	12
<b>Crispy Cauliflower</b> - Capers, parmesan	12
<b>Crispy Calamari</b> - Cilantro-lime aioli, sweet peppers	14
<b>Ahi Tartare</b> - Ponzu, sesame, scallion, avocado, wonton crisp	16
<b>Sweet Potato Fries</b> - Sweet chili BBQ sauce	9
<b>Skinny Buttermilk Onion Rings</b> - Sweet chili BBQ sauce	10
<b>Cheese &amp; Charcuterie Platter</b> – trio of cheese, trio of cured meats	32

## SOUP & SALADS

<b>Roasted Tomato Soup</b>	
Parmesan, basil oil	8
<b>Roots Farms Mixed Organic Greens</b>	
Shaved fruit, pistachios, market herbs, charred scallion vinaigrette	12
<b>Kale</b>	
Roasted market beets, toasted hazelnuts, yogurt dressing	14
<b>Santorini</b>	
Grilled chicken, avocado, butter lettuce, tomato & pine nut relish	16
<b>Niçoise</b>	
Herb-crusting tuna, arugula, tomato, potato, olive, fennel, haricots verts, egg	18
<b>Seafood Cobb</b>	
Shrimp, crab, bacon, avocado, egg, asparagus, green goddess dressing	18
<b>Gaucho</b>	
Grilled skirt steak, arugula, tomatoes, onion, blue cheese, vinaigrette	18

## MAINS

<b>Seared Sea Scallops</b>	
organic arugula salad, basil pesto, baby artichokes	21
<b>Local Sea Bass</b>	
mushroom, fingerling potato, artichoke, lemon beurre blanc	18
<b>Pacific Salmon</b>	
braised lentils, mirepoix, Dijon-sherry reduction	18
<b>Crispy Chicken</b>	
brown butter potato puree, sautéed Swiss chard, pan jus	18
<b>Filet Mignon Enchiladas</b>	
black bean risotto, tomatillo-avocado salsa	18

## FLATBREADS

<b>Margherita</b> - Tomato, fresh mozzarella, basil	14
<b>Artichoke &amp; Pesto</b> - Artichoke hearts, pesto, pine nuts, mozzarella	14
<b>Thai Grilled Chicken</b> - Peanut sauce, ginger, scallions, sweet-chili, cilantro	14
<b>Pepperoni</b> - Marinara, mozzarella, basil	14
<b>Taco Truck</b> - Carnitas, Cotija cheese, Pasilla chilis, onion, cilantro	14
<b>Prosciutto &amp; Arugula</b> - Humboldt Fog cheese, oven-dried tomato	18

## 'BURGERS & SANDWICHES'

*fresh ground Wagyu & Angus beef burgers*

*house-made pickles, lettuce & heirloom tomatoes with choice of fries or mixed greens*

[+ bacon 2.50 + avocado 2.50]

<b>Cask</b> - Cheddar, caramelized onion, house aioli	14
<b>Riviera</b> - Swiss, avocado, bacon, shaved red onion, aioli	16
<b>Presidio</b> - Blue cheese, baby arugula, shallot jam	16
<b>Range-free Veggie Burger</b> - Premium, plant-based 'meat', Gruyere	12
<b>Grilled Chicken Club</b> - bacon, tomato, avocado, house aioli, sourdough	14
<b>Braised Short Rib 'French Onion'</b> - caramelized onion, gruyere, brioche	14

## SPECIALTY COCKTAILS

**'Mezzo Mule** - Grey Goose, ginger syrup, lime, fresh ginger

**'Mezzo Tini** - Bombay Sapphire Gin or Kettle One Vodka, cucumber, lime, mint

**The Mayor** - Breaker bourbon, maple syrup, lemon

**Bee's Knees** - Cutler's gin, honey-thyme syrup, lemon

**Smokey Robinson** - Mezcal, ginger-chipotle syrup, lime, beef jerky

**Mostly Blues** - Cutler's vodka, Blueberry- vanilla shrub, tarragon, lemon

**Margerum Manhattan** - Rye, Margerum Amaro, Vermouth, Carpano Antica

16

## WINES ON TAP

*Tap into our great selections from enviro-friendly tanks.*

*Fresh, delicious & winery-direct without bottle, label or cork waste.*

### WHITES

<b>Rosé of Grenache</b> , Margerum	9
<b>Riesling</b> , Tatomer	10
<b>Albariño</b> , Bodega de Edgar	8
<b>Viognier</b> , Stolpman	9
<b>Chardonnay</b> , Qupé	11
<b>Chardonnay</b> , Melville	12

### REDS

<b>Pinot Noir</b> , Babcock	13
<b>Pinot Noir</b> , Talley	12
<b>Grenache</b> , Qupé	12
<b>Sangiovese</b> , Cent' Anni	12
<b>GSM</b> , Carr 'El Guapo'	13
<b>Syrah</b> , Stolpman	14
<b>Merlot Blend</b> , Blackbird 'Arise'	16
<b>Cabernet Sauvignon</b> , True Myth	12

INTERMEZZO Bar + Café  
Open Nightly from 4pm - close  
Lunch Tues.-Sat. 11:30-4pm

PARTIES OF 6 OR MORE  
non-mandatory gratuity of 20% may be added