

SUNDAY DINNER

STARTERS

- PULL APART ROLLS**, aleppo spiced butter & sea salt 8
- THE BITTER CAESAR**, mixed chicory, anchovy dressing, feta, croutons 16
- APPLE + BEET SALAD**, star route mixed greens, blue cheese, pepitas 15
- ITALIAN BURRATA**, garlic pesto, pickled kumquat, toast 20
- CAULIFLOWER SOUP**, coconut milk, macadamia, za'atar 12
- GARLIC MANGROVE SHRIMP**, pan di mie toast, white wine, chive 22

THE TOWN TRIO

2 Pizzas (margherita, funghi, or pepperoni), 1/2 Rotisserie Chicken & Frites
Choice of Salad | 4 Brownies
80

PLATES

- FALAFEL BURGER**, chermoula, aioli, pickled peppers, onion 17
avocado +3 | bacon +3 | french fries +7 | LIMITED AVAILABILITY
- SPRING MOREL PASTA**, orecchiette, fava greens, black garlic butter 34
- WHOLE BRANZINO**, chermoula sauce, white corn, ramps, sunflower seeds 41
- WOOD FIRED CHICKEN & FRITES**, braised greens, charred lemon, vin blanc 39
- THE ACRE BURGER**, fresh ground brisket, CA white cheddar,
brioche bun, secret sauce, pickles 19
avocado +3 | bacon +3 | french fries +7 | LIMITED AVAILABILITY

SNACKS & SIDES

- CRISPY CASTELVETRANO OLIVES**, porcini & pickles 11
- BRAISED GREENS**, garlic & breadcrumbs 8
- ROASTED ASPARAGUS**, garlic chips 8
- FRENCH FRIES**, aioli, ketchup 9

Pizza menu available upon request

*To enable us to provide health insurance benefits to our staff, we have included a 4% surcharge. If you would like this charge removed, please let us know.

*20% Gratuity will be added to all parties 8 or more. California Law advises patrons that "consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness."

WINES BY THE GLASS

SPARKLING

CHAMPAGNE 22 | 88
Collet Brut, Aÿ

BRUT 18 | 72
Roederer Estate, Anderson Valley

BRUT ROSE 16 | 64
Murgo 2020, Sicily

WHITE

VERDEJO 15 | 60
Bodegas Angel Rodríguez Martinsancho 2021, Rueda

SAUVIGNON BLANC 18 | 72
Francis Blanchet Pouilly Fumé, 2022, Loire

CARRICANTE 17 | 68
Tornatore Etna Bianco 2022, Sicily

VERMENTINO 15 | 60
Cantina Gallura Canayli 2022, Sardinia

CHARDONNAY 16 | 64
Woodson Intercept 2020, Arroyo Secco

ROSÉ

GRENACHE/SYRAH 14 | 56
Margerum Riviera 2022, Santa Barbara County

RED

PINOT NOIR 24 | 96
Cep 2021, Sonoma Coast

GAMAY 16 | 64
Domaine Chignard Fleurie Les Moriers 2021, France

MENCIA 15 | 60
Adega Cachin Peza Do Rei 2020, Ribeira Sacra

ZINFANDEL 20 | 80
Day 2022, Sonoma County

NEBBIOLO BLEND 15 | 60
Cavalier Bartolomeo Enfant 2021, Langhe

CABERNET BLEND 18 | 72
The Paring 2018, California



SIGNATURE COCKTAILS

FULL PROOF

HIGHWAY'S BACK OPEN 16
buffalo trace bourbon, milagro reposado, lofi gentian amaro, fino sherry, pea flower, lemon

SPRING AFFAIR 18
mezcal de lleyendas verde, green chartreuse, agave, orange bitters, lime, soda

HERE COMES THE SUN 17
cara-cara, chamomile and herb infused pisco, vodka, rose water, lemon

BROOKLYN BASIN 16
the famous grouse blended scotch, rucolino amaro, luxardo, carpano dry vermou, orange bitters

BABYLONIA (BARREL AGED) 17
old forester rye, st. george rye gin, cardamom, pink peppercorn, lime, saffron

ACRE OLIVE OIL MARTINI 17
acre olive oil infused-ford's gin, timbal dry vermut, the japanese bitters umami, pickled bird peppers



LOW PROOF

BITTER BUBBLES 15
prosecco, campari, soda

EASY FEELING 16
mommenpop meyer lemon, sweet vermouth, prosecco

NO PROOF

TERRA GONE 12
grapefruit, tarragon, paprika, soda

MOO JUICE 11
lime, condensed milk, basil, simple, soda

PURPLE RAIN 11
mint, pea flower, lemon, soda

ROOT BEER 7
Fieldwork

BEER, CIDER, KOMBUCHA

BOTTLE & CAN

MODELO ESPECIAL 5
DRY APPLE CIDER SINCERE 12
CIDRA POMARINA BRUT 750ml 40
SOUR ALMANAC STRAWBERRY
SOURNOVA 12
OATMEAL STOUT EAST BROTHERS 10
WEST COAST IPA GHOST TOWN
INHUME 12
HARD KOMBUCHA JUNESHINE POG 8
(NON-ALCOHOLIC) PILSNER BARREL
BROTHERS DAD PANTS 8

DRAFT

PILSNER TEMESCAL 10
AMBER LAGER SOFT SHOULDER
BRIX FACTORY 10
PALE ALE MOMENTS IN TIME
ORIGINAL PATTERN 10
HAZY IPA FIELDWORK 10

