

snacks

A SHOT OF BUTTERNUT SQUASH SOUP: curry/crème fraiche/pumpkin seeds	3
WARM PRETZELS: cheddar cheese sauce/stadium mustard	7
SMOKED SALMON TOAST: <i>garden greens/mouse melon/pomegranate/</i> smoked trout roe/kewpie mayo	13
PORK BELLY BISCUITS: maple glaze/pickled onion/chipotle mayo	14

raw

CRUDO OF THE DAY: daily creation using market ingredients	AQ
YELLOWFIN TUNA CRUDO: marinated mushroom/ <i>radish</i> /cured egg yolk/yuzu	17
SNAKE RIVER FARMS STEAK TARTARE: blistered <i>cherry tomato</i> /shallot/egg yolk/ chive/bbq spice rub/potato chips	18

salads

LITTLE GEM: <i>radish/mixed herbs</i> /avocado/beet puree/green goddess dressing/ wheat berry	12
MIXED GREENS: persimmon/asian pear/ <i>summer squash</i> kimchi/miso vinaigrette/sesame	11

vegetables

GRILLED BRENTWOOD CORN: chipotle crema/cilantro/lime/cotija	9
ROASTED WILD MUSHROOMS: crispy potato/wise acre farms slow poached egg/ caramelized onion/ <i>shiso/mizuna</i>	12
ROASTED BUTTERNUT SQUASH: vadouvan butter/lemon yogurt/pickled <i>jalapeño</i> / pumpkin seeds/mint	10

housemade pasta

LINGUINE: <i>butternut squash</i> /pecorino brodo/sage/garlic/red pepper flake	16
OLD BAY STROZZAPRETI: gulf shrimp/ <i>garlic</i> /preserved lemon/ <i>burnet</i>	20
SPAGHETTI: little pork meatballs/broccoli rabe/calabrian chile/crème fraiche	17
COCOA TRIFOGLIO: duck confit/ <i>chive</i> /marsala/foie gras butter/hazelnut	24
TASTING OF ALL HOUSEMADE PASTAS	39

seafood

ORA KING SALMON: parsnip cream/farro/ <i>chard/dill</i> /fig compote/ <i>chive</i>	22
CHARRED OCTOPUS: 'nduja vinaigrette/green olive/yukon gold potato/salsa verde/ harissa aioli	21

meat

SNAKE RIVER FARMS BAVETTE STEAK: fennel/carrot/salsify/mushroom/bacon/ forestiere sauce/pickled mustard seeds	26
BUTTERMILK FRIED CHICKEN THIGHS: vinegar hot sauce/caraway yogurt/ <i>basil</i>	12
BEEF SLIDERS: short rib marmalade/blue cheese/bacon aioli/pickles/brioche bun	10

Items in bold indicate ingredients organically grown by Brad Agerter, Brittany Trueblood & Scott Pavlick at Chalk Hill

Chef Shane McAnelly Chef De Cuisine Jason Baptist Sous Chef Shante Potts Pastry Chef William Woodward

white wines by the glass

	glass/bottle
Prosecco, Le Colture, Italy, NV	10/40
Brut Rosé, Lucien Albrecht, Alsace, France, NV	14/56
Champagne, Deutz, Brut, France, NV	20/80
Chardonnay, Lincourt, Santa Rita Hills, 2014	12/48
Chardonnay, Chalk Hill, Sonoma Coast, 2016	15/60
Chardonnay, Foley Johnson, Carneros, 2014	18/72
Rose of Pinot Noir, County Line, Anderson Valley, 2016	13/52
Sauvignon Blanc, Lancaster, Alexander Valley, 2015	14/56
Ribolla Gialla/Mavasia, La Tunella, Italy, 2012	12/48
FLIGHT OF THREE WHITE WINES	21

red wines by the glass

	glass/bottle
Pinot Noir, Chalk Hill, Sonoma Coast, 2014	16/64
Pinot Noir, Fel, Anderson Valley, 2015	18/72
Zinfandel, Noble Tree, Russian River Valley, 2013	12/48
Zinfandel, Armida, Maple Vineyards, DCV, 2015	20/80
Mencia, Pétalos, Spain, 2015	14/56
Carignan/Mourvedre, Lost & Found, California, 2015	16/64
Malbec/Cab Sauvignon, Amancaya, Mendoza, Argentina, 2015	12/48
Cabernet Sauvignon, Denier-Handal, Dry Creek Valley, 2012	15/60
FLIGHT OF THREE RED WINES	23

cocktails 12

THE CB MANHATTAN: charles goodnight bourbon/house vermouth/bitters	
SAZERAC: rye whiskey/gomme/absinthe/bitters	
HYSSOP SLOE GIN FIZZ: anise hyssop infused sloe gin/lemon/egg whites/soda	
PANDA PUNCH: kaffir infused vodka/watermelon/lime/pandan	
DAQUIRI No.3: rum/grapefruit/maraschino/lime	
MAI TAI: a blend of rums/lime/orgeat	
MONKEYPOD: rum/coconut/tamarind/cacao/lime	
PEARL DIVER PUNCH: rum/rum/rum/honey-butter/lime/orange/cinnamon-vanilla	15

draft beer 6

REALITY CZECK: moonlight/pilsner 5.5%
DEATH & TAXES: moonlight/black lager 5.0%
BOMBAY BY BOAT: moonlight/ipa 5.9%
MOUNTING EVIDENCE: moonlight/herbal ale 6.2%
OLD COMBINE: moonlight/four grain lager 5.0%

canned beer 6

COCONUT PORTER: maui brewing/porter 6.0%
PINNER: oscar blues/ipa 4.9%
MAMA'S LITTLE YELLA PILS: oscar blues/pilsner 5.3%

bigger canned beer 8

KOOK: pizza port/double ipa 8.5%
BITE HARD: booneville cider house/hard cider 6.9%