

## - Wine -

Chardonnay "Brut Blanc de Blancs"  
Grand Cru Champagne 2008 Ruelle-Pertois

19

Txakolina Getariako 2015 Antxiola

11

Vermentino (skin-fermented) "His" Carneros 2014  
Ryme

16

Grenache-Mourvèdre-Cinsault-Rolle Rosé  
"Vin Gris" California 2016 Birichino

12

Nebbiolo-Croatina-Vespolina "Maggiorina"  
Boca 2015 Le Piane

15

Honjozo "Enter.Sake-Black Dot"  
Aichi Sekiya

12/6oz

LOUIE'S  
Gen-Gen  
ROOM

## - Beer -

Anchor "California Lager"

7

Avery "Lilikoi"  
Witbier with passionfruit

7

Tahoe Mountain "Provisions" Saison

11

Alvarado Street "When Doves Cry" IPA

9

4% service charge added in support of employee benefits.

\*Consuming raw or undercooked meats, poultry, seafood  
or eggs may increase your risk of food borne illness.

## - Cocktails -

Gold Standard  
alysian vermouth, fortaleza reposado,  
benedictine  
12

The Last Mango in Paris  
lillet, pierre ferrand cognac,  
mango, lemon  
12

Lounge Act  
koloa rum, coconut milk  
13

Endless Summer  
city of london gin, campari,  
dolin sweet vermouth, pineapple  
13

El Nino  
arrette tequila, guava,  
amaro nonino, lime  
13

Young Coconut  
avua cachaca, falernum, coconut water,  
lime, green chartreuse  
13

Stardust  
dartigalongue armagnac,  
ginger, pineapple, lemon  
13

The Barrel  
eagle rare bourbon,  
passionfruit, burnt sugar  
13

The General  
nikka pure malt, carpano antica, cynar  
15

## - Food -

Beef Jerky  
imperial wagyu, 5 spice 8.75

Potato Chips  
french onion, egg, chives  
\*smoked trout caviar 12.5  
\*tsar nicolai estate caviar 33.5

Ice Cold Veggies  
pt. reyes blue cheese 10.5

Brokaw Avocado "Toast"  
crispy nori, chive cream cheese,  
wasabi tobiko 10.5

Brussels Sprouts Seaweed Salad  
toasted quinoa, sesame misoyaki,  
white soy-potato dashi 10.5

Dungeness Crab Dip  
kimchi-cheese sauce, tortilla chips 16.75

Hamachi Poke  
spicy mayo, black sesame, octo puff 15.5

Bone Marrow Butter Waffle  
smoked sturgeon, avocado green goddess, fennel,  
everything spice 13.25

Beef Tartare  
cashews, toasted coconut, crispy vermicelli,  
fish sauce - lime dressing 14.25

Grilled Cheese  
taleggio, black truffle, honey butter 11.5

Pigs In A Blanket  
home made spam, pepperjack, dijonaise 11.5

Coffee Milk Caramel Waffle  
cocoa nib crunch, white chocolate 9.25