

- Wine -

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

19

Txakolina Getariako 2015 Antxiola

11

Albariño-Verdelho (skin-fermented) "Carte Blanche"
California 2015 Clos Saron

16

Cabernet Sauvignon Rosé
"Muse" Vin de Table 2015 Domaine de l'Ecu

13

Syrah-Grenache Pierrevert 2014
Domaine La Blaque

15

Honjozo "Enter.Sake-Black Dot"
Aichi Sekiya

12/6oz

LOUIE'S
Gen-Gen
ROOM

- Beer -

Fort Point "KSA"
Kolsch-style Ale

7

Avery "Lilikoi"
Witbier with passionfruit

7

Tahoe Mountain "Provisions" Saison

11

Alvarado Street "First City" 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

Pigs In A Blanket
home made spam, pepperjack, dijonaise 9.5

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
crispy nori, chive cream cheese,
wasabi tobiko 10.5

Snow Pea 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

Coffee Milk Caramel Waffle
cocoa nib crunch, white chocolate 9.25