

Menus

DINNER

BREAKFAST + LUNCH

HAPPY HOUR

DRINKS

LITTLE FINCHERS

CATERING

Food

MEDITERRANEAN BOARD

House-made baba ghanoush, hummus, dolma, roasted tomatoes, marinated olives, pickled turnips, fennel feta, Schug, pita crisps
12
vegetarian

GARDEN BOARD

Grilled broccoli, roasted sweet potatoes, carrots, red pepper aioli, bagna cauda, spicy breadcrumbs, parsley
10

LAND & SEA BOARD

Salmon and pork rillettes, apricot mostarda, pickled onions, dijon mustard, "fried" saltines, toasted baguette
14

GRILLED ARTICHOKE

Lemon caper aioli
9
gluten free, vegetarian

SALMON CARPACCIO*

Smoking olive oil, ponzu, ginger, garlic, chilis, scallions
12

BEEF KOFTA

Stewed tomatoes, Schug, turmeric tahini, toasted quinoa
9
gluten free

TUNA TIRADITO*

Aguachile, Fresno peppers, granny smith apple
12
gluten free

STICKY RIBS

Slow-roasted pork ribs, five-spice lacquer, Asian slaw
15

CACIO E PEPE FLATBREAD

Blend of three Italian cheeses, black pepper
11
Add two eggs + 3
Prosciutto + 5
vegetarian

ALEPPO FLATBREAD

Tamarind beef, pickled turnips, turmeric tahini, sesame almond duqqa, parsley, mint, sumac
12

TOMATO TARTINE

Tomato three ways, herbed goat cheese, toasted quinoa, parsley, rosemary garlic sourdough
9
vegetarian

Wines

DALIA | PINOT GRIGIO

Venezia, Italy | Easy sipping, light white, honeysuckle, pears
5

VINO | ROSÉ

Columbia Valley, WA | Rose of Sangiovese, rose petals, copper, and strawberry
5

ANGELINE | PINOT NOIR

Northern & Central Coast, CA | Delightful light-bodied red, cherry cola, leather, raspberry
5

Beer

OUTLAW MILE HIGH LIGHT BEER | LAGER

Tivoli Brewery | 4.2% ABV | 15 IBU | Light beer at it's finest, goes down smooth and won't fill you up, light hops
3

Cocktails

PINK CUCUMBER

Gin, lime, rose, cucumber
5

RYOKAN MOJITO

Silver rum, yuzu, mint, lime
5

PEACHY KEEN

White wine, peach schnapps, peaches, grapes
5

MARY'S GIMLET

Vodka, lime juice, simple
5

NAME YOUR DRINK

Well cocktail
5

Happy Hour | 3 pm - 5 pm Daily