

BEER

TRUMER PILSNER 9
german style pilsner 4.8%
berkeley, california

CAL LAGER 9
2-row pale 4.9%
san francisco, california

BREW FREE OR DIE 9
IPA by 21st amendment 7%
san francisco

GUINNESS 9
dry stout 4.3%
ireland

ANCHOR STEAM 9
blend of 2-row pale & caramel 4.9%
san francisco

KSA 9
kolsch style ale by fort point 4.6%
san francisco

DELIRIUM TREMENS 12
belgian strong pale ale 8.5%
belgium

BOONT AMBER ALE 9
red ale style 5.8%
anderson valley

ROSÉ ALE 9
sparkling ale 6.5%
walnut creek, california

COFFEE

	single	double
latte	6.5	7.5
espresso	5	7.5
cappuccino	6.5	7.5
equator coffee	6	
equator cold brew	7	

WINE BY THE GLASS

BEVERAGES

SPARKLING

ANNA DE CODORNIU *cava*, spain 12

SIMMONNET FEBVRE *brut cremant de bourgogne*, france 12

ROEDERER ESTATE *sparkling*, anderson valley 15

SIMMONNET FEBVRE *rose cremant de bourgogne*, france 13

No. 69, JCB *rose cremant de bourgogne*, france 16

VEUVE CLIQUOT-PONSARDIN *brut champagne*, france 23

WHITE

ILLUMINATION BY QUINTESSA *sauvignon blanc*, napa 17

ST SUPERY *sauvignon blanc*, napa 11

KRIS *pinot grigio*, italy 13

MINER *viognier*, california 14

SONOMA CUTRER *chardonnay*, sonoma coast 16

ARTESA *chardonnay*, carneros 15

ROSE

WHISPERING ANGEL *grenache blend*, côte de provence 15

RED

GREYWACKE *pinot noir*, marlborough 16

QUPÉ *syrah*, santa barbara 12

TERRAZAS LOS ANDES *malbec*, mendoza, argentina 14

NOBLE TREE *cabernet sauvignon*, russian river 15

DAOU *cabernet sauvignon*, paso robles 17

CRAFTED NON ALCOHOLIC BEVERAGES

PASSION FRUIT LEMONADE

passion fruit puree, honey syrup lemon, ginger beer 7

STRAWBERRY SODA

strawberry puree, lime, orgeat (almond) syrup, orange, soda water 7

SPECIALTY COCKTAILS 16

CAMPARI'S COUSIN

aperol, sparkling wine, soda

LEMONGRASS DROP

ketel one vodka, pineapple, lemongrass, st. germain elderflower liqueur
lemon juice

VESPER ROSE

ketel one grapefruit and rose vodka, elderflowers, kina,
raspberries, mint, lemon and rose sparkling wine

BLUSHING BAE

tanqueray gin, st. george pear brandy, lychee, lemon, peychaud's bitters

DAISY ROYALE

casa noble blanco tequila, green chartreuse, lime, sparkling wine

AU BON VIEUX TEMPS (GOOD OLD DAYS)

woodford reserve rye, hine cognac, amaro aplomado, alessio chinato,
banana liqueur

HEAD OF THE HOUSE

bulleit bourbon, domaine de canton ginger liquor, cynar oban 14yr rinse

TRACE DINNER

SHARE

BRUSSEL SPROUT

shishito, cashew, peanuts
lime and chili agro dolce 16

PACIFIC OYSTERS

yuzu kosho, pickled sea bean
crystalized wasabi, lardo * 14

CHARCUTERIE BOARD

truffle devil egg, chicken liver mousse 21

FIG FLATBREAD

prosciutto, crescenza, arugula 16

BONE MARROW

honey shallot jam, meyer lemon gremolata

Chef de Cuisine Roman Garcia

Executive Chef Frederic Hoffmann

TASTE

HEIRLOOM MELON AND TOMATO SALAD

basil, parmesan, watermelon radish
lemon verbena sorbet, melon broth 14

WARM MUSHROOM SALAD

spicy green, hen of the woods, shimieji, asian pear
sherry vinaigrette 14

MODERN CLASSIC CAESAR

parmesan, golden balsamic + caper vinaigrette
anchovy, brussels sprouts, kale, bacon 15

ROASTED SCALLOPS

peas, tomato, shaved fennel, tarragon * 21

CRISPY PORK BELLY

coconut vinaigrette, stone fruit
green papaya pickled chili 14

BRENTWOOD CORN SOUP

sweet pepper relish, smoked chili oil 9

MAIN

CAMPBELL RIVER SALMON

fennel puree, charred broccoli rabe
arbequiiina green olive, anchovy, lemon * 28

GREEN ASPARAGUS

fingerling, sunflower seed, lemon gel
midnight moon goat cheese, sprout 22

STRIPED BASS

celeriac, concord grapes, braised cabbage
smoked trout roe * 29

SALT BRICK HALF CHICKEN

corn, chanterelle mushroom, charred red onion
BBQ mustard, IPA chicken stock 28

PORK CHOP

charred shishito pepper, romesco, plum escabeche* 28

"BUTCHER'S CUT"

USDA prime hanger steak, marble potato, mushroom
mustard seed, zesty smoked salsa verde* 36

WILD SHRIMP PARPADELLE

forage mushrooms, bacon, gulf shrimp
marsala, parmesan 25

Breakfast M-F: 6:00am-10:30am, Brunch Sat & Sun: 7am-2pm, Lunch M-F: 11:30am-2pm, Dinner Daily: 6pm-10pm

children's menu choices available on request. 18% gratuity will be added to parties of 6 or more. *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness