



Beer & Wine Garden

Local Craft Beers

Rhinegeist Mango Bubbles , Fruited Ale – 6.2%	7
MadTree Legendary Lager , Lager – 4.2%	7
Streetside GoldenEye , American Pale Ale – 5.2%	7
Third Eye Untapped Potential , Kolsch – 6.1%	7
50 West , American Lager – 4.5%	7
Sonder Brewing , Hefeweizen – 5.4%	7

Wines By The Glass

Gravel & Loam, Sauvignon Blanc , Marlborough, NZ	12
Talbott, 'Kali Hart' Chardonnay , Monterey, CA	14
iLauri, 'Tavo' Pinot Grigio , DOC, Delle Venezie, Italy	12
Tommasi, 'le Prunee' Merlot , DOCG, Veneto, Italy	13
Sean Minor, Pinot Noir , CA	14
Tobin James, 'Notorious' Cabernet Sauvignon , Paso Robles, California	15

Cucina

BAKED GOAT CHEESE DIP • 13

roasted pepper, garlic, thyme, cream cheese,

STRAWBERRIES & BURRATA • 15

arugula, shaved fennel, shaved almond, grape vinaigrette, crostini

PEPPERONI & ITALIAN HONEY PIZZA • 20

san marzano tomato, mozzarella, chili flake

PROSCIUTTO & GRAPE PIZZA • 21

herbed garlic oil, feta, micro arugula, apple chips

SUBITO BURGER • 15

piedmontese ground beef, taleggio, prosciutto, caramelized onion, arugula, tomato aioli

YAK POLPETTA • 15

blackberry truffle agrodolce, chicory greens, brie

EAST or WEST COAST OYSTER* • 4ea

rotating daily oyster, cucumber mignonette cocktail sauce, lemon

OISHII SHRIMP COCKTAIL • 5ea

sustainable raised shrimp, cocktail sauce, lemon

CRUDO* • mkt

chef's daily feature

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness