

# TARTINE MANUFACTORY

country bread and butter	6	california halibut crudo, summer melon, mint, aleppo	18
oat porridge bread and butter	6	little gems, tomatoes, radish, herbs, lemon tahini dressing (V)	16
spicy kimchi pickled cabbage	5	stone fruit, housemade ricotta, fried almonds, fennel-chili oil, basil (V)	17
fermented turnip, romano beans, carrot, dill (V)	5	five-spice duck, peanut butter miso hoisin, stone fruit, mustard	20
eggplant dip, walnut, pomegranate molasses (V)	9	shio koji turnips, chili oil, golden sesame (V)	11
chicken liver pate, candied celery, pink peppercorn	11	blistered padron peppers, nori, sesame, lemon (V)	12
avocado, serrano, pepitas, smørrebrød (V)	9	bone marrow, burnt ends XO, fines herbes, country bread	24
fried quail egg, shallots, herbs smørrebrød	12	pork ribs, pumpkin seed salsa, yogurt	18
'nduja, medjool dates, hazelnuts, chive smørrebrød	11	lamb meatballs, fava puree, herb salad	20
steak tartare, crispy lotus root, cured egg on toast	16	scallops, baby leeks, cauliflower, romesco	37
heirloom tomato & burrata, basil pesto tartine (V)	16	shelling beans, cherry tomato, summer squash, oregano, breadcrumbs, parmesan (V)	18
add bottarga	+4	spaghetti, salish blue clams, garlic, chili	26
tomato soup, laychee goat cheese, sunflower seeds (V)	12	whole wheat durum tagliatelle, chanterelles, leeks, parmesan (V)	25
bone broth, green onion, turmeric juice	7	chicken, brown rice, cherry tomatoes, cucumber, zhug, yogurt, nigella	34
		18-oz thirty day dry-aged ribeye steak, chimichurri, crispy potatoes, elote, aleppo	85

## WINE

sparkling rosé of gamay DOMAINE SEROL *turbulent*, loire valley, france 16 / 69

sauvignon blanc 2014 KABAJ goriška brda, slovenia 16 / 69

riesling 2017 RUTH LEWANDOWSKI *elimelech 'cuvée zero'*, mendocino, california 15 / 59

vermentino 2017 UNTI dry creek valley, california 16 / 69

rosé of sangiovese 2016 ROOTDOWN *jane's vineyard*, mendocino, california (*out of magnum*) 15

rosé of niellucciu/grenache 2017 LECCIA *patrimonio*, corsica, france 15 / 59

cerasuolo rosato of montepulciano 2017 CIRELLI *anfora*, abruzzo, italy 16 / 69

pinot noir 2017 SCAR OF THE SEA santa barbara, california 17 / 75

gamay blend 2015 MIOLANNE *volcane*, cotes d'auvergne, loira valley, france 12 / 48

pineau d'aunis 2016 LA GRANGE AUX BELLES *brise d'aunis*, loire valley, france 14 / 55

zinfandel/carignan 2017 MARTHA STOUMEN *post flirtation*, contra costa/ukiah, california 14 / 55

listan negro 2016 DOLORES CABRERA FERNANDEZ *la araucaria*, canary islands, spain 15 / 59

teran 2015 PIQUENTUM istria, croatia 14 / 55

syrrah 2016 ARNOT ROBERTS sonoma coast, california 18 / 75

## BEER 8

SAISON – henhouse brewing

BLOND ALE – roses's taproom

I P A – local brewing co

ENGLISH DARK ALE – old kan beer & co.

## MANUFACTORY COFFEE

espresso 3

espresso + milk

macchiato /cappuccino / latte 4 / 4 / 5

espresso + chocolate milk

macchiato /cappuccino / latte 5 / 5 / 6

cold brew 4

## BEVERAGES

iced tea 4

cassis water kefir 7

A 5% surcharge will be added to all food and drink sales in support of employee benefits.  
Corkage - \$25/750ml bottle max two bottles.