

# CAMPER

## STARTERS

A Lightly Pickled Mix of Our Market Haul Vegetables <b>V, GF</b>	8
Olives Marinated in Roasted Garlic, Spices + Hearty Herbs <b>V, GF</b>	8
Warm Cast-Iron Buttermilk Cornbread, Green Chile - Honey Butter	12
Tender Lettuce Salad, Cider Vinaigrette, Red Flame Grapes, Breakfast Radish <b>V, GF</b>	15
Roasted Beets, DiStefano Burrata, Pickled Mustard Seed, Mint, Pistachio Za'atar <b>N, GF</b>	23
Flash-Cooked Flowering Cauliflower, Mole Amarillo, Coriander, Morita Chile <b>N</b>	17
Four (4) Raw Miyagi Oysters, Yuzu - Green Apple Mignonette, Meyer Lemon <b>GF</b>	25
Green Garlic Soup, Sunchoke, Brussel Sprouts, Black Garlic, Sunflower Seeds <b>GF, V</b>	16
Live Pink Alaskan Scallops, Passion Fruit, Makrut Lime, Olio Verde <b>GF</b>	24

## OUR SEASONAL PASTAS

Crispy Chickpea Panisse, Martin's Carrots, Black Garbanzo + Cilantro Zhoag, Amaranth <b>N, V</b>	28
Gold Die Mezze Rigatoni, 12-Hour Modenese Style Pork Ragu, Sourdough Breadcrumb, Parmigiano	26
Charcoal-Stained Spaghetti, Dungeness Crab "Fra Diavolo," Salsify, Meyer Lemon, Fines Herbs	33
Smoked Eggplant Risotto, Preserved Lemon + Pinenut Crisp, Pearl Onions, Oreganata <b>N, GF</b>	29
Baked Potato Agnolotti, Black Trumpet Mushrooms, Leeks, Aged Clothbound Cheddar	31

## MAIN COURSES

American Wagyu Cheeseburger, Gem Lettuce, Pickled Red Onion, Secret Sauce, Shoestring Fries	25
Fried Calrose Rice, Garlic Chive Kimchi, Mushrooms, Spicy Yuzu Citron + Sesame Furikake <b>V, GF</b>	30
Potato Crusted Rock Cod, Grilled Bok Choi, Beluga Lentils, Green Coconut Curry, Herb Salad <b>GF</b>	35
Smoky Petaluma Chicken Breast, Winter Squash, Iacopi Heirloom Beans, Green Chile Chimichurri <b>GF</b>	35
Creekstone Bavette "Greg's Steak", Cabbages, Grilled Artichokes, Black Garlic, New Potatoes <b>GF</b>	50

## ON THE SIDE

Our Natural Levain Sourdough Bread, Smoked Homemade Ricotta	9
Herb-Loaded French Fries, Catalan Ketchup + Garlic Aioli	14
A Little Salad of Herbs, Greens + Lettuces <b>GF, V</b>	8

**V** vegan   **GF** gluten free   **N** contains nuts

Please notify us if you have any allergies or dietary limitations. We happily make substitutions where possible.

\* A 6% surcharge is added to our checks to help us provide a competitive, living wage to our hardworking staff. As we encounter rapidly rising variable costs, this fee ensures our ability to provide for the needs of our staff first and run a sustainable business.

A 22% gratuity is added to parties of five (5) or more. Please feel free to speak with a manager if you have any questions.

# CAMPER

## **SANGRIA** *by the glass/pitcher* 15/75

### **WINTER SANGRIA**

Cabernet, Apple Brandy, Orange,  
Pomegranate, Spiced Hibiscus

## **OUR CRAFT COCKTAILS** 19

### **EXTRA-DIRTY**

#### **PRESERVED LEMON MARTINI**

Roku Gin or Ketel One Vodka,  
Preserved Lemon, Castelvetro  
Olive Brine

### **BREAKFAST NEGRONI**

Cacao Nib-Infused Gin, Sweet  
Vermouth, Campari, Toasted Whey

### **HEAT OF PASSION**

Espolòn Reposado Tequila,  
Passion Fruit, Mezcal, Chile,  
Curry Leaf, Chewy Tamarind

### **JAPANESE OLD FASHIONED**

Akashi Japanese + Ume Whisky,  
Okinawan Black Sugar, Yuzu Bitters

### **DAZE OF GOLD**

Bourbon, Amontillado Sherry,  
Cynar, Lemon, Orange

### **MIDNIGHT RAIDER**

Siete Misterios Mezcal, Averna Amaro,  
St. George NOLA Coffee Liqueur,  
Sightglass Espresso

### **"BABY IT'S COLD OUT-CIDER"**

Smuggler's Barbados Rum,  
Unfiltered Apple Cider,  
Spiced Brown Butter

**\*\*Served Hot\*\***

## **BARTENDER'S SPOTLIGHT**

### **PEAR AFFECTION**

Breckenridge Pear Vodka +  
New Deal Pear Brandy,  
Lemon, Frangelico,  
Licor 43, Prosecco

20

## **FOREIGN + DOMESTIC WINES**

Ca'Vittoria **Prosecco** Valdobbiadene Superiore IT NV 13/52

Scribe **Rosé of Pinot Noir** "Estate" Sonoma Valley CA '22 16/64

Domaine Ciringa **Sauvignon Blanc** "Fosilni Breg" SI '19 16/64

Bruno Verdi **Pinot Grigio** Oltrepo Pavese IT '22 16/64

Tyler **Chardonnay** Santa Barbara County CA '22 17/68

Calabretta **Nerello Mascalese** "Cala Cala" Rosso Sicily IT NV 15/60

Rhys **Pinot Noir** Anderson Valley CA '17 22/88

Byington **Cabernet Sauvignon** "Bates Ranch" SCM CA '16 18/72

Limerick Lane **Zinfandel** Russian River Valley Sonoma CA '21 18/72

## **CRAFT BEERS + CIDER**

Embark Ciderworks "Seasons Reserve" **Cider** 12 oz can **GF** 10

Harland Brewing Co. "Fruit Tarted" **Sour Ale** 16 oz can 12

Humble Forager "Pin Seeker" **Pilsner** 12 oz can 10

Dutchess Ales "Ketzer" **Helles Lager** 16 oz can 13

Crooked Stave "Re-Tired" **Hoppy Amber Ale** 12 oz can 10

Aslan Brewing Co. "Batch 15" **Hazy IPA** 12 oz can 10

Siren "Hard Pour Broken Dream" **Nitro Breakfast Stout** 16 oz can 14

## **ZERO-PROOF BEVERAGES**

**Coleman Cooler:** Lemon, Mint + Sparkling Hop Water 9

**Southern Sunrise:** Pineapple, Pomegranate, Lime, Sparkling Water 12

Erdinger Weissbrau Bavarian Pilsner **N/A Pilsner** 12 oz bottle 6

No Mo "Hazy IPA" **N/A India Pale Ale** 12 oz can 9

Lagunitas Non-Alcoholic "Hoppy Refresher" 6

Abita Louisiana Cane Sugar Root Beer 5

Fentiman's Ginger Beer 5

*Our Corkage Policy ~ \$30 per 750ml (Limit 3)*

*We happily waive corkage charges if your party enjoys  
a bottle from our list or a round of cocktails while dining with us!*

*MENUS ARE SUBJECT TO CHANGE DAILY ~ THIS VERSION WAS LAST UPDATED 1.24.24*

**THANK YOU FOR JOINING US! #THEJOURNEYISTHEReward**