

CAMPER

STARTERS

A Lightly Pickled Mix of Our Market Haul of Vegetables V, GF	8
Olives Marinated in Roasted Garlic, Spices + Hearty Herbs V, GF	8
Warm Cast-Iron Buttermilk Cornbread, Green Chile - Honey Butter	12
Flash-Cooked Flowering Cauliflower, <i>Mole Amarillo</i> , Coriander, Morita Chile N	17
A Half Dozen (6) Raw Miyagi Oysters, Last Summer's Preserved Nardello Peppers GF	26
Salad of County Line Lettuces, Radishes, Mustard Seeds, Roasted Grapes, Ajo Blanco Dressing	17
Raw Slices of Baja Kanpachi, Meyer Lemon Cream, Green Almonds, Brokaw Avocado, Radish N, GF	25
Di Stefano Burrata, Grilled Delta Asparagus, Sugar Snap Peas, Fragrant Tunisian Harissa, Croutons	25

OUR SEASONAL PASTAS

Nettle <i>Campanelle</i> , Slow Cooked Solano Lamb Sugo, Sorrel, Cranberry Beans, Pistachio N	30
<i>Vadouan</i> studded Chickpea <i>Panisse</i> , Asparagus, <i>Chermoula</i> , Black Garlic-Eggplant Puree V	28
Gold Die Mezze Rigatoni, All Day Braised Pork Ragu, Sourdough Bread Crumbs, Parmigiano	26
English Pea <i>Agnolotti</i> , Toasted Walnut, Morel Mushrooms, Bellwether Farms' Carmody N	31
<i>Pimentón</i> Bucatini, Charcoal Grilled Local Squid, 'Nduja Sausage, Ramps, Saffron, <i>Bottarga</i>	30

MAIN COURSES

American Wagyu Cheeseburger, Gem Lettuce, Pickled Red Onion, Secret Sauce, Shoestring Fries	25
Fried Calrose Rice, Garlic Chive <i>Kimchi</i> , Mushrooms, Spicy Yuzu Citron + Sesame <i>Furikake</i> V, GF	30
Smoky Petaluma Chicken Breast, Cous Cous, Fava Beans, Spring Onions, Nasturtium Ranch Dressing	35
Suckling Pig <i>Pressé</i> , Grilled White Asparagus, Butter Beans, Cavolo Nero, Charred Tomatillo Salsa Verde GF	40
Roasted Pacific Halibut (6 oz), Caramelized Kohlrabi, Sweet Carrot Puree, Parsley, Brown Butter Sauce GF	45
10 oz. Marinated Creekstone Flat Iron Steak, Roasted Sunchokes, Endive, Green Garlic, Basil Pistou GF	55

Our Huge (46 oz. +) Porterhouse Steak slowly basted with herbaceous Brown Butter + Aromatics **GF 180**

ON THE SIDE

Our Natural Levain Sourdough Bread, Ramp Butter, Fennel Pollen **10**

Herb-Loaded French Fries, Catalan *Salsa Brava* + Garlic Aioli **14**

A Little Salad of Herbs, Greens + Lettuces **GF, V 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

Pinot Grigio, Tequila, Italicus, Hibiscus,
Pineapple, Passion Fruit, Grapefruit

OUR CRAFT COCKTAILS 19

GREENER PASTURES

Sencha Green Tea infused Vodka,
St. Germain, Leopolds Sour Lime,
Cucumber, Lime Juice

FORTUNE TELLER

Gin, Kumquat Cordial, Bergamot,
Tarragon, Lemon, Absinthe

THE MURRICANE ~~ 20

Named for one of our Best Friends

Smuggler's Barbados Rum,
Smith + Cross Jamaican Rum,
Allspice Dram, Grapefruit, Lime

TART + SOUL

Gin, Salers Gentiane, Cucumber Bitters,
Giffard Pamplemousse, Lime

JAPANESE OLD FASHIONED

Akashi Ume Plum + Iwai 45 Whiskey,
Okinawa Black Sugar, Yuzu Bitters

DAZE OF GOLD

Bourbon, Amontillado Sherry,
Cynar, Honey, Lemon, Orange

EDISON'S MEDICINE

Novo Cachaça, Spicy Thai Basil,
Agave Syrup, Green Chartreuse,
Genepy, Lime

HEAT OF PASSION ~~ 20

Espolòn Reposado Tequila,
Passion Fruit, Mezcal, Chile,
Chewy Tamarind Paste

BARTENDER'S SPOTLIGHT

EL SCORCHO

A NOT SPICY Mezcal + Montenegro
Rayu Mezcal, Amaro Montenegro,
Brucato Amaro Chaparral,
Mexican Canela

21

OUR WINES BY THE GLASS

Sorgente Prosecco D.O.C. Friuli-Venezia Giulia IT NV	13
Scribe Rosé of Pinot Noir "Estate" Sonoma Valley CA '22	16
Stolpman Sauvignon Blanc Santa Barbara County CA '23	17
Vignetti Del Sole Pinot Grigio D.O.C. Venetie IT '22	16
Valrav'n Chardonnay Sonoma County CA '21	17
Nino Negri Nebbiolo "Quadrio" D.O.C.G. Valtellina IT '20	18
Lola Pinot Noir Russian River Valley CA '21	18
Domaine La Réméjeanne Cotes du Rhone Rhone Valley FR '22	19
Beronia Tempranillo Rioja Reserva D.O.C. ESP '18	18
Byington Cabernet Sauvignon Santa Cruz CA '16	19

IN THE CAN

Solid Ground Winery Apple + Blackberry Cider 6.9% ABV GF	12
Harland Brewing Co. "Fruit Tarted" Sour Ale 5% ABV	12
Half Acre Brewing Co.'s "Daisy Cutter" Pale Ale 5.2% ABV	8
Occidental Breweries "Schwarzbier" Dark Lager 5.8% ABV	13
Kern River Brewing "Sequoia Red" Red Amber Ale 5.2% ABV	13
Solid Ground Brewing "Kabru" West Coast IPA 7.5% ABV	10
Barrelhouse Brewing Co. "Big Sur" Double IPA 8.7% ABV	10
Urban Chestnut "Starkbier" German Porter 7% ABV	13

ZERO-PROOF BEVERAGES

Coleman Cooler: Lemon, Mint + Sparkling Hop Water	9
La Vie: Passionfruit, Ginger, Lime, Sparkling Water	10
Casamara Club: Onda Meyer Lemon, Sage, Saline	10
Erdinger Weissbrau Bavarian Pilsner N/A Pilsner	6
Lagunitas Non-Alcoholic "Hoppy Refresher"	6
Abita Louisiana Cane Sugar Root Beer	5
Fentiman's Ginger Beer	5

Our Corkage Policy ~~ \$30 per 750ml (No Limit)

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

*PLEASE LEAVE US A LITTLE REVIEW LOVE ON YELP! OR OPENTABLE IF THE MOOD STRIKES
MENUS ARE SUBJECT TO CHANGE DAILY ~~ THIS VERSION WAS LAST UPDATED 04.24.24*

THANK YOU FOR JOINING US! #THEJOURNEYISTHEREWARD