

# CAMPER

## STARTERS

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A Lightly Pickled Mix of Our Market Haul of 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
Flash-Cooked Flowering Cauliflower, <i>Mole Amarillo</i> , Coriander, Morita Chile <b>N</b>	17
A Half Dozen (6) Raw Miyagi Oysters, Last Summer's Preserved Nardello Peppers <b>GF</b>	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 <b>N, GF</b>	25
Distefano Burrata, Grilled Delta Asparagus, Sugar Snap Peas, Aromatic Tunisian Harissa, Croutons	25

## OUR SEASONAL PASTAS

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

## MAIN COURSES

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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> <b>V, GF</b>	30
Smoky Petaluma Chicken Breast, Cous Cous, Fava Beans, Spring Onions, Nasturtium Ranch Dressing	35
Sautéed Pacific Halibut, Caramelized Kohlrabi, Sweet Carrot Puree, Parsley, Brown Butter Emulsion <b>GF</b>	45
10 oz. Marinated Creekstone Flat Iron Steak, Roasted Sunchokes, Endive, Green Garlic, Basil Pistou <b>GF</b>	55

## ON THE SIDE

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

Herb-Loaded French Fries, Catalan Ketchup + 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

### **PEAR AFFECTION**

Breckenridge Pear Vodka, Pear Brandy,  
Lemon, Frangelico, Licor 43, Prosecco **N**

### **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

### **CAMPFIRE OLD FASHIONED**

Mesquite-Infused Rittenhouse Rye,  
Xocolatl Mole Bitters, Marshmallow,  
Highest Campfire Spritz

### **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

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## **OUR WINES BY THE GLASS**

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

## **IN THE CAN**

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

## **ZERO-PROOF BEVERAGES**

<b>Coleman Cooler:</b> Lemon, Mint + Sparkling Hop Water	9
<b>La Vie:</b> Passionfruit, Ginger, Lime, Sparkling Water	10
<b>Casamara Club: Onda</b> Meyer Lemon, Sage, Saline	10
Erdinger Weissbrau Bavarian Pilsner <b>N/A Pilsner</b>	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

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 04.16.24

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