



FORT OAK

BUBBLES

LAURENT PERRIER la cuvee 187ml 15
chardonnay/pinot noir/pinot meunier champagne, france nv

WHITE

ISABELLE GARRAULT 14
sauvignon blanc sancerre, france 2017

BURGANS 10
albariño rias baixas, spain 2017

MARC BRÉDIF 12
chenin blanc vouvray, france 2017

RAÚL PÉREZ 14
godello bierzo, spain 2016

ZD 16
chardonnay california 2017

ROSÉ

MOULIN DE GASSAC 10
syrah/carignan languedoc, france 2018

LIQUID FARM voglezang vineyard 13
mourvedre santa barbara 2017

RED

ERIC KENT stiling vineyards 15
pinot noir russian river valley 2016

QUERCIABELLA mongrana 11
sangiovese/merlot/cabernet sauvignon tuscan, italy 2015

LA RIOJA ALTA reserva-viña ardanza 15
tempranillo rioja, spain 2011

CHÂTEAU LARRIVAUX 14
cabernet sauvignon/merlot/petit verdot
haut médoc, france 2012

EMERSON BROWN 18
cabernet sauvignon napa valley 2016

Please ask your bartender to see the full wine list.

BAR BITES

OYSTERS ON THE HALF SHELL ½ dozen : dozen	17 : 32 *
WOOD FIRED ARTICHOKE garlic spice, chipotle + tomato aioli	14
SALT COD FRITTERS fermented black bean glaze, kewpie garlic mayo, green onion	12
HEARTH GRILLED CHICKEN WINGS sticky garlicky chili glaze, sesame, coriander	12
FRIED PORK BELLY pickled shallots, cilantro, lime, black pepper aioli	12
AHI CRUDO avocado, sesame tuile, breakfast radish, chermoula, cilantro, oro blanco	18 *
BROILED OYSTERS arugula butter, bacon, sourdough crumbs, lemon, green onion	16
SHRIMP & PORK DUMPLINGS shiitake kombo, chili oil, pickled ginger	13
CHARRED CAULILINI fermented chile aioli, shallot vinaigrette, smoked almonds, currents, herbs	13
HEARTH GRILLED DRY AGED BURGER aged cheddar, truffle onion jam, fried egg aioli, fries	17

* May contain raw or uncooked foods consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.