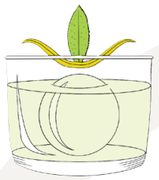
Cocktails

Rose Splash 17
Rose Infused Vodka,
Grapefruit, Lemon,
Simple Syrup

Gemini Rights 16
Tequila or Mezcal,
Falernum, Lime,
Blackberry, Salt



Spirit For Spirit 16
Sage Infused Tequila,
Clarified Pistachio
Orgeat, Pear, Lemon

The Bride 16
Japanese Whiskey, Sake,
Pineapple, Coconut, Ginger,
Egg White Foam,
Buzz Button Flower

Madman 17
Makers Mark Whiskey, Malibu Honey
Blonde, Angostura Bitters,
Orange bitters, Candy Cigarettes

CLASSICS

Lemon Drop 16

The Martini 16
Ketel One Vodka, Citadel Gin,
House blended Vermouth

Manhattan 16
*(And **OF COURSE**, We Can*
Make An Espresso Martini)

ZERO PROOFS

Singapore Swing 14
Ritual Gin, Pineapple, Vanilla,
Bitters

Heineken 0.0 5

Waterbrook $12
Cabernet Sauvignon Washington

The Mookie 14
Lemon, Blackberry, Coconut Cream

Waterbrook $12
Chardonnay Washington

Beers

ON TAP

Malibu Brewing Blonde 8
Enegren Hefeweizen 8
Tarantula Hill Liquid Candy 8
Juneshine P.O.G 8
Enegren Valkyrie 8
Figueroa Mountain Agua Santa 8
MadeWest Pale Ale 8
Institution Restraint 8

BOTTLE

Modelo 6
Sincere Hard Cider 6

Selvin's

RESTAURANT + LOUNGE

To Share

Fried Calamari 18
With a Cajun Aioli

Arancini Bites 16
Bacon, Peas, Pecorino, Crispy Prosciutto

Creamy Brown Butter Gnocchi 24
Blistered Cherry Tomatoes, Goat Cheese Mousse, Fried Sage, Pine Nuts

Chive Crème Fraiche Dip 16
Smoked Trout Roe, Garlic Chive Blossoms, Crispy Potato Chips

Truffle Fries 15
Rosemary Truffle Salt, House Sauce **VG**

Spicy Fried Chicken Sliders 17
Garlic Aioli, Pickles, Tangy House-Made Slaw

Cauliflower Symphony 21
Roasted Half Cauliflower, Candied Kumquats, Sourdough Crumble, Kale Salsa Verde, Yogurt Cream Sauce **VG**

Cajun Fried Shrimp 24
Remoulade, Lemon

Raw

***Ahi Tuna Poke 24**
Spicy Kimchi Mayo, Seaweed Salad, Avocado Mousse, Fresno Chili, Crispy Wonton

***Hamachi Crudo 25**
Sesame Ponzu, Daikon Radish, Micro Wasabi, Gooseberries, Smoked Trout Row

***Shrimp Ceviche 22**
Avocado, Chili Oil, Jalapeno, Cucumber, Radish, Taro chips

Pizzas

Margherita 19
Marinara, Buffalo Mozzarella, Basil Chiffonade **VG**
**Option to add pepperoni or vegan cheese 4*

Funghi 23
Shitake Bechamel Sauce, Fontina, Seasonal Mushrooms, Caramelized Onion, Oregano **VG**

Hot Coppa 25
Pesto, Smoked Mozzarella, Arugula

Spicy Shrimp 28
Vodka Sauce, Calabrian Chili, Burrata, Lemon Zest, Basil

Duck Confit 30
Herbed Ricotta, Fontina, Fig Jam, Honey Truffle Balsamic Reduction, Arugula

All of our house-made dough is crafted from our legendary 233-year-old San Francisco Starter. Taste the tradition in every bite!

Salads

Chopped Caesar 19
Romaine, Focaccia Croutons, Parmesan, Fried Capers, Caesar Dressing **VG**

Mixed Baby Kale Salad half 13 / full 25
Farro, Goat Cheese Crumble, Golden Raisins, Pomegranate, Citrus Vinaigrette **Vg**

Harvest Salad half 12 / full 24
Arugula, Roasted Beets, Feta, Candied Pecans, Maple Balsamic Vinaigrette

Herb Marinated Grilled Chicken Breast 8
Add to any salad **GF**

Grilled Shrimp 10
Add to any salad **GF**

Entrées

Butternut Squash Risotto 36
Risotto, Mushroom Conserva, Parmesan Truffle Foam, Toasted Hazelnuts, Fried Sage **VG**
Choice of Prawns 45 or Scallops MP

Pan Seared Sea Bass 46
Couscous, Seasonal Vegetable, Fried Sun Chokes, Citrus Mango Sauce

Herb Marinated Brick Chicken 37
Fingerling potatoes, Butternut Squash Puree, Chicken Jus

Prime Filet 6oz / 8oz **MP**
Melted Leeks, Green Beans, Duck Fat Yukon Potato Rosti, Szechuan Jus

Steak Frites 38
8oz Prime Hanger Steak With Chimichurri Sauce **DF**

Penne Alla Vodka 24
Shaved Pecorino, Lemon, Basil Chiffonade
Add Chicken 8 or Shrimp 10

Smash Burger 24
Double Beef Patty, Caramelized Onions, Smoked Cheddar, Lettuce, Tomato, Sliced Pickles, and Special Sauce. Served with Fries
Bacon or Avocado 4

Sides

Homemade Sourdough Focaccia SM 6 / LG 11
With Whipped Seasonal Butter

Sauteed Green Beans DF|GF|VG 10

Charred Broccolini 12
With Lemon and Parmesan **GF|VG**

Garlic Mashed Potatoes GF 14

Side Salad 12
Mixed greens, cherry tomatoes, thinly sliced red onions, and cucumbers, vinaigrette dressing **GF|VG**

**Substitutions and modifications are politely declined. Not all ingredients are listed. Please advise your server of any allergies.*
We do not recommend gluten-free items for individuals with celiac or severe gluten intolerance.

**Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food-borne illness.*

(VG)=vegetarian (GF)= gluten-free (DF)= dairy-free

20% gratuity added to parties of 6 or more.