



DINNER

22 AUGUST 2024

CALL 510-654-6607 TO PLACE YOUR PICK-UP ORDER.

WINE OF THE DAY

Garnacha,
Bodega Bernabeleva,
"Camino De Navaherreros",
Vinos De Madrid, 2022

14/gl

MORE TAVERN HYDRATION

BALCONES TEXAS WHISKEY

TASTING FLIGHT

Baby Blue Bourbon
"Lineage" Single Malt
Rye Bottled in Bond
Three 1 Oz. Pours

20

JIM'S MANHATTAN

Woodford Reserve Bourbon
Vermouth Berto Antica
Angostura Bitters, Lemon Twist
Served Up

18

LOVE BIZARRE

Rayu Mezcal
Alma Tepec Chile Licor
Ramazzotti Apertivo Rosato
Amara Blood Orange Amaro
Tonic, Blood Orange
Tall Glass

16

CHAMPAGNE PROBLEMS

El Destilador Tequila
Heirloom Crème De Flora
Dolin Blanc, Cardamom Bitters
Prosecco, Lemon Twist
In Flute

16

RUNNIN' WITH THE DEVIL

Redwood Empire Emerald Giant Rye
House Blend Rosso Vermouth
Bordiga Aperitivo
Orange Twist
In Bucket

16

LAVENDER LACE

Aviation American Gin
Brucato Orchards Amaro
Lavender Honey
Brandied Cherry
Served Up

16

PURPLE HAZE

Matsui Umeshu Plum Brandy
Highland Park 12 yr. Scotch
Aragoshi Umeshu Plum Liqueur
Singani 63, Bergamot Liqueur
Orange Twist, Fresh Plum
Served Up

16

BUTCHER BLOCK

8/EA. OR 32/ALL

WHISKEY LACED CHICKEN LIVER PÂTÉ

CALABRIAN CHILI & ORANGE PORK RILLETTES

PROSCIUTTO-WRAPPED RABBIT TERRINE

HOUSE SMOKED DUCK BREAST

CHEESE BOARD

8/EA. OR 32/ALL

LE DAUPHIN: Creamy French Cow's Milk

HUMBOLDT FOG: Creamy Goat's Milk from Cypress Grove

BAFFALO BLU: Soft Buffalo's Milk Blue from Italy

PUR BREBIS: Firm Spanish Sheep's Milk

TO START

ROASTED CAULIFLOWER SOUP

12

Aleppo Pepper, Lemon

SALMON TARTARE

18

Serrano Chili Peppers, Cucumber, Avocado, Ponzu, House-made Potato Chips, Micro Citrus

GNOCCHI POMODORO

18

Cherry Tomato Confit, Basil Pesto, Calabrian Chilis, Micro Basil

BURRATA & PEACHES ON TOASTED BRIOCHE

15

Chopped Almonds, Mint, Extra Virgin Olive Oil, Apple Cider Gastrique, Maldon Salt

PANZANELLA SALAD

15

Romaine, Heirloom Tomatoes, English Cucumber, Basil, Red Onions, Acme Levain, Champagne Vinaigrette

WILD ARUGULA & BLACK MISSION FIG SALAD

15

Candied Walnuts, Fuji Apples, Applewood Smoked Bacon, Point Reyes Blue Cheese, Balsamic Vinaigrette

MAINS

MAPLE LEAF DUCK BREAST

42

Risotto, Black Mission Figs, Plums, Almonds, Arugula, Balsamic Pan Jus

GRILLED RIBEYE STEAK

52

Potato Leek Gratin, Blue Lake & Yellow Wax Beans, Charred Scallion Chimichurri

SEARED AHI TUNA

45

Grana Padano Whipped Potatoes, Early Girl Tomatoes, Castelvetrano Olives, Cranberry Beans,
Summer Squash, Capers, Chili Flakes

PAN ROASTED HALF CHICKEN

42

Fingerling Potatoes, Grilled Radicchio, Spinach, Garlic Confit, Lemon-Rosemary Jus, Breadcrumbs

GRILLED DOUBLE CUT PORK CHOP

48

Italian Sausage, Yukon Potatoes, Mushroom Medley, Corn, Poblano Peppers, Escarole,
Fresno Chili, Marsala Cream Sauce

CAVATELLI PASTA WITH CHOPPED SICILIAN ANCHOVY

26

Mixed Herbs, Castelvetrano Olives, Capers, Chili Flakes, Extra Virgin Olive Oil, Grana Padano, Breadcrumbs

TAVERN BURGER WITH FRENCH FRIES ON ACME SOFT BUN WITH ALL THE FIXIN'S

22

Add Cheddar, Emmentaler, or Blue Cheese

2/EA.

Add Applewood Smoked Bacon, Avocado

3/EA.

THE WOOD TAVERN FAMILY THANKS YOU FOR DINING WITH US THIS EVENING!

BREAD AVAILABLE ON REQUEST. SIMPLY ASK FOR IT!

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.