

## FLEA STREET SUMMER MENU

### BITES TO SHARE

- Compressed Melon Salad** V (can be made GF & DF) 22  
*mint | honey | goat chevre | elderberry balsamic | puffed rice*
- Fried Green Tomato** 18  
*avocado mousse | grilled corn pico de gallo | padron chili | smoked bacon  
chipotle crema | fresno chili*
- Grilled Apricot Toast** 24  
*ricotta | soppressata | chive | chili honey*
- Crispy Squash Blossoms** V 21  
*summer roasted tomato | herb ricotta | parmesan | lemon*

### SMALL PLATES

- Brentwood Corn Soup** V, DF, GF 18  
*garden pico de gallo | cilantro | feta | herb oil*
- Farmers Salad** V, GF 18  
*la grande nectarine | salted almonds | cucumber | carrot | watermelon radish  
mixed baby oak lettuce | balsamic vinaigrette*
- Tomato, Peach, and Burrata Salad** V, GF 23  
*burrata | pecan pesto | aged balsamic*
- Halibut Crudo** DF 24  
*pickled serrano | radish | sesame | stone fruit | black fennel | coriander oil | chili oil*

### LARGE PLATES

- Summer Pasta** V 39  
*tomato | kalamata olive | basil | squash | eggplant | smoked onion | parmesan*
- Vegetarian Tasting** V 42  
*fig olive tart, soft poached egg | gnocchi, ricotti, tomato | baked creamed corn  
summer vegetables*
- Risotto “Carbonara”** GF 39  
*guanciale | peas | black pepper | parmesan | egg*
- Wild King Salmon** GF 38  
*brentwood corn succotash | cherry tomato | fennel | corn nage*
- Marin Sun Farms Slow Braised Short Ribs** GF 39  
*smoked potato gratin | pearl onions | peas | beets | horseradish soubise  
red wine au jus*

**\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
your risk of a foodborne illness**

## COCKTAILS

<b>Old Raj Gin Martini</b>	23
<i>vermouth   lemon twist or olives</i>	
<b>Hangar One Vodka Martini</b>	23
<i>vermouth   lemon twist or olive</i>	
<b>Lavender Lemon Drop</b>	18 ea
<i>blue ice organic potato vodka   lavender   lemon   cointreau   agave</i>	
<b>Apricot and Sage</b>	
<i>brandy   apricot   sage   cointreau   lemon juice   bitters   simple syrup</i>	
<b>Comin' In Hot</b>	
<i>tequila   strawberry   jalapeno   cointreau   lime juice   simple syrup</i>	
<b>Cherry Smash</b>	
<i>bourbon   mint simple syrup   lime juice   soda water</i>	
<b>Rye Old Fashioned</b>	
<i>empire rye   amarena syrup   bitters</i>	
<b>Barrel Aged Manhattan</b>	
<i>empire rye   angostura bitters   sweet vermouth</i>	
<b>Modern Old Fashioned</b>	
<i>bourbon   lemon juice   pear liqueur   bitters   simple syrup</i>	
<b>Barrel Aged Negroni</b>	
<i>uncle val's gin   sweet vermouth   bruto americano</i>	
<b>The Smoke</b>	
<i>shishito   chipotle   mezcal   agave   lime juice   smoke salt</i>	
<b>Berry Good Sangria</b>	
<i>red wine   orange juice   berries   vodka   cointreau</i>	

## WINES BY THE GLASS

<b>2019 Sandar &amp; Hem   Rosé of Grenache   SC Mts</b>	18
<i>strawberry   dry   crisp   complex</i>	
<b>2016 Equinox   Pinot Rosé   Sparkling   Monterey</b>	18
<i>baked bread   lemon peel   apples   acidic   dry</i>	
<b>2019 Page Mill   Sauvignon Blanc   Livermore</b>	16
<i>bright   dry   lemon   light grassiness</i>	
<b>2017 Thomas Fogarty   Chardonnay   SC Mts</b>	25
<i>savory   apple   tangy   textured</i>	
<b>2020 Neely   Chardonnay   Portola Valley</b>	19
<i>stainless steel   crisp   dry</i>	
<b>2016 Mindego   Ridge Vineyards   Pinot Noir   SC Mts</b>	37
<i>light tannins   dried cherry   apricot   long finish</i>	
<b>2018 Integrato   Pinot Noir   SC Mts.</b>	20
<i>medium body   vegetal   red fruits   zesty finish</i>	
<b>2019 Ridge   Zinfandel   Dry Creek Valley</b>	20
<i>black fruit   vanilla   beautiful balance   high tannins   dry finish</i>	
<b>2016 Lateral   Merlot-Cab Franc   Napa Valley</b>	24
<i>66% merlot   33% cab-franc   earthy   dark fruits   full-bodied   light finish</i>	
<b>2018 Grenache   Birichino   Central Coast</b>	16
<i>cranberry   raspberry   dried herbs   lively acidity</i>	
<b>2019 Habit Chenin Blanc   Santa Ynez Valley</b>	16
<i>green papaya   meyer lemon   racy minerality</i>	

## BEERS

<b>Laughing Monk   Irreverent Wit   Belgian Style Witbier (5.2%)</b>	8
<b>Laughing Monk   Monk Light   American Lager (4.3%)</b>	8
<b>Laughing Monk   Brother Vincent   West Coast IPA (6%)</b>	9
<b>Laughing Monk   Father Homer   Hazy Double IPA (8%)</b>	11
<b>Laughing Monk   Playa Paloma   Gose Sour (5%)</b>	11

### *Heart Of The House*

Our entire team thanks you for dining with us

#### **The Team**

Francisco | Romaldo | Eloy | Erika | Katie | Laura | Edgar | Elisha | Sergio | Elton | David | Lili | Akatzin | Daniel | Catherine | Zoe | Camila

**Founder/Executive Chef:** Jesse Cool

**Chef De Cuisine:** Bryan Thuerk

**\*corkage fee for 750ml is \$45.00, maximum of two bottles**  
**\*corkage fee for magnum is \$90.00, maximum of one bottle**

## DESSERTS

<b>Tapioca Pudding</b> GF, DF, V <i>seasonal fruit   coconut milk   toasted pistachio</i>	14 ea
<b>Warm Peach Galette</b> (10 mins preparation time) <i>sumac scented peaches   honey whipped creme fraiche</i>	
<b>Blueberry Crisp a la Mode</b> (10 mins preparation time) <i>warm blueberries   oat + brown sugar crumble   vanilla bean semifreddo</i>	
<b>June's Lemon Souffle Cheesecake</b> <i>brown sugar sour cream   blackberries</i>	
<b>Dark Chocolate Pot de Creme</b> <i>cabernet sauvignon   cherries   candied cocoa nibs</i>	
<b>Single or Double Scoop Semifreddo</b> <i>cookies &amp; cream or strawberry chocolate</i>	5   10

## DESSERT WINES

<b>Dolce   Napa Valley   Late Harvest Wine</b> <i>apricot   orange liqueur   vanilla   brioche</i>	29
<b>Black Magic Zinfandel Harvest</b> <i>deep blackberry   dark chocolate   vanilla finish</i>	14
<b>Bodkin   Sauvignon Blanc   Late Harvest</b> <i>baked pear   nutmeg   honey   silage</i>	12

## BRANDY, COGNAC, & ARMAGNAC

<b>Bentwing   Brandy France &amp; California   Brandy</b>	12
<b>Oscalis   Barrel Aged Apple Brandy   Soquel   Brandy</b>	26
<b>Argonaut   Fat Thumb   Brandy</b>	20
<b>Janneau   Armagnac, XO</b>	29
<b>Dudognon   G. C. Reserve   Cognac</b>	29

## VODKA

Blue Ice	10
Tito's	12
Corbin Cash	15
Purissima	12
Hangar 1 Original	15
Charbay Meyer Lemon	12
Hanson Original	15
Hanson Ginger	15
Hanson Habanero	15
Rain Cucumber	10
Square One Cucumber	12
Square One Bergamot	12
Square One Organic	12

### GIN

Blade	12
Corbin Cash	14
Distillery No. 209	12
Harvard Avenue	12
Hendrick's	12
Old Raj	16
Plymouth	12
Rusty Blade	17
St George Terroir	14
Uncle Val's Botanical	12
Venus	10
Grey Whale Gin	10

### TEQUILA & MEZCAL

Corzo Blanco	15
Corzo Añejo	20
Clase Azul Plata	25
Don Julio 1942	45
G4 Blanco	14
G4 Reposado	20
G4 Añejo	24
Fortaleza Blanco	15
Fortaleza Reposado	18
Fortaleza Añejo	26
Bozal Mezcal "Tepeztate"	21
Bozal Mezcal "Tobasiche"	21
Bozal Espadin Barril	21
Xicaru Silver Mezcal	12
Azuñia Blanco	10
Azuñia Reposado	15

### RUM

El Dorado 12 year	13
La Favorite, Coeur Ambre	12
Novo Fogo Silver Cachaça	12
Goslings Black Rum	12
El Dorado 3 year	12
Leblon Barrel Aged Cachaça 2 Year Old	14

Buffalo Trace	10
Bulleit	10
Elijah Craig   12 year	14
Evan Williams Single Barrel	12
Four Roses Single Barrel	15
Four Roses Small Batch	12
Old Rip Van Winkle 10 Year	45
Knob Creek	12
Maker's Mark	11
Michter's Small Batch	25
Redwood Empire Bourbon	11
Redwood Empire Whiskey	20
Blanton's Bourbon	30

### SINGLE MALT SCOTCH

Lagavulin 16 year	30
Laphroaig 10 year	18
Dalmore 12 year	16
Dalmore 15 year	34
Dalmore 18 year	50
Macallan 12 year	21
Oban 14 year	26
Glenmorangie 18 year	34
Glenlivet 12 year	13

### RYE

Bender's	13
Bulleit	10
Corbin Cash	16
High West Rendezvous	20
Highwest 'Midwinter Dram'	32
Masterson's 10 year	23
Michter's Single Barrel	14
Old Potrero	22
Redwood Empire	11
Whistle Pig 10 year	30
Woodford Reserve	11
Rittenhouse	15
Michter's 10 year	20

### BLENDED SCOTCH

Chivas Regal 12 year	11
Dewar's White Label	10
Johnnie Walker Black Label	13
Johnnie Walker Red Label	11
Jack Ryan Single Malt Irish Whiskey	28
Bushmills Irish Whiskey	8
Redbreast 12 year Irish	18
Tullamore Dew	6

## BOURBON & WHISKEY

## WHITE

### SPARKLING | CHAMPAGNE

2016	<b>Equinox Pinot Rosé   Monterey</b>	75
	<i>wet clay   rose petal   lemon   crisp</i>	
2016	<b>Equinox   Blanc de Blanc   Sparkling   Monterey</b>	75
	<i>baked bread   lemon peel   apples   acidic   dry</i>	
NV	<b>Billecart Salmon   Brut Rosé   France (375ml)</b>	96
	<i>touch of floral   ripe fruit</i>	
NV	<b>Billecart Salmon   Brut Réserve   France</b>	136
	<i>delicate notes of red berries   zest of citrus</i>	

### ROSÉ

2017	<b>Small Vines Rosé   Pinot Noir   Russian River</b>	72
	<i>refreshingly dry   crisp</i>	
2019	<b>Sandar &amp; Hem   Rosé of Grenache   SC Mts</b>	72
	<i>strawberry   dry   crisp   complex</i>	

### CHARDONNAY

2017	<b>Navarro Vineyards   Anderson Valley, Mendocino (375 ml)</b>	50
	<i>bold   oaky notes   apples   notes of citrus</i>	
2017	<b>Navarro Vineyards   Mendocino ( 375 ml)</b>	40
	<i>bold   oaky notes   apples   notes of citrus</i>	
2017	<b>Tyler   Santa Barbara County</b>	72
	<i>peaches   white blossoms   minerality</i>	
2020	<b>Neely   Chardonnay   Portola Valley</b>	80
	<i>crisp   flint   stone   pineapple</i>	
2017	<b>Thomas Fogarty   Chardonnay   SC Mts</b>	100
	<i>savory   apple   tangy   textured</i>	
2016	<b>Kesner Heintz Vineyard   Sonoma</b>	130
	<i>oat   butter   tropical   acidic</i>	
2017	<b>Far Niente Oakville   Napa Valley</b>	140
	<i>melon   citrus   flint   toasted oak</i>	
2017	<b>Shafer   Red Shoulder Ranch   Napa Valley</b>	160
	<i>apricot   toasted almond   minerality</i>	
2017	<b>Ridge Monte Bello Estate Vineyard   Santa Cruz Mountains</b>	160
	<i>pineapple   honeysuckle   citrus</i>	

### SAUVIGNON BLANC

2018	<b>Merry Edwards   Russian River Valley (375 ml)</b>	39
	<i>tangerine   kaffir lime   summer hay</i>	
2017	<b>Duckhorn   Napa Valley (375 ml)</b>	50
	<i>juicy   bright   lychee   passionfruit</i>	
2017	<b>Merry Edwards   Russian River Valley</b>	68
	<i>tangerine   kaffir lime   summer hay</i>	
2017	<b>Grgich Hills Estate "Essence"   Napa Valley</b>	115
	<i>fresh lime   stinging nettle   black pepper</i>	
2019	<b>Page Mill Suav Blanc   Livermore Valley</b>	64
	<i>bright   dry   lemon   light grassiness</i>	

### ALTERNATIVE WHITES

2015	<b>Rhone Blend   Bonny Doon Le Cigare Blanc   SCM</b>	62
	<i>toasted coconut   meyer lemon   mango</i>	
2017	<b>Gewürztraminer   Scheid Viento Vineyard   Monterey</b>	64
	<i>stone fruit   lychee   rose petal</i>	
2017	<b>Chenin Blanc   Habit Chenin Blanc   Santa Ynez Valley</b>	72
	<i>green papaya   meyer lemon   racy minerality</i>	
2015	<b>Roussanne   Big Basin Homestead Block   SCM</b>	128
	<i>fresh flowers   earthy minerality   stone fruit</i>	
2015	<b>Alina Compesino   Sonoma Valley</b>	112
	<i>marsanne, roussanne mix</i>	
2018	<b>Foxen Chenin Blanc   Santa Maria Valley</b>	72
	<i>notes of dried herbs   medium body   bright acidity   juicy finish</i>	
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## RED

### PINOT NOIR

2017	<b>Navarro Vineyards   Anderson Valley (375 ml)</b>	52
	<i>lush cherry-plum   hint of spicy vanilla   delicate</i>	
2016	<b>Merry Edwards   Russian River Valley   Sonoma (375 ml)</b>	58
	<i>cherry   strawberry   oak   smooth   medium body</i>	
2016	<b>Domaine Eden   Saratoga   Santa Cruz Mountains</b>	72
	<i>aromas of red fruit   savory spices   earth   soft tannins</i>	
2014	<b>Thomas Fogarty   Woodside   Santa Cruz Mountains</b>	75
	<i>roasted red berries   spicy nose   dried herbs</i>	
2018	<b>Integrato   Pinot Noir   SC Mts.</b>	80
	<i>medium body   vegetal   red fruits   zesty finish</i>	
2014	<b>Radio Coteau “La Neblina”   Sonoma Coast</b>	124
	<i>cranberry   raspberries   earthy mushrooms</i>	
2014	<b>Radio Coteau “Dierke”   Sonoma Coast</b>	136
	<i>spicy   vibrant   silky firm earthy notes</i>	
2016	<b>Mindego   Ridge Vineyards   Pinot Noir   SC Mts</b>	148
	<i>light tannins   dried cherry   apricot   long finish</i>	
2016	<b>Merry Edwards   Meredith Estate   Russian River Valley</b>	150
	<i>ripe berries   roses   violets</i>	
2017	<b>Kosta Browne   Keefer   Sonoma Coast</b>	270
	<i>dry   acidic   red berries   oak</i>	
2017	<b>Kosta Browne   Guisti Ranch   Santa Lucia Highlands</b>	300
	<i>dark berries   creamy   dark chocolate</i>	
2017	<b>Littorai   Anderson Valley</b>	185
	<i>dark cherry   spice   sweet floral notes</i>	
2017	<b>Kosta Browne Gap’s Crown Vineyard   Sonoma Coast</b>	280
	<i>blueberry   raspberry   blood orange   hibiscus</i>	
2017	<b>Kosta Browne Thorn Ridge Ranch   Sonoma Coast</b>	300
	<i>spicy   orange   rhubarb   blackberry and cherry   long finish</i>	
2017	<b>Kosta Browne Kanzler Vineyard   Sonoma Coast</b>	280
	<i>plush   cinnamon   tobacco   moss-covered bark   blackberries   redcurrant</i>	
2017	<b>Kosta Browne Rosella’s Vineyard   Santa Lucia Highlands</b>	300
	<i>medium body   acidic   wild strawberry   watermelon rind   black licorice</i>	

### CABERNET SAUVIGNON

2016	<b>A. Rafanelli   Dry Creek Valley   Sonoma (375 ml)</b>	72
	<i>black cherry   oak   earth   dry   velvety finish</i>	
2016	<b>Relyea-Wood Mt. Veeder   Camalie Vineyards   Napa Valley</b>	116
	<i>black berries   oak   soft</i>	
2016	<b>A. Rafanelli   Dry Creek Valley   Sonoma</b>	120
	<i>black cherry   oak   earth   dry   velvety finish</i>	
2016	<b>Ridge   Vineyards Estate Cabernet   Santa Cruz Mountains</b>	160
	<i>blueberry   toasted oak   long finish</i>	
2015	<b>Jordan   Alexander Valley   Sonoma</b>	165
	<i>blueberries   boysenberries   smooth oak</i>	
2014	<b>Tonella Rutherford   Napa Valley</b>	180
	<i>red cherry   earthy   espresso   complex</i>	
2009	<b>Grgich Hills   Napa Valley</b>	180
	<i>leather   mixed berry   smooth   elegant   long finish</i>	
2016	<b>Shafer “One Point Five”   Napa Valley</b>	200
	<i>black cherry   berry compote   structured tannins</i>	

2016	<b>Nickel and Nickel “Quarry” Rutherford   Napa Valley</b> <i>sage   cedar   black olives   forest</i>	210
2016	<b>Cade   Howell Mountain   Napa Valley</b> <i>black plum   full bodied   dry   elegant structure</i>	225
2016	<b>Relyea-Wood Betchart   Santa Cruz Mountains</b> <i>dry   bold  </i>	96
2015	<b>Paul Hobbs Beckstoffer To Kalon Vineyard   Napa Valley</b> <i>blackcurrants   tangy   vibrant acidity   oak   spice notes</i>	950

## ZINFANDEL

2016	<b>Page Mill Winery   Livermore</b> <i>ripe dark cherries   herbs   long finish</i>	60
2016	<b>Ridge   Geyserville   Sonoma (375ml)</b> <i>plum   black cherry   mint   gravelly earth   elegant tannins</i>	64
2016	<b>Preston   Dry Creek Valley   Sonoma</b> <i>raspberry   dark cherry   herbs</i>	64
2017	<b>Ridge   Three Valleys   Sonoma</b> <i>sweet red berry   lively acid   supple tannins</i>	72
2017	<b>Turley ‘Juvenile’   California</b> <i>dried fruit   savory   silky tannins</i>	72
2019	<b>Ridge East   Zinfandel   Dry Creek Valley</b> <i>black fruit   vanilla   beautiful balance   high tannins   dry finish</i>	80
2017	<b>A. Rafanelli   Dry Creek Valley   Sonoma</b> <i>raspberry   blackberry   hints of anise</i>	96
2016	<b>Ridge   Geyserville   Sonoma</b> <i>plum   black cherry   mint   earthy   elegant tannins</i>	117
2017	<b>Turley   Kirschenmann Vineyard   Lodi</b> <i>red cherries   blood orange   soft tannins</i>	120
2014	<b>Porter Brass Zinfandel   Russian River Valley</b> <i>bold   dry   soft   blackberry   oaky</i>	128

## ALTERNATIVE REDS

2018	<b>Grenache   Birichino   Central Coast</b> <i>cranberry   raspberrry   dried herbs   lively acidity</i>	64
2017	<b>Petite Syrah   Ridge Lytton Estate, Sonoma</b> <i>plums   figs   silky tannins   mineral finish</i>	70
2014	<b>Merlot   Long Meadow Ranch   Napa Valley</b> <i>black cherry   ripe plums   balanced tannins</i>	96
2016	<b>Lateral   Merlot-Cab Franc   Napa Valley</b> <i>vanilla cream   earthy   dark fruits   full-bodied</i>	96
2017	<b>Booker ‘Harvey &amp; Harriet’ Red Blend   Paso Robles</b> <i>rich dark berries   granite   floral</i>	100
2013	<b>Syrah   Big Basin Rattlesnake Rock   Santa Cruz Mountains</b> <i>juicy plums   dark berries   pepper</i>	105
2015	<b>Syrah   Radio Coteau Las Colinas   Sonoma</b> <i>bursting red fruit   tobacco   rose</i>	115
2017	<b>GSM   Tablas Creek   Côtes de Tablas   Paso Robles</b> <i>red berries   refreshing acidity   spice   mineral</i>	116
2016	<b>Martella Grenache   Santa Cruz Mountains</b> <i>medium body   cherry   vanilla   smooth finish</i>	60
2012	<b>Martella Sanglovese   Santa Cruz Mountains</b>	60

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