



Greenfinch Bar

Cocktails 18

THE GREENFINCH

Hendrick's, sweet vermouth, chartreuse, orange bitters

AMERICAN PIE

Spiced rum, house apple cider syrup, cinnamon rim

TEQUILA OLD FASHIONED

Herradura reposado, agave, bittermens mole

RED HEAD

Tito's, lime, raspberry, honey, ginger beer

LADY D

Bombay Sapphire, lemon, strawberry, egg white

MAPLE BACN'

Old forester, maple syrup, bacon

HONEY BEE

Bulleit rye, lemon, honey, egg white

ESPRESSO MARTINI

Tito's, espresso, house frangelico whip

Beer 11

Ballast Point Passing Haze

Ballast Point Sculpin IPA

Mikkeller California Hazy IPA

Stone Never Ending Haze IPA

Stone Delicious IPA

Modern Times House Stout

18% gratuity will be added to parties of six or more guests.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. Before placing your order, please inform your server if anyone in your party has a food allergy. Substitutions not listed above can be accommodated for an additional \$3.

Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm.

For more information, go to p65warnings.ca.gov/restaurant. A 5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.



Greenfinch Bar

Wine & Bubbly

Chandon Rosé, CA (187 mL)	16
Moët & Chandon Brut, France (187 mL)	32
Veuve Clicquot Ponsardin, France	136
Erath Pinot Gris, OR	17 / 68
Meiomi Chardonnay, CA	19 / 70
“Kung Fu Girl” Riesling, WA	14 / 56
Banshee Rosé, CA	13 / 52
Kim Crawford Sauvignon Blanc, NZ	17 / 68
Robert Mondavi Cabernet Sauvignon	20 / 80
Foley Pinot Noir, CA	19 / 76
Kuleto “Indio Ink” Red Blend, CA	16 / 64

Snacks & Plates

Charcuterie Board	25
Chef’s selection of cured salumi and cheeses, seasonal jam, mustard, grilled bread	
Truffle Pommes Frites	12
Pecorino romano, chives, roasted garlic lemon aioli	
Roasted Eggplant Dip	14
Eggplant, herb oil, pickled onion, crispy chickpeas, grilled baguette	
Arugula & Pear Flatbread	16
Grilled flatbread, sour cherry mascarpone, arugula, lemon vinaigrette, pear, blue cheese, walnuts	
Charred Cauliflower	14
Charred cauliflower, cashew sesame dukkha, aleppo yogurt, greens, radish	
Scallop Crudo	18
Citrus juice, avocado mousse, radish, cucumbers, micro cilantro, chive oil	
Greenfinch Burger	23
Hook’s cheddar, lettuce, tomato, burger sauce, pickle, pretzel bun	

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