



PLATES

all sandwiches served with
hand-cut french fries or salad

MARGHERITA
NAPOLETANA PIZZA \$12
roasted tomatoes, fresh mozzarella,
basil, olive oil

EL DIABLO PIZZA \$14
tomato sauce, fresh mozzarella,
spicy calabrese, pepperoni, parmesan
cheese, olive oil

THE RANCHER \$13
7 oz. standard beef patty, cheddar, bacon,
fried egg, caramelized onions, dijonnaise,
pickles, brioche bun

SPICY CHICKEN BAO \$11
grilled chicken, gochujang sauce, kimchi,
pickles, lettuce, daikon slaw with micro
greens, bao bun

THE DAILY FIX \$7
soft pretzels served warm, pimento spread,
stone ground mustard

BURRATA \$10 *while supplies last*
cherry tomatoes, arugula, olive oil
& balsamic vinegar drizzle

CAESAR SALAD \$11
romaine lettuce, cherry tomatoes,
shaved parmesan, anchovies, crostini
ADD PROTEIN: **tofu, chicken** \$2
seared yellowfin tuna salmon, steak \$4
shrimp \$5

BEVERAGES

coca cola, diet coke, sprite, ginger ale 69¢
lemonade & iced tea \$2⁵⁰
topo chico \$1²⁹

SIDES

FRENCH FRIES \$4

SWEET POTATO FRIES \$4

CRISPY ESPELETTE
BRUSSELS SPROUTS \$6
espelette pepper, citrus, parmesan cheese

MARKET SALAD \$4
tomatoes, carrots, cucumbers,
red onions, balsamic vinegar

SOUP OF THE DAY \$4 / \$6

DAILY: Market Veggie

MON: Chicken Tortilla

TUE: White Bean & Parmesan

WED: Tomato & Goat Cheese

THU: Broccoli Cheddar

FRI: Roasted Poblano Corn Chowder

SAT: Hearty Beef Stew

SUN: Pumpkin Gouda Bisque



MAKI

FULL MOON \$16

yellowtail, avocado, sriracha, ponzu, togarashi

CHILI SEA BASS \$16

snow crab, sea bass, avocado, cucumber, wonton, sweet chili sauce

GODZILLA \$15

spicy tuna, shrimp tempura, avocado, cream cheese, cucumber, spicy mayo, eel sauce, masago

KISS OF FIRE \$15

spicy tuna, yellowtail, cucumber, salmon, tobiko, jalapeño, sriracha

FIRE CRACKER ROLL \$12

shrimp tempura, snow crab, cream cheese, cucumber, avocado, spicy mayo, eel sauce

SUSHI TAPAS

SPICY TUNA POKE WONTON \$13

spicy tuna, fried wonton, green onion

SEAWEED SALAD \$5

seaweed, sesame vinaigrette

CALAMARI SALAD \$5

squid, mushrooms, red pepper, ginger, sesame vinaigrette

EDAMAME \$4

SHRIMP TEMPURA \$12

shrimp, avocado, cream cheese, spicy mayo, eel sauce, tempura flakes

PHILADELPHIA \$10

smoked salmon, cream cheese, cucumber

SPICY TUNA \$8

tuna, chili oil, sriracha, togarashi, radish sprouts

SPICY SALMON \$8

salmon, chili oil, sriracha, togarashi, radish sprouts

CALIFORNIA \$8

snow crab, cucumber, avocado

VEGGIE ROLL \$7

cucumber, avocado, carrot

SASHIMI

TUNA \$9

YELLOWTAIL \$9

BBQ EEL \$9

SALMON \$8

NIGIRI

TUNA \$5

SALMON \$5

YELLOWTAIL \$5

BBQ EEL \$5

made fresh to order by our sushi chefs,
using the finest sushi-quality fish



CHEESE BOARDS

- CHOOSE 1 - \$6
- CHOOSE 3 - \$15
- CHOOSE 5 - \$24
- CHOOSE 7 - \$30

LA DAMA SAGRADA

mítica, spain - cow milk - pasteurized
sweet grass, nutty, slightly sharp

O'BANON

capriole, indiana - goat milk - pasteurized
herbaceous, vanilla, acidic

P'TIT BASQUE

pyrénées mountains, france -
sheep milk - pasteurized
*sweet, butterscotch flavor
balanced with a slight saltiness*

STANDARD MARKET CAVE AGED SNEEK

iowa - cow milk - pasteurized
*butterscotch sweetness,
balanced by meaty, sharp*

MT TAM

cowgirl creamery, california -
cow milk - pasteurized
buttery, mellow, earthy

BAYLEY HAZEN

cellars at jasper hill, vermont -
cow milk - raw
dense, creamy, earthy

MATURE CHEDDAR

quicke's - england - pasteurized cow milk
rich and butter, grassy to caramel notes

CASATICA DI BUFALA

bergamo, italy - buffalo milk - pasteurized
creamy, delicate, buttery

MELKBUS 149 TRUFFLE

holland - cow milk - raw
earthy, umami, walnuts

BLUE EARTH

alemar, minnesota - cow milk - pasteurized
bright, grassy, buttery

BLACK BETTY

fromagerie l'amuse - holland -
pasteurized goat milk
brown butter, pineapple, mild sharpness

ROQUEFORT

france - unpasteurized sheep milk
salty, tangy, creamy

SUMMER SAUSAGE

underground meats, wisconsin
*smoked sausage with coriander, allspice
& mustard seed*

CHORIZO

olympia provisions, oregon
spicy, paprika, garlic

STAGBERRY SALAME

smoking goose, indiana
*elk and pork salame with dried blueberry
& new day dry mead*

SAUCISSON SEC

olympia provisions, oregon
*french style salame cured with garlic
& black peppercorns*

CHARCUTERIE BOARD ^{\$24}

standard market cave aged sneek, chorizo,
stagberry, saucisson sec, summer sausage

all boards served with crackers, quince
& apple figs and black tea preserves,
marketmade pickles, marcona almonds,
stone ground mustard, and seasonal fruit



WHITE FULL POUR/HALF POUR

BLAIR ESTATE CHARDONNAY 2014 \$7 / \$4
santa lucia highlands, california - chardonnay
apple, vanilla-oak, lemon

COOPER HILL PINOT GRIS 2017 \$7 / \$4
willamette valley, riesling - pinot gris
peach, tropical, citrus

WAPISA SAUVIGNON BLANC 2017 \$8 / \$4
patagonia, argentina - sauvignon blanc
pink grapefruit, guava, ginger

WEINGUT NADLER
GRÜNER VELTLINER 2017 \$7 / \$4
niederösterreich, austria - grüner veltliner
green pear, savory, brichoe

ANNE SOPHIE CRUCHET
VOUVRAY DEMI-SEC 2014 \$11 / \$6
loire valley, france - chenin blanc
honeysuckle, pineapple, mineral

PRELIUS MAREMMA
VERMENTINO 2016 \$9 / \$5
tuscany, italy - vermentino
dry, almond, green apple

ALEXANDRIA NICOLE SHEPHERDS
MARK WHITE BLEND 2017 \$11 / \$6
horse heaven hills, washington - roussanne, marsanne, viognier
floral, stone fruit, gala apple

PIERRE SPARR RIESLING 2015 \$8 / \$4
alsace, france - riesling
pineapple, lemon, mineral

SPARKLING FULL POUR/HALF POUR

CANARD-DUCHÊNE
BRUT CHAMPAGNE \$15 / \$8
champagne, france - pinot noir, pinot meunier, chardonnay
green apple, bready, limestone

CHANDON CALIFORNIA BRUT ROSÉ \$9
california - pinot noir, pinot meunier, chardonnay
tropical, pear, vanilla

PERLAGE BÀCARETTO PROSECCO \$6
veneto, italy - glera
vibrant, green apple, white flowers

RED FULL POUR/HALF POUR

MATCHBOOK
CABERNET SAUVIGNON 2016 \$7 / \$5
dunnigan hills, california - cabernet sauvignon
blueberry, smokey, jam

FONTALEONI CHIANTI
COLLI SENESI 2016 \$7 / \$5
tuscany, italy - sangiovese
red cherry, balsamic, floral

VINA ROBLES ESTATE
PETITE SIRAH 2014 \$12 / \$6
paso robles, california - petite sirah
dark cherry, vanilla, mocha

ERNEST MEURGEY-PERRON
BOURGOGNE PINOT NOIR 2016 \$10 / \$5
burgundy, france - pinot noir
earthy, red cherry, aromatic

VINO LAURIA ZIO PAOLO
NERO D'AVOLA 2014 \$10 / \$5
sicily, italy - nero d'avola
strawberry preserves, dark cherry, vibrant

DECERO MALBEC 2015 \$11 / \$6
mendoza, argentina - malbec
plum, cherry, toasted oak

JUDITH BECK INK RED BLEND 2016 \$8 / \$4
burgenland, austria - zweigelt, st. laurent
black pepper, black raspberry, herbal

E. GUIGAL CÔTES DU
RHÔNE ROUGE 2014 \$8 / \$4
rhône valley, france - syrah, grenache, mourvèdre
violet, licorice, pepper

DANCING HARES MAD HATTER
PROPRIETARY RED BLEND 2016 \$18 / \$9
napa valley, california - cabernet sauvignon,
merlot, cabernet franc, petite verdot
licorice, aromatic, blackcurrants

ROSÉ

TRIENNES PROVENCE ROSÉ \$9 / \$5
provence, france - cinsault, grenache, syrah, merlot
strawberry, white flowers, vanilla