

SHARE PLATES

Acme Bread 🌿

2 pieces of Acme Pain Epi | ricotta | olive oil | sea salt **3**

Soup Du Jour **AQ**

chef's daily creation based on the whims of the season

Kale & Apple Salad 🌿🌿

granny smith apple | nut brittle
shaved goat cheese | lemon vinaigrette **13**

Petite Sweet Gem Salad

lemon-dill dressing | caraway-bacon-bread persillade
Bohemian Creamery Romeo goat cheese **14**

Roasted Beet Salad 🌿🌿

lemon vinaigrette | butter toasted walnuts & celery salt
grapefruit supremes | whipped ricotta cheese **14**

Summer Tartine 🌿

heirloom tomatoes | honeydew melon
frisee | mint | melon vinegar | feta cheese **15**

Whole Burrata 🌿

pickled summer fruits | toasted hazelnuts
chervil | olive oil | grilled bread **14**

Tom-Kha Aguachile*

sashimi grade albacore tuna | coconut cream | lemongrass
chili oil | makrut lime dust | sesame chips **16**

Roasted Bone Marrow*

pickled seasonal vegetables | grilled bread **20**

Barbecued Carrots 🌿🌿

vanilla-scented bbq sauce | house ranch | chili flakes **12**

Deep Fried Brussels Sprouts 🌿🌿

watermelon molasses | tōgarashi-oregano salt **12**

ENTREES

Cochinita Pibil 🌿

citrus braised pork shoulder with achiote & cinnamon
pickled red onions **15**

Steamed Clams

nduja | bay leaf cream | charred toast **22**

Roasted Sea Bass* 🌿

braised cavolo nero | white bean | sauce niçoise **28**

Seafood Pasta

squid ink spaghetti | calamari | clams | saffron reduction **26**

Bolognese

Jim's family bolognese recipe | fresh pasta | grana padano **22**

The Table Fried Chicken

bacon mac & cheese | house coleslaw **24**

18oz Grilled New York Steak* 🌿

mojo de ajo | grilled red onion & bell pepper relish
serves 2 **42**

The Only Burger That Belongs on The Table*

cheddar | mayo | onion-tomato jam
lettuce | pickle | served with potato wedges **19**

Impossible Burger 🌿

plant-based meatless patty | cheddar | mayo | pickle
onion-tomato jam | lettuce | served with potato wedges **23**

DESSERT

German Chocolate Cake 🌿

layers of chocolate cake | coconut-pecan frosting **9**

Apple Cake 🌿

vanilla ice cream **9**

Sugar-Dusted Ricotta Beignets 🌿

served with lemon curd **9**

Here at **The Table** we are **passionate about great food**, and great food is always better when shared with friends. We have a genuine enthusiasm for **neighborliness** and **hospitality**, which we hope you'll feel the instant you walk through the door. Our **commitment to quality ingredients** and a love for the art of food and drink is evident in everything we serve.

We hope that you enjoy your experience.

Owner / Operator / Chef **Jim Stump**

Jim Stump

Corkage **18** per 750ml BYO dessert **2.50** per person Gluten Free 🌿 (Please Inform of Allergies) Vegetarian 🌿

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
* item is served raw or undercooked or may have raw or undercooked ingredients

connect with us on instagram  [thetablesj](https://www.instagram.com/thetablesj)

SIGNATURE COCKTAILS

all signature cocktails **13**

Frosé

day owl rosé | strawberry cordial | fresh citrus blended and frozen to perfection

Secret Garden

citrus vodka | orange cordial | lime ginger | fresh cucumber

Kings Cup 13

pimm's no. 1 | gin | ginger cucumber | lemon | dash absinthe

El Camino

st. george green chili vodka | cointreau | lime cilantro-pineapple syrup | fresno chili

District 6

our rotating version of a spanish-style gin & tonic

Melancholy Thrill*

rumhaven coconut water rum | agricole rum | lime honeydew | pineapple | egg white | bitters

Mi Abuelita

pueblo viejo reposado tequila | el silencio mezcal mixta licor de elote | brovo amaro #14 | chocolate

Nine 2 Five

elijah craig | bigalet china-china | verve cold brew vanilla | xocolatl mole bitters

The Table Old Fashioned

elijah craig | brown sugar | housemade bitters

BEERS & CIDER

Shimmer Pils German-Style Pilsner **8** | 16oz

discretion brewing co. | soquel, ca | 5.3%

Super Dank India Pale Ale **8** | 14oz

original pattern brewing co. | oakland, ca | 6.9%

Lazy Eye Double India Pale Ale **9** | 14oz

m special brewing co. | santa barbara, ca | 8.5%

Mermaid Red Red Ale **8** | 14oz

coronado brewing co. | coronado, ca | 5.7%

Cherry Sournova Barrel-Aged Sour **10** | 14oz

almanac brewing co. | alameda, ca | 5.8%

Real Dry Apple Cider **6** | 12oz Can

stem ciders | denver, co | 5.8%

WINES BY THE GLASS

glass | bottle

Sparkling Rosé 12 | 48

il colle | spumante extra dry | veneto

Sparkling 15 | 60

argyle | brut | willamette valley

Sauvignon Blanc 12 | 48

brassfield | high valley | 2019

Chardonnay 9 | 36

beckon | central coast | 2016

Chardonnay 16 | 64

domaine eden | santa cruz mountains | 2016

Riesling 15 | 60

dr. thanisch | bernkasteller badstube | kabinet | mosel

Rosé 9 | 36

thomas henry | california | 2018

Pinot Noir 18 | 72

sonnet | tondre's grapefield | santa lucia | 2018

Sangiovese 15 | 60

terralsole | rosso di montalcino | toscano | 2015

Malbec 10 | 40

don rodolfo | mendoza | 2018

Red Blend 12 | 48

brassfield | eruption | high valley | 2018

Merlot Blend 17 | 68

ch. de bellevue | lussac-st. emilion | 2015

Cabernet Sauvignon 20 | 80

frank family | napa valley | 2015

BOOZE-FREE LIBATIONS

Lemonade 4

fresh lemon | sugar

Eastside Soda 5

cucumber | mint | lime

Tropic Fizz 5

honeydew | pineapple | lemon

Sparkling Lavender Lemonade 5

housemade lavender syrup | fresh lemon

Pomegranate Hibiscus Soda 5

housemade pomegranate-hibiscus syrup

Housemade Horchata 5

rice water | almond milk | cinnamon