

SMALLER

Sourdough Cornmeal Porridge Bread	9
whipped cultured butter + extra slice 4 + add burrata, market basil cherry-calabrian vinaigrette 8 + add brown and white anchovies in chili oil 8	
Local King Salmon Crudo	24
blood orange leche de tigre, serpent cucumber, fresno chili, red onion, capers, shiso, cara cara olio	
Charred Arrowhead Cabbage	16
mouthwatering calabrian chili butter, pumpkin seed gremolata, bottarga	
TJ Caesar Salad	18
little gems, chicories, hass avocado, pickled cauliflower, cilantro, breadcrumbs, cotija, limey caesar dressing + add anchovies 2	
Marinated Heirloom Tomatoes	16
roasted eggplant, bulgarian feta, thai basil, cilantro, crispy shallots, corn nuts, sherry lime vinaigrette	

SWEETER

Blueberry Bay Leaf Ice Cream	12
bay leaf ice cream, blueberry compote, cornmeal cookie crumble	
Grandma Jules' Fruit Bowl	12
strawberry rhubarb sorbet, blenheim apricots	

PIZZA!!!

Marone	23
tomato sauce, garlic, basil, fresh mozzarella, pecorino siciliano, caciocavallo	
Drunken Sailor	22
white wine tomato sauce, garlic, oregano, caper, anchovy + add burrata 4	
Spicy Ronny	25
tomato sauce, mozzarella, caciocavallo, pepperoni, parm, ajika chili flake, calabrian chili + add hot fermented garlic honey 3 + add sicilian anchovy 4 - hold the spicy	
Fun Guy	26
mushroom cream, mozzarella, pecorino siciliano, hornkukase, maitake, honshimeji and local morel mushrooms, black garlic tamarind sauce	
Smashing, Basil!	25
mozzarella, honey lemon ricotta, pickled summer squash, confit garlic, brown butter pistachio crumble, basil	
The Satriale Special	27
gochujang vodka sauce, mozzarella, pecorino, hot italian sausage, pickled goat horn peppers, green garlic, spring onion, sesame crumble	
SIDE SAUCES!!!	
sauce flight!! 12	
tarragon miso ranch	3
hot fermented garlic honey	4
that green sauce	3
sunflower sesame chili crisp	3

Wine		
Sparkling		Glass / Bottle
Fongoli <u>Pét-nat of Trebbiano</u> IT		14 / 48
Pedroni <u>Lambrusco</u> IT		16 / 56
Jules x Hammerling <u>Gamay Noir Sparkling Rose</u> CA		17 / 60
Van Hunks <u>NON ALCOHOLIC Sparkling Rose</u> SA		15 / 50

White		
Tenuta Il Nespolo <u>Cortese</u> IT (liter bottle)		14 / 55
Brookdale Estate <u>Chenin Blanc</u> SA		15 / 54
Florez <u>UNOAKED Chardonnay</u> CA		18 / 60

Orange		
Broc Cellars <u>Muscat</u> CA		15 / 54

Rosé		
Thibaud Boudignon <u>Cabernet Franc</u> FR		14 / 50

Red		
Coteau Pavot <u>Sangiovese</u> CA		15 / 54
Queen of the Sierra <u>CHILLED Blend</u> CA		16 / 56
Jules x Les Lunes Pizza Saver <u>Carignane, Grenache</u> CA		16 / 56
Lionel Faury <u>Syrah</u> FR		19 / 72

Beer		
Draft		
Fort Point Sfizio Pilsner	7	
Standard Deviant West Coast IPA	7	
Standard Deviant Saison	7	



Cans		
Cellarmaker Hazy IPA	7	
Cellarmaker Stout	7	
TECATE	4	
Fort Point N/A Kolsch	5	

Soda		
Dr Brown's Cel-Ray Soda	5	
Dr Brown's Root Beer	5	
Italian Blood Orange Soda	6	
Jarritos Mineragua	4	
Mexican Coke Bottle	5	
Diet Coke Bottle	5	

Vermouth & Amaro		
		Add soda +2
Cappalletti	6	
Strawberry Aperitif	6	
Bonal	6	
Cardamaro	7	
Comoz Blanc Vermouth	6	
Cueva Nueva Vermut Rojo	6	
Dolin Dry Vermouth	6	
Dolin Rouge Vermouth	6	
N/A Amaro Soda	9	

jules
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