

bites

- warm gorgonzola-stuffed medjool dates 2/ea
rosemary and parmegiano reggiano biscotti 2/ea
filet tartare croustade 6/ea
truffled popcorn 3
mixed mushroom turnovers 6
cave aged gruyère grilled cheese 7
herbes de provence-marinated olives 6
rosemary & sea salt marcona almonds 6
midi fries 5
choice of classic or pimenton & smoked sea salt
chickpea fries 8
*midi fries and chickpea fries are accompanied by
a trio of dipping sauces including harissa aioli,
niçoise olive aioli and roasted pepper ketchup*

sandwiches & salads

- black roasted tiger prawns niçoise salad
oven-roasted tomatoes, haricots verts,
fingerling potatoes, organic egg, niçoise olive vinaigrette 16
hot-pressed roasted chicken sandwich
smoked cheddar, roasted tomatoes, avocado, bacon
*served with choice of
french fries or mixed mesclun salad* 13
hot-pressed cured prosciutto cotto and taleggio sandwich
caramelized onions, honey-whole grain mustard
*served with choice of
french fries or mixed mesclun salad* 14
grass-fed beef burger
caramelized balsamic red onions, roma tomato, butter lettuce,
sesame seed bun, french fries
choice of cheese: sharp cheddar, gorgonzola or gruyère 14
available from 2:00 p.m. - 10:00 p.m.

après-midi

- lecompte 5 yr calvados 9
quinta do tedo tawny port 7.5
quinta do tedo lbv 1999 port 12
nocino walnut liquor, napa 14
luli chinato blanco, france 14
dimmi, italia 8
fernet branca, italia 7
st. george grappa, alameda 15
st. george kirsch acqua, alameda 15
l.o.f.t. ginger cello, emeryville 12
l.o.f.t. lavender cello, emeryville 12
l.o.f.t. lemongrass cello, emeryville 12
vin glacé, king estate, oregon nv 6

café

- locally-roasted equator coffee
fresh brewed 3
espresso 3.5
macchiato 3.5
cappuccino 4
latte 4
hot tea 3
valrhona bittersweet hot cocoa 6

featured bar brands

vodka

absolut
absolut vanilla
blue angel
chopin
finlandia grapefruit
grey goose
grey goose poire
hangar one
hangar one mandarin
hangar one citron buddha's hand
hangar one kaffir
jewel of russia
ketel one
ketel one citroen
lotus white
skyy
swan's neck
veev
vincent van gogh pomegranate

gin

bombay sapphire
distillery 209
junipero
miller's
north shore
plymouth
tanqueray

cognac/brandy

germain robin
frapin v.s.o.p.
hine
pierre ferrand

tequila

cazadores anejo
centenario platinum
el jimador blanco
el tesoro reposado
jose cuervo
herradura blanco
patron
tequila ocho anejo

rum

bacardi gold
brugal
cruzan light
cruzan blackstrap
diplomático
leblon cachaca
ron matusalem

bourbon/whiskey

basil hayden's
buffalo trace
bulleit
bushmills
booker's
four roses single barrel
gentleman jack
jameson
knob creeek
maker's mark
michter's
r(i)1
southern comfort
woodford reserve

scotch

bruicladdich
crown royal
glenfiddich 12 year
highland park
lagavulin
johnny walker black label
johnny walker red label
oban
talisker 10 year

liquors/cordials

bailey's irish cream
chambord
edmond briottet noisette
edmond briottet creme de cassis
edmond briottet mandarin
grand marnier
kahlua
tuaca
st. germain elderflower liquer

MISO

bar food

cocktails

beers

wines

beer

drafts (17.5 oz.)

pabst blue ribbon, milwaukee	3		
alligash white, portland, maine	8		
deshutes jubilale winter, oregon	7		
north coast scrimshaw pilsner, fort bragg	7	blue frog blonde ale	11
big bear stout, healdsburg	7		
anchor steam christmas ale, san francisco	6		
stone ipa, escondido	7		
trumer pilsner, berkeley	7		

bottles

amstel light	5
anchor steam	6
bitburger na	4
blue frog blonde ale	11

cans

moose drool brown	6
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wines by the glass

sparkling:

pinot noir-chardonnay, graham beck , 'brut rose', south africa nv	11
chardonnay-pinot noir, chandon , brut classic, california	12.75
chardonnay, mumm napa , brut prestige, napa valley	130

rosé:

rosé, l'hortus de bergerie , languedoc	10
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white:

chardonnay, sonoma vineyards , 'unoaked', sonoma county	9
sauvignon blanc, chateau sainte marie , 'entre-deux-mers', vieilles vignes	10
viognier, sensorium , paso robles	13
verdejo, paso a paso , la mancha	7
torrontés, crios , cafayate	9.5

red:

cabernet sauvignon, joel gott , california	10
syrah-grenache, cuvée de peña , vin de pays des pyrenees-orientales	7
pinot noir, paraiso , santa lucia highlands	12.5
zinfandel, bonterra , mendocino	9
merlot, st. francis , sonoma county	9

share plates

steamed p.e.i. mussels 13
white wine, dijon mustard, crème fraîche, shallots, midi fries

charcuterie platter 13
assorted artisan meats, cornichons, grilled levain

baked raclette cheese 10
fingerling potatoes, caramelized onions

artisan cheese platter
trio of artisan cheeses, roasted almonds, spiced fig purée, sliced apples, toasted cranberry walnut baguette 15

small plates

pork rilette sliders 8
pickled radishes, dijon mustard

fried chickpeas 7
madras curry salt

fried chicken confit & potato croquettes 8
spicy remoulade, watercress

pickled beets & red onions 7
valbreso feta cheese, paesano extra virgin olive oil

skillet black tiger prawns 10
harissa aioli

available from 2:00 p.m. - 10:00 p.m.

midi cocktails

la choupette

lbv port, bacardi rum,
hibiscus syrup, sparkling wine,
served in champagne glass

10

lavender french 75

plymouth gin, lavender syrup,
lemon juice, sparkling wine
on the rocks

13

fashionably old

bulliet bourbon, turbinado sugar,
house-made bitters
on the rocks

10

pomegrenate metro

pomegrenate-infused vodka,
lemon, cointreau
served up

11

mediation

bombay sapphire gin,
maraschino liqueur, lemon,
lavender syrup
served up

11

classic leblon caipirinha

leblon cachaça, lime, sugar
muddled, on the rocks

9

veev-a la jenny

veev acai spirit, hibiscus syrup,
st. germain elderflower liqueur, lemon juice,
served up

12

don franco & the thyme

hornitos reposado tequila,
lemon, thyme
on the rocks

12

night owl

grey goose vodka,
espresso, kahlua
served up

14

jake's manhattan

woodford's reserve bourbon,
carpano antica vermouth,
nocino walnut liqueur, orange zest
stirred and served up

15

midi-rita

herradura silver tequila,
cointreau, house-made jam, lime juice
*(ask your server or bartender
for the seasonal flavor)*
served tall over ice

12

cucumber lotus

cucumber-infused lotus vodka,
agave nectar, lime juice, fresh basil
served up

12

lemon head

ketel one citroen,
edmond briottet mandarin liqueur,
lemon juice
served up

10

ruby red pirate punch

ron matusalem,
clement creole shrubb, grapefruit,
hibiscus syrup, bitters
36 (serves 4)

lucky treasure tea punch

skyy vodka, mint,
mighty leaf chamomile tea,
st. germain elderflower liqueur
36 (serves 4)

midi happy hour!
3 p.m. until 6 p.m. monday through friday

featured wines and cocktail of the week
specially priced bar food!