

THE HOURGLASS MENU

PERUVIAN BAY SCALLOPS CEVICHE

caramelized peaches, fennel

\$9

VEGETABLE "À LA GRECQUE"

burrata

\$9

FRIED OYSTERS

sauce gribiche

\$9

DUNGENESS CRAB CROQUETTES

harissa aioli

\$8

CRISPY TÊTE DE PORC

tarragon mustard, pretzel bread

\$9

POUTINE

pomme frites, Vermont white cheddar curds,

sausage gravy, sunny side egg

\$8

PULLED PORK SLIDERS

pickled shallots, arugula

\$8

FRUITS DE MER

OYSTERS (1/2 DOZEN)	MKT
OYSTERS (DOZEN)	MKT
SHRIMP COCKTAIL	16
PLATEAU	55
GRAND PLATEAU	95

FROM LA FROMAGERIE

SELECTION OF THREE 15

SELECTION OF FIVE 25

Add a glass of Kopke "10 YR" 6

ASSIETTE DE CHARCUTERIE

Served with housemade pickles,
mustard and crostini

CHEF'S SELECTION OF THREE	14
CHEF'S SELECTION OF FIVE	18
CHICKEN LIVER MOUSSE	5 SUPP.

Monday-Sunday
5:00-7:00 PM

comme  a

THE HOURGLASS MENU

WINE

BLANC

CHÂTEAU DE LA RAGOTIÈRE 5

Muscadet Sevre et Maine, Loire Valley, France '07

FIRESTONE VINEYARD RIESLING 5

Central Coast, California '08

HEALDSBURG RANCHES CHARDONNAY 5

"Unoaked," Sonoma County, California '07

DOMAINE DE VEDILHAN VIOGNIER 5

Vin de Pays D'Oc, France '08

P. COTTAT SAUVIGNON BLANC 6

"Le Grand Caillou," Loire Valley, France '08

C. DONATIELLO CHARDONNAY 7

Russian River Valley, California '06

VIE ROUSSANNE 8

"Round River Ranch," Lake County, California '07

AU BON CLIMAT PINOT BLANC 8

Santa Barbara County, California '08

ROUGE

MAS DE THEYRON MERLOT/GRENACHE 4

"Les Amandiers," Languedoc, France '03

CHÂTEAU TROCARD 5

Bordeaux Superieur, France '06

DOMAINE MAS BARRAU CAB. FRANC 5

Vin de Pays du Gard, France '08

VILLA SAN-JULIETTE CAB. SAUVIGNON 6

Paso Robles, California '07

VIRIDIAN PINOT NOIR 7

Willamette Valley, Oregon '07

ROLAND THEVENIN SANTENAY 7

Côte d'Or, France '05

E. GUIGAL CÔTES DU RHÔNE 8

Rhône Valley, France '06

CHÂTEAU FAIZEAU 9

Montagne de Saint-Emilion, France '03

18 *The Art of Shaking and Concoking*

VODKA DAISY VODKA, LEMON, HOUSE-MADE CURAÇAO

MOJITO RUM, LIME, SIMPLE, MINT

RYE SMASH RYE, LEMON WEDGES, HONEY, MINT

HOURGLASS COCKTAILS \$6

BEER

N. COAST SCRIMSHAW PILSNER Ft. Bragg, California 4

HOPF HELLE WEISSE Germany (500ml) 6

SCHÖNRAMER GOLD PILS Germany (500ml) 6

REUTBERGER JOSEFI-BOCK Germany (500ml) 7

HOPF DUNKLE WEISSE Germany (500ml) 6

ST. BERNARDUS WIT Belgium 6

GREEN FLASH WEST COAST IPA San Diego, California 4

BOONT AMBER ALE Anderson Valley 4

DELIRIUM TREMENS Belgium 6

TRIPEL KARMELET Belgium 6

WESTMALLE TRAPPIST DUBBEL ALE Belgium 6

N. COAST OLD RASPUTIN STOUT Ft. Bragg, California 4

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5:00-7:00 PM

comme  a