

# THE HOURGLASS MENU

## PERUVIAN BAY SCALLOPS CEVICHE

caramelized peaches, fennel

\$9

## VEGETABLE "À LA GRECQUE"

burrata

\$9

## FRIED OYSTERS

sauce gribiche

\$9

## DUNGENESS CRAB GROQUETTES

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 ça

# THE HOURGLASS MENU

## WINE

### BLANC

<b>CHÂTEAU DE LA RAGOTIÈRE</b>	5
Muscadet Sevre et Maine, Loire Valley, France '07	
<b>MAS DE THEYRON BLANC</b>	5
Languedoc, France '07	
<b>FIRESTONE VINEYARD RIESLING</b>	5
Central Coast, California '08	
<b>FELINES JOURDAN PICPOUL DE PINET</b>	6
Languedoc, France '09	
<b>P. COTTAT SAUVIGNON BLANC</b>	6
"Le Grand Caillou," Loire Valley, France '08	
<b>LE MOULIN DU PONT MÂCON-SULTRÉ</b>	7
"Vins Auvigue," Burgundy, France '08	
<b>C. DONATIELLO CHARDONNAY</b>	7
Russian River Valley, California '06	
<b>AU BON CLIMAT PINOT BLANC</b>	8
Santa Barbara County, California '08	

### ROUGE

<b>MAS DE THEYRON ROUGE</b>	5
"Les Amandiers," Languedoc, France '03	
<b>CHÂTEAU TROCARD</b>	5
Bordeaux Superieur, France '06	
<b>VINA ROBLES "RED 4" MERITAGE</b>	6
"Huerhuero Vineyard," Paso Robles, California '07	
<b>SAN-JULIETTE CABERNET SAUVIGNON</b>	6
Paso Robles, California '07	
<b>VIRIDIAN PINOT NOIR</b>	7
Willamette Valley, Oregon '07	
<b>PONNELLE HAUTE-CÔTES DE BEAUNE</b>	7
Côte d'Or, France '07	
<b>FÉRAUD-BRUNEL CÔTES DU RHÔNE</b>	8
Rhône Valley, France '07	
<b>COULY-DUTHEIL CHINON</b>	8
"La Baronnie Madeleine," Loire Valley, France '07	
<b>CHÂTEAU FAIZEAU</b>	9
Montagne St.-Emilion, France '03	

## 18 *The Art of Shaking and Concocting*

**KENTUCKY CRUSH** RYE, LEMON, SIMPLE, MUDDLED FRUIT

**DARK 'N' STORMY** DARK RUM, GINGER, LIME, SODA

**VODKA ROSE** VODKA, LIME, HOUSE-MADE GRENADINE

**HOURGLASS COCKTAILS \$6**

## BEER

<b>N. COAST SCRIMSHAW PILSNER</b> Ft. Bragg, California	4
<b>HOPF HELLE WEISSE</b> Germany (500ml)	6
<b>GREEN FLASH WEST COAST IPA</b> San Diego, California	4
<b>ST. BERNARDUS WIT</b> Belgium	6
<b>BOONT AMBER ALE</b> Anderson Valley	4
<b>DELIRIUM TREMENS</b> Belgium	6
<b>TRIPEL KARMELIET</b> Belgium	6
<b>WESTMALLE TRAPPIST DUBBEL ALE</b> Belgium	6
<b>N. COAST OLD RASPUTIN STOUT</b> Ft. Bragg, California	4

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comme  a