



MOCKTAILS

Berry Fizz Blackberries, vanilla, lemon, sparkling water	12
Key Lime Pie Coconut, creme, lime, cane sugar	12
Mojito 19 Mint, lime, cane sugar, blueberries	12

MULES

Garden Mule Vodka, berries, basil, lime, bitters, ginger beer	14
Apple Mirage Vodka, apple cider, lime, bitters, ginger beer	14
Heatwave Vodka, jalapeño, lime, bitters, ginger beer	14

COCKTAILS

Cosmotini Vodka, orange liquor, cranberry, pomegranate, lime	16
110 Purple Rain Gin, pomegranate, pineapple, orgeat, lime	16
Espresso Royale Vodka, grand marnier, espresso, vanilla, cane sugar	19
Passiflora Tequila reposado, orange liquor, lime, passionfruit, cane sugar	16
Golden Ember Bourbon, honey cinnamon, lemon, bitters	17
Ube Colada Rum, pineapple, coconut, ube liquor	16
Cherry Blaze Tequila, cherries, mint, lime, cane sugar	16

WHITE, ROSÉ & SPARKLING WINE BY THE BOTTLE

Fathia Vineyards rosé of pinot noir '22	45
Josh Cellars chardonnay california	45
St. Finley sauvignon blanc	45
Fathia sauvignon blanc	45
Mumm sparkling brut prestige california	50
AXR sauvignon blanc '24	55
Chandon blanc de blancs reserve	70
Flowers chardonnay '23	120

WHITE, ROSÉ & SPARKLING WINE BY THE GLASS

Fathia Vineyards rosé of pinot noir '22	14
Fathia sauvignon blanc	14
St. Finley sauvignon blanc	14
Josh Cellars chardonnay california	14
Mumm sparkling brut prestige california	16
AXR sauvignon blanc '24	16
Chandon blanc de blancs reserve	18

RED WINE BY THE BOTTLE

Sea Sun pinot noir '22	45
Banshee pinot noir '22	50
St. Finley Estate cabernet sauvignon '21	55
Napa Cellars cabernet sauvignon napa '21	65
The Prisoner red blend '23	90
J. Moss cabernet sauvignon napa valley '18	120
Darioush signature shiraz napa valley '12	220

RED WINE BY THE GLASS

Sea Sun pinot noir '22	13
Banshee pinot noir '22	15
St. Finley Estate cabernet sauvignon '21	15
Napa Cellars cabernet sauvignon napa '21	17
The Prisoner red blend '23	23
J. Moss cabernet sauvignon napa valley '18	30

BEER

Lagunitas IPA	8
Hazy IPA	8
805	8
Heineken	8
Coors Light	8
Corona	8
Fieldwork draft beer	9
Fieldwork non-alcohol IPA	7
Fieldwork Lime + Salt	7
Fieldwork Blood Orange, Rosemary, Pomegranate	7

BEVERAGES & COFFEE

Available from the Well Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Ginger Ale, Tonic Water	5
Iced Tea	6
Aqua Panna	9
San Pellegrino	9
Espresso	4.50
Double Espresso	6.50
Cappuccino	7
Latte	7

APPETIZERS

Lemon Meyer Burrata Prosciutto, lemon meyer jam, balsamic reduction, sourdough sesame seeds, chives	18
Vegetable Tempura Cauliflower, broccoli, carrots, seasonal veggies, lemon aioli	16
Crispy Coconut Prawns Coconut breaded prawns, mixed greens, carrots, onions, mango salsa, honey lemon dressing	18
Fried Cauliflower Cauliflower florets, calabrian aioli, parmesan cheese	14
Crispy Pork “Tokwa’t baboy” Crispy pork belly, fried tofu, cucumber, onions, scallions, celery, chili peppers, calamansi soy sauce vinaigrette	19
Calamari Fritti Lemon, sweet onions, chipotle aioli	16
Sweet Soy Glazed Pork Belly Sticky rice cake, pickled red onions	18
Mussels Tomato, chorizo, garlic, onion, white wine, basil, crostini	22

SALADS

Seasonal House Salad Seasonal vegetables & fruits, lemon oil, house dressing	18
Caesar Romaine lettuce, parmesan, croutons, fried capers	18
Beet Salad Red & gold beets, avocado, microgreens, mozzarella cheese, citrus honey vinaigrette	18

ADDITIONS

Grilled Chicken	10
Prawns	15
Salmon	Market Price

BRUNCH ENTRÉES

110 Chicken & Waffles Buttermilk fried chicken, housemade waffle, Marshall Farms clover honey, blueberry compote	22
Pancakes <i>Ube, Chocolate Chip or Blueberry Pancakes</i> Seasonal berries, whipped cream, ube creamy sauce (for ube pancakes)*	18
Garden Omelette Assorted seasonal vegetables, ricotta cheese, fresh herbs, served with crispy smashed potatoes & piquillo marmalade	18
Wild Mushroom Quesadilla Spinach, mozzarella, fresh herbs, crema, piquillo marmalade	18
Steak Chilaquiles Grilled New York steak, crispy tortillas, guajillo salsa, queso fresco, pickled red onion, crema, cilantro <i>Add: Two Eggs (4)</i> <i>Avocado (1.50)</i>	24
Huevos Rancheros Black beans, corn tostadas, salsa rojo or red sauce, pico de gallo, avocado, crema, queso fresco	18
Beef Steak “Bistek” Soy-citrus sauce, onions, garlic rice, seasonal heirloom tomatoes or vine-ripened tomatoes	26

*Indicates Seasonal Item

Curated By
Chef Vincent & Pastry Chef Yuuki

LUNCH ENTRÉES

Buttermilk Fried Chicken Sandwich Lettuce, tomatoes, pickles, chipotle aioli & marshall's honey	19
Prawns Po’ Boy Fried battered prawns, coleslaw, honey citrus sauce, sourdough	20
Steak Sandwich Grilled steak, sautéed mushrooms, onion, bell peppers, mozzarella cheese, spicy aioli, sourdough	24
Pea Risotto Pea purée, poached egg, parmesan, butter, lemon preserve	26
Salmon Sandwich Grilled salmon, citrus slaw, honey bbq sauce, sourdough	24
Grilled Chicken Sandwich Grilled chicken breast, iceberg lettuce, tomato, lemon aioli, provolone cheese, pickles, sourdough	22
110 Burger Lettuce, tomato, housemade pickles, grilled onion, blue cheese or cheddar, truffle aioli, potato bun, truffle fries	24

DESSERTS

Chocolate Covered Gooseberries	15
Banana Cheese Cake	15
Classic Crème Brûlée	16
Chocolate Mousse	16
Brownie a la Mode	16
Ube Cheesecake	15

20% Gratuity for party of six or more.

California law advises customers, “Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.”

Please inform your server of any allergies or dietary restrictions.