



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

ENTRÉES

Risotto Wild mushrooms, peas or seasonal vegetable, parmesan	28
Pappardelle Bolognese Bolognese sauce, ricotta, parmigiano	28
110 Pasta Housemade fettuccini pasta, roasted zucchini, bell pepper, shallots, garlic, cherry tomato sauce	28
Red Wine Braised Short Ribs Cabernet Demi, mashed potatoes, roasted seasonal vegetables	38
Grilled New York Steak Potato confit, roasted vegetables, chimichurri butter sauce, garlic aioli	44
Seared Salmon Filet Potato confit, roasted sweet potato, seasonal vegetables, baby spinach, capers, lemon beurre blanc sauce	36
Roasted Chicken Summer corn succotash, fava beans, shallots, garlic, roasted pepper lemon-herb sauce	32
Grilled Bone-in Pork Chop Sweet potato mashed, sautéed spinach, apple gastrique, roasted apples, rosemary	32
Seafood Pasta Housemade linguine, salmon, seasonal fish, prawns, mussels, basil, creamy white wine sauce	32
110 Burger Lettuce, tomato, housemade pickles, grilled onion, blue cheese or cheddar, truffle aioli, potato bun, truffle fries	24
Calabrian Shrimp Pasta Shallots, garlic, housemade spaghetti pasta, calabrian aioli, creamy white wine tomato sauce	30
Baby Back Ribs BBQ, coleslaw, fries	32

SIDES

Truffle Fries Parmesan, truffle, parsley	12
Garlic Mashed Potatoes Garlic, potato, parmesan, cream, butter	10
Seasonal Vegetables Available upon request from your server	10
Potato Confit New potatoes, garlic, thyme, rosemary	10
Brussels Maple glaze, bacon, garlic chips	10

DESSERTS

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

*Indicates Seasonal Item

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.