

MOCKTAILS

Berry Fizz Blackberries, vanilla, lemon, sparkling water	12
Key Lime Pie Coconut, creme, lime, cane sugar	12
Good Thyme Lavender, lemon, thyme, sparkling water	12
Mojito 19 Mint, lime, cane sugar, blueberries	12
Fieldwork Lime + Salt	8
Fieldwork Blood Orange, Rosemary, Pomegranate	8

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, cointreau, cranberry, pomegranate, lime	16
110 Purple Rain Gin, pomegranate, pineapple, orgeat, lime juice	16
Espresso Royale Vodka, grand marnier, espresso, vanilla, cane sugar	19
Pasiflora Tequila reposado, grand marnier, lime, passionfruit, cane sugar	16
Golden Ember Bourbon, honey cinnamon, lemon, bitters	17
Cocoa Cloud Dark rum, chocolate liquor, creme, cane sugar	18
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
Groth sauvignon blanc '23	65
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
Groth sauvignon blanc '23	17
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
AXR proprietary red wine napa valley '21	90
J. Moss cabernet sauvignon napa valley '18	120
Stag's Leap Wine Cellars artemis cabernet sauvignon '21	190
Darioush signature shiraz napa valley '12	220
Atlas Peak cabernet sauvignon '21	250
Alpha Omega cabernet sauvignon napa valley '21	280

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
AXR proprietary red wine napa valley '21	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	10
Fieldwork non-alcohol IPA	8

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

Buratta Prosciutto, seasonal fruit, microgreens, balsamic reduction	18
Crispy Coconut Prawns Coconut breaded prawns, mixed greens, carrots, onions, mango salsa, honey lemon dressing	18
Tempura Olives Almonds, aioli, rosemary	16
Calamari Lemon, shrimp, fennel, chipotle aioli	16
Sweet Soy Glazed Pork Belly Sticky rice cake, pickled red onions	18
Seared Beef Carpaccio Radish, arugula, capers, olive oil, lemon juice, crostini	20
Saffron Crab Arancini Lemon aioli, microgreens	22
Mussels Tomato, chorizo, garlic, onion, white wine, basil, crostini	22

SALADS

Grilled Octopus Salad Fennel, olives, bean sprouts, cherry tomatoes, orange segments, microgreens, honey lemon dressing	24
Seasonal House Salad Seasonal vegetables & fruits, lemon oil, poppy seed dressing	18
Caesar Romaine lettuce, parmesan, croutons, fried capers, parm crisps	18
Nicoise Tuna, anchovies, egg, roasted grapes, cherry tomatoes, mango	18
Beet Salad Red & gold beets, avocado, microgreens, mozzarella cheese, citrus honey vinaigrette	18
Chilled Farm Vegetables Assorted seasonal vegetables, edible flowers, creamy herbed goat cheese	20

ADDITIONS

Grilled Chicken	10
Prawns	15
Salmon	Market Price

BRUNCH ENTRÉES

110 Chicken & Waffles Buttermilk fried chicken, housemade waffle, Marshall Farms clover honey	22
Brioche French Toast Egg custard, fresh berries, whipped cream, powdered sugar	18
Pancakes <i>Lemon Ricotta, Chocolate Chip or Blueberry Pancakes</i> Fresh berries, passion fruit puree, maple syrup	18
Eggs Benedict Choice of grilled steak or smoked salmon, poached egg, hollandaise, chives	24
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, mozzarella, queso fresco, pickled red onion, crema, cilantro	24
Huevos Rancheros Black beans, corn tostadas, salsa rojo, pico de gallo, avocado, crema, queso fresco	18
Beef Steak “Bistek” Soy-citrus sauce, onions, garlic rice, heirloom tomatoes or seasonal vegetables	24

LUNCH ENTRÉES

Risotto Wild mushrooms, peas, parmigiano	28
Pappardelle Bolognese Bolognese sauce, ricotta, parmigiano	28
110 Pasta Housemade Fettuccini pasta, peas, basil pesto	28
Steak Sandwich Grilled steak, sautéed mushrooms, onion, bell peppers, mozzarella cheese, spicy aioli, sourdough	24
Salmon Sandwich Grilled salmon, citrus slaw, honey bbq sauce, potato bun	24
Chicken Sandwich Grilled chicken breast, iceberg lettuce, tomato, lemon aioli, provolone cheese, pickles, sourdough	22
Grilled Portobello Sandwich* Red wine vinaigrette, lettuce, tomato, avocado, provolone, potato bun *A vegan option is available without provolone cheese	20
110 Burger Lettuce, tomato, housemade pickles, grilled onion, cheddar, potato bun	24

DESSERTS

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

* Indicates Vegan Option

Please inform your server of any allergies or dietary restrictions.

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