

## SPECIALTY COCKTAILS ~ 18

### BLACKBERRY FRENCH 75

Gray Whale Gin, Simple Syrup, Fresh Lemon Juice,  
Prosecco, Fresh Blackberry Syrup

### BEE'S KNEES

Tanqueray Sevilla Orange Gin,  
Hot Honey Syrup, Fresh Lemon Juice

### NOLET NECTAR

Nolet's Gin, Peach Nectar, Simple Syrup, Grenadine,  
Fresh Lemon Juice, Sugar Rim

### WHISKEY SMASH

Sagamore Signature Rye, Cointreau,  
Fresh Lemon Juice, Smashed Mint Leaves

### CLASSIC MANHATTAN

Bulleit Rye, Sweet Vermouth, Angostura Bitters

### PAPER PLANE

Buffalo Trace, Nonino, Aperol, Fresh Lime Juice

### TAMARIND CANTANITO

Casamigos Blanco Tequila, Tamarelo, Grapefruit

### BERKELEY MARGARITA

Casamigos Blanco Tequila, Cointreau,  
Fresh Lime Juice, Agave, Club Soda, Salt Rim

### MEZCAL DAISY

Grand Marnier, Casamigos Mezcal Tequila,  
Hot Honey Simple Syrup, Fresh Lemon Juice

### WHITE COSMOPOLITAN

Grey Goose Vodka, Cointreau,  
White Cranberry Juice and Fresh Lime Juice

### BERKELEY INFUSION

Botanist Gin, Aperol, Pineapple Juice, Fresh Lime Juice, Maple Syrup  
Prepared Table-Side

### CLASSIC OLD FASHIONED

Bulleit Bourbon, Brown Sugar  
Simple Syrup, Angostura Bitters

### SMOKED PATRÓN OLD FASHIONED 20

Patrón Extra Añejo Tequila,  
Brown Sugar Simple Syrup, Angostura Bitters

### BENTON'S OLD FASHIONED 20

Fat Washed Bulleit Bourbon,  
Coriander Simple Syrup, Angostura Bitters

## ~STARTERS~

### AKIKO PORK RIBS 19

Spicy Korean pork ribs, five spice toasted walnuts,  
served with Thai chili coleslaw, lime

### APPLEJACK OYSTERS ROCKEFELLER 19

Applejack Spinach, melted gruyere cheese, bearnaise sauce\*

### NEW ZEALAND LAMB LOLLIPOPS 19

Seared Lamb Lollipops with Mango chutney  
and a cilantro chimichurri sauce \*

### THE LOBSTER MEATBALL 19

Trio Pineapple Habanero, Ponzu, Kim Chi sauces

### SICILIAN CRUSTED OCTOPUS 19

Chimichurri, lemon olive oil, potato frites,  
cherry peppers, sea salt

### WATERMELON TUNA POKE 20

Saku Tuna, pickled cucumber, green apple, avocado,  
toasted almond quinoa, spicy chili aioli\*

### STEAMED LITTLENECK CLAMS ARBUZZO 19

Hot cherry peppers, mint, broccoli rabe,  
pomodoro broth, grilled crostini\*

### NEUSKE DOUBLE SMOKED BACON 19

Thick cut bacon, salsa verde, smoked paprika, toasted pecans

### SURF & TURF SKEWERS 26

Prime beef, day boat scallops, shrimp, chimichurri,  
red pepper coulis, pineapple salsa

### GARLIC BREAD - 10

Oven roasted tomatoes garlic butter, parmesan cream sauce

## ~SALADS~

### BERKELEY WEDGE 15

Wedge of Iceberg lettuce, aged blue cheese dressing,  
maple bacon crumbles, grape tomato, shaved red onion,  
blue cheese crumbles \*

### STRAWBERRY VIOGNIER 15

Peppery arugula, strawberries, candied pecans,  
chenel goat cheese, shaved red onion,  
honey poppyseed vinaigrette dressing \*

### GRILLED CAESAR SALAD 15

Grilled wedge of Romaine lettuce, shaved aged  
parmigiano-reggiano, herb crumbled croutons,  
drizzled with anchovy garlic dressing

### BURRATA 17

Fresh Burrata cheese on a bed of seasonal tomatoes with  
roasted pignoli nut purée, pepper aioli, basil oil, aged  
balsamic syrup \*

### ARUGULA SALAD 15

Fresh Arugula, grape tomatoes, English cucumber, red  
onions, shaved parmigiana cheese, roasted Meyer lemon  
vinaigrette

### ADD PROTEIN TO ANY SALAD

Chicken 8, Shrimp 12, Salmon 14, Scallops 14

## ~RAW BAR~

### MARKET OYSTERS OF THE DAY 2.50

### WEST COAST OYSTERS 4

### LITTLE NECK CLAMS 1.75

### SHRIMP COCKTAIL 20

### COLOSSAL LUMP CRAB 27

### SEAFOOD TOWER 150

12 Oysters, 4 Jumbo Shrimp, 4 Colossal Lump Crab,  
1-8 ounce lobster tail Condiments include cocktail sauce,  
horseradish mustard sauce, champagne mignonette

# ~~~WINES~~~

## SPARKLING

	Glass	Bottle
Prosecco   <b>Mionetto Brut Prestige</b> ( <i>Veneto, It.</i> ) (187ml)	9	28
Brut Rosé NV   <b>Roederer Estate</b> ( <i>Anderson Valley, Ca.</i> )		55
Brut NV   <b>Taittinger</b> ( <i>Champagne, Fr.</i> )		75
Brut NV   <b>Moët &amp; Chandon</b> ( <i>Champagne, Fr.</i> )		110
Brut NV   <b>Veuve Clicquot</b> ( <i>Champagne, Fr.</i> )		120

## ROSÉ

Rosé   <b>2022 Fleurs de Prairie</b> ( <i>Côtes de Provence, Fr.</i> )	11	34
Rosé   <b>2021 “The Pale” by Sacha Lichine</b> ( <i>France</i> )	13	40
Rosé   <b>2022 Ch. d’Esclans “Whispering Angel”</b> ( <i>Côtes de Provence, Fr.</i> )		50

## WHITE

### *Pinot Grigio/ Pinot Gris*

Pinot Grigio   <b>2021 Vino</b> ( <i>Columbia Valley Wa.</i> )	10	31
Pinot Grigio   <b>2021 Alois Lageder</b> ( <i>Dolomiti, It.</i> )	11	34
Pinot Gris   <b>2021 Four Graces</b> ( <i>Willamette Valley, Or.</i> )		35
Pinot Grigio   <b>2021 Livio Felluga</b> ( <i>Collio Friuli, It.</i> )		50
Pinot Grigio   <b>2022 Santa Margherita</b> ( <i>Alto Adige, It.</i> )		58

### *Sauvignon Blanc*

Sauvignon Blanc   <b>2020 The Crossings</b> ( <i>Marlborough, Nz.</i> )	9	28
Sauvignon Blanc   <b>2021 Guy Saget “La Petite Perriere”</b> ( <i>France</i> )	11	34
Sauvignon Blanc   <b>2020 Peter Yealands “Single Vineyard”</b> ( <i>Marlborough, Nz.</i> )		52
Sauvignon Blanc   <b>2020 Cloudy Bay</b> ( <i>Marlborough, Nz.</i> )		68
Sauvignon Blanc   <b>2022 Jacques Dumont</b> ( <i>Sancerre, Loire, Fr.</i> )		70

### *Chardonnay*

Chardonnay   <b>2021 Kendall-Jackson “VR”</b> ( <i>California</i> )	11	34
Chardonnay   <b>2021 La Crema</b> ( <i>Monterey, Ca.</i> )	13	40
Chardonnay   <b>2021 Goldschmidt “Singing Tree”</b> ( <i>Russian River, Ca.</i> )		45
Chardonnay   <b>2021 Wente “Riva Ranch Vineyard”</b> ( <i>Livermore Valley, Ca.</i> )		50
Chardonnay   <b>2020 Montes Alpha Estate</b> ( <i>Casablanca Valley, Chile</i> )		58
Chardonnay   <b>2020 Jordan</b> ( <i>Russian River, Ca.</i> )		75
Chardonnay   <b>2019 The Prisoner by Orin Swift</b> ( <i>Napa, Ca.</i> )		90
Chardonnay   <b>2021 Cakebread</b> ( <i>Napa, Ca.</i> )		90
Chardonnay   <b>2021 Far Niente</b> ( <i>Napa, Ca.</i> )		110

### *Other Interesting Whites*

Vermentino   <b>2021 Tenuta Sassoregale</b> ( <i>Maremma, Tuscany, It.</i> )	10	31
Riesling   <b>2019 50 Degree</b> ( <i>Rheinhessen, Ge.</i> )	12	37
Albariño   <b>2021 Paco &amp; Lola</b> ( <i>Rias Baixas, Sp.</i> )		45

# REDS

## Pinot Noir

	Glass	Bottle
Pinot Noir   <b>2021 Firesteed</b> ( <i>Willamette Valley, Or.</i> )	12	37
Pinot Noir   <b>2021 La Crema</b> ( <i>Monterey, Ca.</i> )	15	46
Pinot Noir   <b>2021 Au Bon Climat</b> ( <i>Santa Barbara, Ca.</i> )		48
Pinot Noir   <b>2021 Elouan by Joseph Wagner</b> ( <i>Oregon</i> )		50
Pinot Noir   <b>2019 The Calling</b> ( <i>Monterey, Ca.</i> )		56
Pinot Noir   <b>2018 Left Coast "Truffle Hill"</b> ( <i>Willamette Valley, Or.</i> )		68
Pinot Noir   <b>2021 Flowers</b> ( <i>Sonoma Coast, Ca.</i> )		110
Pinot Noir   <b>2017 Resonance</b> ( <i>Willamette Valley, Or.</i> )		130

## Italian

Chianti Classico DOCG   <b>2019 Banfi</b> ( <i>Tuscany</i> )	12	37
Rosso di Montalcino DOC   <b>2020 Col d'Orcia</b> ( <i>Tuscany</i> ) *Organic		50
Toscana IGT   <b>2020 Tenuta Sette Ponti "Crognolo"</b> ( <i>Tuscany</i> )		75
Brunello di Montalcino DOCG   <b>2015 Poggio Il Castellare</b> ( <i>Tuscany</i> )		84
Barbaresco DOCG   <b>2016 Marchesi di Barolo</b> ( <i>Piedmont</i> )		84
Barolo DOCG   <b>2017 Viberti Buon Padre</b> ( <i>Piedmont</i> )		90
Toscana IGT   <b>2018 Tenuta Del Cabreo "Il Borgo"</b> ( <i>Tuscany</i> )		110
Toscana IGT   <b>2019 Tenuta San Guidalberto</b> ( <i>Tuscany</i> )		150
Barolo DOCG   <b>2018 Pio Cesare</b> ( <i>Piedmont</i> )		160
Toscana IGT   <b>2019 Luce</b> ( <i>Tuscany</i> )		215
Toscana IGT   <b>2019 Antinori "Tignanello"</b> ( <i>Tuscany</i> )		240
Bolgheri Sassicaia DOC   <b>2018 Tenuta San Guido "Sassicaia"</b> ( <i>Tuscany</i> )		500

## Malbec/Zinfandel/Merlot

Malbec   <b>2020 Don Miguel Gascon</b> ( <i>Mendoza, Ar.</i> )	10	31
Malbec   <b>2021 Piatelli Grand Reserve</b> ( <i>Lujan de Cuyo, Mendoza, Ar.</i> )		40
Merlot   <b>2019 Markham</b> ( <i>Napa, Ca.</i> )	16	49
Zinfandel   <b>2021 Girard</b> ( <i>Napa, Ca.</i> )		55
Merlot   <b>2017 Hall</b> ( <i>Napa, Ca.</i> )		75
Merlot   <b>2019 Duckhorn</b> ( <i>Napa, Ca.</i> )		110

## Blends

Malbec/Merlot/Cab/Syrah   <b>2019 Clos de Los Siete</b> ( <i>Lujan de Cuyo, Mendoza, Ar.</i> )		48
Cab/Syrah/Petite Sirah   <b>2021 Tooth &amp; Nail "The Squad"</b> ( <i>Paso Robles, Ca.</i> )		50
Zin/Petite Sirah/Petite Verdot   <b>2021 "The Pessimist" by Daou</b> ( <i>Paso Robles, Ca.</i> )		58
Cab/Malbec/Petite Verdot   <b>2018 Thick Skinned</b> ( <i>Red Mountain, Washington</i> )		68
Grenache/Petite Sirah/Syrah   <b>2020 "Abstract" by Orin Swift</b> ( <i>California</i> )		85
Zin/Cab/Petite Sirah/Syrah/Charbono   <b>2019 "The Prisoner" by Orin Swift</b> ( <i>California</i> )		90
Petite Syrah/Syrah/Grenache   <b>2019 "Machete" by Orin Swift</b> ( <i>California</i> )		108
Cab/Merlot/Petite Verdot/Cab Franc   <b>2021 Girard "Artistry"</b> ( <i>Napa, Ca.</i> )		115
Cab/Merlot/Cab Franc/Petit Verdot/Malbec   <b>Overture by Opus One</b> ( <i>Napa, Ca.</i> )		230

## Cabernet Sauvignon

Cabernet Sauvignon   <b>2020 Lapis Luna</b> ( <i>Lodi, Ca.</i> )	12	37
Cabernet Sauvignon   <b>Lot 5-Bonanza by Chuck Wagner</b> ( <i>California</i> )	14	43
Cabernet Sauvignon   <b>2021 Goldschmidt "Katherine's"</b> ( <i>Alexander Valley, Ca.</i> )	16	49
Cabernet Sauvignon   <b>2018 St. Francis</b> ( <i>Sonoma, Ca.</i> )		55
Cabernet Sauvignon   <b>2018 Ferrari Carano</b> ( <i>Sonoma, Ca.</i> )	20	65
Cabernet Sauvignon   <b>2020 Quilt</b> ( <i>Napa, Ca.</i> )		80
Cabernet Sauvignon   <b>2018 Mullan Road Cellars by Cakebread</b> ( <i>Walla Walla, Wa.</i> )		90
Cabernet Sauvignon   <b>2019 Honig</b> ( <i>Napa, Ca.</i> )		92
Cabernet Sauvignon   <b>2016 The Calling "Our Tribute"</b> ( <i>Sonoma, Ca.</i> )		105
Cabernet Sauvignon   <b>2020 Faust</b> ( <i>Napa, Ca.</i> )		110
Cabernet Sauvignon   <b>2018 Groth</b> ( <i>Napa, Ca.</i> )		125
Cabernet Sauvignon   <b>2020 Stags Leap "Artemis"</b> ( <i>Napa, Ca.</i> )		140
Cabernet Sauvignon   <b>2018 Heitz Cellars "C-91"</b> ( <i>Napa, Ca.</i> )		170
Cabernet Sauvignon   <b>2020 Caymus</b> ( <i>Napa, Ca.</i> )		180
Cabernet Sauvignon   <b>2020 Silver Oak</b> ( <i>Napa, Ca.</i> )		210
Cabernet Sauvignon   <b>"Mercury Head" by Orin Swift</b> ( <i>Napa, Ca.</i> )		300
Cabernet Sauvignon   <b>2017 Opus One</b> ( <i>Napa, Ca.</i> )		520

## ~~~BERKELEY CHOP BLOCK~~~

8 OUNCE PRIME FILET MIGNON 64

16 OUNCE 28 DAY DRY-AGED PRIME NY STRIP SIRLOIN 64

18 OUNCE 28 DAY DRY-AGED PRIME COWBOY STEAK 66

16 OUNCE DOMESTIC RACK OF LAMB 48

20 OUNCE PRIME KANSAS CITY 28 DAY DRY-AGED  
BONE-IN STRIP 69

16 OUNCE DOUBLE CUT PRIVATE RESERVE PORK CHOP 38

36 OUNCE PRIME 28-DAY DRY-AGED  
TOMAHAWK 145

46 OUNCE PRIME 28 DAY DRY-AGED  
PORTER HOUSE STEAK 165

## ~~~ENTREES~~~

**GRILLED ATLANTIC SALMON VERANO 36**

Wild Caught Atlantic Salmon on a bed of green apple~red radish coleslaw,  
salsa verde vinaigrette with wild rice.

**PAN SEARED SEA SCALLOPS 42**

Lobster mushroom risotto, candied Nueske bacon butter

**CLASSIC SURF N TURF 104**

8 ounce filet mignon, 14 ounce cold water lobster tail,  
lemon, clarified butter\*

**LOBSTER BOLOGNESE 38**

Lobster and veal ragout, served over fresh gnocchi with a  
tomato basil creme sauce and warm burrata cheese

**MEDITERRANEAN CHICKEN 36**

Slow roasted chicken served over confit of Roma tomatoes, heirloom olives, garlicky escarole with a caper lemon beurre blanc sauce

**2~3 POUND FRESH STEAM COLD WATER WHOLE LOBSTER "MARKET PRICE "**

Crabmeat stuffed 11 / Oregonata stuffed 4

## SIDES

WHIPPED POTATOES \* 8

CREAMED SPINACH \* 10

LOADED CREAMED SPINACH \* 12

SAUTÉED BROCCOLI RABE \* 9

GRILLED ASPARAGUS \* 8

CRISPY BACON BRUSSELS SPROUTS \* 10

PARMIGIANA TRUFFLE FRIES \* 10

LOBSTER MAC N CHEESE 16

## SAUCES

BÉARNAISE 3

COGNAC PEPPERCORN 3

BERKELEY CUT STEAK SAUCE 3

BORDELAISE 3

CHIMICHURRI - 3

FLIGHT OF SAUCES - 14

## MODIFIERS TOPPERS

GRILLED GARLIC SHRIMP 12

SEARED SCALLOPS 14

POACHED BUTTERED LOBSTER MEAT 16

MUSHROOM AND ONIONS 6

TRUFFLE BUTTER 6

HOT CHERRY PEPPERS 6

BLUE CHEESE 5

OSCAR STYLE WITH CRABMEAT 18

\* GLUTEN FREE

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 3152516*