

B RESTAURANT AND BAR - SUMMER LUNCH MENU

starters

- TRUFFLE FRIES 6
SEASONAL SOUP 8
GARDEN SALAD SPINACH, ARUGULA, CORN, TOMATO, FINGERLING POTATO, PARMESAN, ALMONDS 9
SHRIMP & COUSCOUS SALAD CUCUMBER, STRAWBERRY, FETA, MACADAMIA, BASIL OIL 11
CAESAR SALAD ROMAINE HEARTS, BRIOCHE CROUTONS, PARMESAN 8
add roasted chicken or grilled shrimp to any salad for \$5

sandwiches

- MUSHROOM & BACON PANINI GRILLED PORTABELLO, BACON, TOMATO, BOURSIN CHEESE, FOCACCIA 9
CHICKEN PANINI CHICKEN BREAST, GOUDA, ROASTED BELL PEPPER, BROCCOLI RABE, GARLIC AIOLI, SOURDOUGH 9
ANGUS BURGER AIOLI, TOMATO, ONION, HOUSE MADE PICKLES, ROMAINE, BRIOCHE BUN 9
add cheddar, blue cheese, bacon or avocado for \$1.50

main courses

- PAN SEARED SCALLOPS JICAMA-CUCUMBER SLAW, MINT CREME FRAICHE 16
LAMB SUGO BRAISED LAMB, CARROT, ONION, TOMATO, MOSTACCIOLI PASTA, RICOTTA SALATA 12
P.E.I. MUSSELS BACON, SMOKED GOUDA BROTH, ROSEMARY FOCACCIA 14
FLAT IRON STEAK POMMES FRITES, PAN JUS, MIXED GREENS SALAD 16

wood fired pizzas

- MARINARA TOMATO, OREGANO, GARLIC, OLIVE OIL 12
MARGHERITA TOMATO, MOZZARELLA, PARMESAN, BASIL 14
GARLIC SAUSAGE MOZZARELLA, SPRING ONION, TOMATO, GARLIC 15
BIANCA FROMAGE BLANC, PARMESAN, GRUYERE, SAGE, OLIVE OIL 14
ROASTED MUSHROOM THYME, FROMAGE BLANC, GOAT CHEESE, WILD ARUGULA 14
POTATO YUKON GOLD POTATO, ROSEMARY, CAPERS, RED ONION, RADDICHIO, BLUE CHEESE 14
OLIVE ROASTED ARTICHOKE, FROMAGE BLANC, PARMESAN, CARAMELIZED ONION, CAPERS 14
ANCHOVY GARLIC CREAM, YUKON GOLD POTATO, ROASTED LEMON, SHAVED RED ONION, PARSLEY 15
OVEN SMOKED PORK BELLY PARMESAN, FROMAGE BLANC, RED ONION, PARSLEY, EGG, FRISEE 16

~PIZZA ADDITIONS:

BURRATA \$4, EGG \$2, PARMESAN \$2, WILD ARUGULA \$2, GARLIC SAUSAGE \$3

HOUSE COCKTAILS

- high hopes* 9
GIN, BENEDICTINE, GRAPEFRUIT,
LEMON
- jones' grimace* 9
BOURBON, PEDRO XIMENEZ SHERRY,
LEMON, GINGER, THYME
- smooth operator* 9
PROSECCO, CHOCOLATE LIQUEUR, FLOR
DE CAÑA 7 YR, FRESH SQUEEZED ORANGE
JUICE
- henley de freek* 9
GIN, PIMM'S NO. 1, MUDDLED
CUCUMBER, LEMON, ANGOSTURA BITTERS
- el amargo* 9
TEQUILA, LUXARDO BITTERS,
GRAPEFRUIT, LIME

- caninha e pina* 9
CACHACA, MORICE CALVADOS,
MUDDLED PINEAPPLE, MUDDLED LIME,
BROWN SUGAR, ANGOSTURA BITTERS
- sloe sazerac* 9
RYE WHISKEY, PLYMOUTH SLOE GIN,
PEYCHAUD'S BITTERS, ORANGE RIND
- lemony snicket* 9
HOUSE INFUSED CITRUS VODKA,
GINGER, MINT, FRESH LEMON JUICE
- ginger rickey* 9
GIN, FRESH LIME,
HOUSE-MADE GINGERALE
- love on* 9
VODKA, RASPBERRY PUREE,
PINEAPPLE JUICE, MADE WITH LOVE

DRAFT BEER *all \$5*

TRUMER PILSNER
DESCHUTES PORTER
HAYWIRE HEFEWEIZEN
MIRROR POND PALE ALE

BOTTLED BEER

DELIRIUM TREMENS (11.2 OZ) - 8
ALLAGASH BELGIUM ALE (25 OZ) - 14
OMMEGANG ABBEY ALE (25 OZ) - 14

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE. LIMIT THREE SPLIT CHECKS PER TABLE.

B RESTAURANT & BAR - 499 NINTH STREET - OLD OAKLAND HISTORIC DISTRICT - 510.251.8770 - PRIVATE EVENTS: 415.794.6569