

## SMALL PLATE MENU FROM THE STAR BAR

### *"NOTIONS"*

#### **SILKEN BLACK BEAN SOUP**

SMOKED CORN RELISH, CHIVE CREMA, HABANERO PICKLED ONION \$ 7

#### **ROASTED MARROW CROSTINI**

GORGONZOLA, AVOCADO, RADISH, SMOKED MALDON SALT, TRUFFLE HONEY \$ 7

#### **CRISPY CRAB ROLL**

GATHERED GREENS, TOASTED ALMONDS, SWEET CHILE AIOLI \$ 6

#### **GRILLED QUAIL "YAKITORI-YA" STYLE**

DIRTY-FRIED STICKY RICE, CRISPY KALE, KIMCHI VINAIGRETTE, GINGER-BROWN SUGAR BBQ \$ 11

#### **GRILLED SOURDOUGH WITH CHOCOLATE-HAZELNUT SPREAD**

SMOKED SEA SALT, OLIVE OIL, ESPELETTE PEPPER, EGGPLANT COMPOTE \$ 7

#### **POMMES FRITES**

TRUFFLE FONDUE, DIJONNAISE, SMOKY RED PEPPER KETCHUP \$ 5

#### **WOOD-FIRED GRUYERE-LILY FLATBREAD**

GARLIC-LEEK CONFIT, GRILLED ONION, THYME SOUR CREAM \$ 10

ADD BACON OR FARM EGG \$ 1 EACH

### *"BETWEEN THE BUN"*

#### **STAR BAR BURGERS**

**THE CLASSIC\***: AGED WHITE CHEDDAR, CHAMBORD-ONION JAM \$ 9

**COUNTRY FRIED STEAK BURGER\***: COUNTRY FRIED PATTY, GORGONZOLA GRAVY, PERFECT EGG YOLK, STRAWBERRY-BACON JAM \$ 9

**KOREAN BBQ PORK\***: HOUSE KIM-CHI, FRIED EGG, YUZU KOSHO CREAM CHEESE \$ 9

**THE VEG-OUT\***: RED BEAN-QUINOA BURGER, CHARRED POBLANO, ASADERO FONDUE, CILANTRO AIOLI \$ 9

SIDE OF FRIES \$ 2

\*CONTAINS PORK PRODUCT

#### **"THE SHIRE" GRILLED CHEESE**

CHEDDAR-BLUE-MANCHEGO, GUAVA, HOUSE-MADE SOURDOUGH \$ 6

APPLE SMOKED BACON OR FRIED EGG \$ 1 EACH

#### **LOMITO MILANESA CINTA AZUL**

PANKO FRIED PORK CUTLET, PROSCIUTTO, AVOCADO,

PICKLED FRESNO CHILI-BLUE CHEESE SLAW, SMOKED PAPRIKA AIOLI \$ 8

CRUNCHY FRIED EGGPLANT MAY BE SUBSTITUTED

#### **SNACKS \$5**

RADISHES, HERBS, WHIPPED BUTTER, SEA SALT

SPICY ORANGE MARINATED OLIVES

GRILLED SHIITAKE, BROWN BUTTER APPLESAUCE, SICHIMI BREADCRUMBS, PARMESAN

SMOKED HAM RILLETES, PINEAPPLE-HABAÑERO JAM, TRISCUITS

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### **FEATURED WINES**

#### **2009 TREANA VIOGNIER/MARSANNE, CENTRAL COAST, CALIFORNIA \$9/\$36**

THE 2009 DISPLAYS AN OPULENT GOLDEN-STRAW HUE AND INTENSE AROMATIC QUALITIES. AROMAS OF HONEYSUCKLE, PINEAPPLE, MEYER LEMON AND ORANGE OIL MELD WITH NOTES OF WET STONES. THE SOFT ENTRY UNFOLDS INTO RICH FLAVORS OF BLOOD ORANGE, PEACHES, SWEET CREAM AND SUBTLE HINTS OF DRIED HERBS AND FINELY GROUND WHITE PEPPER.

#### **NV TROUBLEMAKER BY AUSTIN HOPE, BLEND #2, PASO ROBLES, CALIFORNIA \$9/\$36**

BRIGHT AROMAS OF BLACK CHERRY & LICORICE EVOLVE INTO A STRONGER BOUQUET REMINISCENT OF SMOKED MEATS. THE WINE SHOWS AMAZING DEPTH AND INTENSITY WITH A RICH AND TEXTURAL MOUTHFEEL. COMPLETE WITH BRIGHT RED FRUIT FLAVORS ALONG WITH HINTS OF LEATHER AND COCOA, IT IS A WELL-BALANCED WINE THAT CULMINATES WITH AN EXTENDED FINISH.

73% SYRAH, 12% GRENACHE, 8% PETITE SYRAH, 7% MOURVEDRE

#### **ITALIAN WINE FLIGHT**

**\$15 FOR THREE 3 OUNCE POURS**

#### **2009 TERLAN TERLANER, PINOT BLANC/SAUVIGNON BLANC/CHARDONNAY, ALTO ADIGE DOC \$8/\$35**

PEARS AND APPLES ON THE NOSE AND PALATE; A HINT OF PERFUMED, FLORAL HONEY WITH A STURDY, CLEAN FINISH

#### **2009 SAN POLO, 'RUBIO' SANGIOVESE IGT, TUSCANY \$9/\$36**

AROMAS OF RED CHERRIES, VIOLETS & CURRANTS FOLLOWED BY A HINT OF SPICE; WELL-STRUCTURED AND BALANCED ON THE PALATE, RUBIO IS EASY-GOING AND VERSATILE YET NOTABLE FOR ITS INTENSITY & ELEGANCE

#### **2009 TOMARESCA, 'TORCICODA' PRIMITIVO, PUGLIA \$9/\$36**

PLUM & BLACKBERRY AROMAS LEAD TO HINTS OF DRY FIG, LICORICE & CLOVE; SOUND & ROUND ON THE PALATE; FINISHES WITH BRIGHT ACIDS, SOFT TANNINS AND GOOD LENGTH

**ASK YOUR SERVER ABOUT OUR DISCOUNTED WINE LOTS**