

OtherSide
WINE BAR
RESTAURANT WEEK MENU
\$46 PRIX FIXE
choose one item per course
NO SUBSTITUTIONS

COURSE I

HERBED CAESAR SALAD *GF*
sourdough croutons, anchovy, parm
HOUSEMADE FRESH MOZZARELLA *GF, T*
broccoli pesto, pine nuts, arugula, heirloom tomato vinaigrette
SPANISH STYLE CROQUETAS
salumi, manchego, tomato jam
CRAB, KALE & ARTICHOKE DIP (+\$4)
cream cheese, leek, toasted sourdough
FRENCH ONION SOUP (+\$6)
gruyère cheese, sourdough crouton, black truffle butter
SLOW ROASTED CARROTS *GF, T*
housemade ricotta, Calabrian chili butter, honey, hazelnuts

COURSE II

SHORT RIB LASAGNA (+\$10)
housemade pasta, short rib ragù, béchamel, mozzarella
CHICKEN MILANESE
baby kale, blood orange, prosciutto, feta
GRILLED BEEF TENDERLOIN (+\$14) *GF*
glazed carrots, black garlic mash, truffle jus
GRILLED WHOLE BRANZINO (+\$14) *GF*
white wine, fennel, fingerling potato, shallot, kalamata olive
OTHERSIDE BURGER *GF*
caramelized onion jam, raclette fondue, roasted garlic aioli, house pickles
VEGGIE BURGER *GF, T*
vegan remoulade, shredded lettuce, cheddar, house pickles

COURSE III

AFFOGATO (regular or decaf) *GF, T*
stracciatella gelato & spresso
CHOCOLATE HAZELNUT TORTE *T*
vanilla whipped cream
CHOCOLATE MOUSSE *GF, T*
red wine poached Asian pear, chocolate pistachio bark

Introductory Wine Pairing - \$35 (Intro Red & White + Dessert Pairing)

Premium Wine Pairing - \$50 (Premium Red & White + Dessert Pairing)

Can be made : T=Vegetarian, GF=Gluten Free