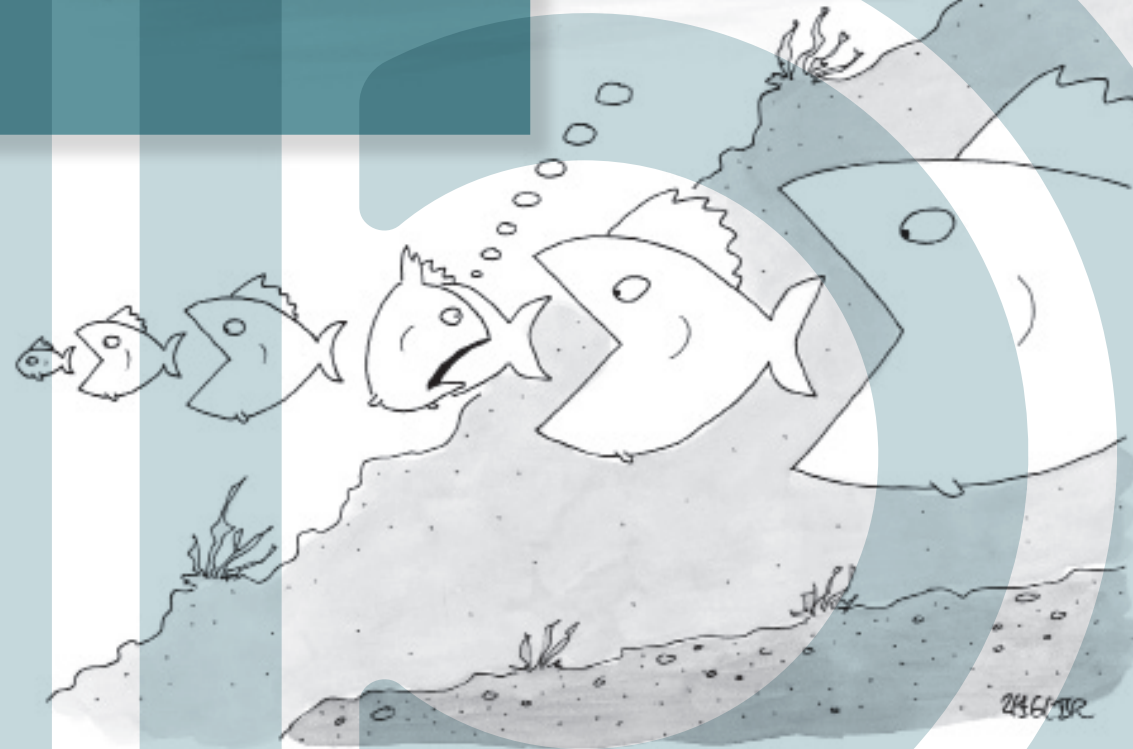


# Julius's

social food



“let’s share something sweet”...\$7

**Mom’s Chocolate Cake**  
Old fashion fudge cake with fudge pecan icing and Mexican vanilla bean ice cream

**“Cheese Cake” (GF)**  
Beet cake layered with whipped goat cheese, fennel pollen, and local honeycomb

**Stuffed French Toast**  
Challah bread stuffed with Adzuki beans and bananas topped with miso caramel, maple-pecan gelato

**Chess Pie**  
Brown butter vanilla pie served with strawberry puree

## Wine Glasses /or Liters

### WHITES

**Prince de Lise Sparkling Brut, FR \$9.5 / \$30 btl**  
Dry and Crisp

**Clementine Sparkling Brut Rose Provence, FR \$12 / \$42 btl**  
Dry and delicate

**Chalk Hill Chardonnay, Sonoma Coast \$12.5 / \$65L**  
Citrus aromas, balanced acidity, creamy finish

**Cultivar Sauvignon Blanc, Napa, CA \$10/ \$55L**  
Bright and vibrant, tropical fruit

**Etude Rose Santa Barbara, CA \$11 / \$40 btl**  
Aromas of strawberry & white peach with vibrant acidity

**Gazerra Pinot Grigio Sicily, IT \$9.50 / \$50L**  
Crisp, clean and refreshing

### REDS

**Torii Mor Pinot Noir Willamette, Valley OR \$13 / \$70L**  
Burgundian style, bright cherry, light tannin

**Reata Pinot Noir “Three County” CA \$11 / \$65**  
Ripe red fruit blends with a hint of baking spices, finished in french oak

**Château Mongravey Margaux Cru Bourgeois Bordeaux, FR \$22 / \$115**  
Velvet texture, ripe dark fruit, hint of tobacco

**Arena Cabernet Lake County, CA \$13/\$70L**  
Black fruits, moderate tannins, medium-bodied

## Cocktails

< BOOZY AND BALANCED ♥♥♥♥♥ SWEET & BALANCED , JUST LIKE YOU >

### SWEATER WEATHER ♥♥♥♥♥

IS IT COZY IN HERE, OR IS IT JUST ME?  
SOY LATTE · STREGA 80 · MATCHA POWDER 10

### THE EMPRESS OF HOUSTON ♥♥♥♥♥

ONLY THE FINEST OF COCKTAILS, MADAME  
EMPRESS GIN · YELLOW CHARTREUSE · FRENCH BRUT 13

### THE FUNKY GOLD LA VIDA ♥♥♥♥♥

JUICY POMEGRANATE AND SMOKE TANGO WITH CINNAMON  
PANDAN GRENADINE · BECHEROVKA · VIDA MEZCAL 12

### DAD’S OLD BUICK ♥♥♥♥♥

ACTUALLY NOT YOUR DAD’S OLD BUICK  
RITTENHOUSE RYE · PORT · CHERRY 13

### SAFETY HAZARD ♥♥♥♥♥

A GROWN-UP ORANGE JULIUS  
TITO’S VODKA · ORANGE · APEROL FROTH 12

### MATCHARITA ♥♥♥♥♥

NOT YOUR VIEJOS DRINK  
TEQUILA · LIME · FALERNUM · MINT 12

### THE RUM-AROUND ♥♥♥♥♥

ITS NOT CONFUSING, JUST DRINK IT  
RUM · LEMON · PEACH 11

# dinner

STARTING AT 5PM

### Menu Notes:

Our menu is designed for sharing. We think the food should flow just like the conversation and enhance the social nature of dining with friends. Please let us know if you’d like us to alter the pace your food arrives. Cheers!

## Greens & Vegetables

**Radicchio Caesar Salad \*\* 11**  
Sourdough & seeds

**Green Salad 12 (V)(GF)**  
Green Goddess dressed greens from ProVision garden and vegetables

**Persian Cucumber Salad \*\* 11 (VG)**  
Feta, pecans & avocado with fresh baked pita

**Wood oven roasted Carrots 9 (V)**  
Ginger, sesame and puffed rice

**Roasted Cauliflower \*\* 10 (V)(GF)**  
Curry & cashews with chili oil

**Charred Broccoli 9 (VG)(GF)**  
Lemon whipped ricotta with horseradish

**Brussels Sprouts \*\* 9**  
Tamari vinaigrette with peanuts and seeds

## Noodles

**Lamb Bolognese 16**  
Ground lamb & pork with mint pappardelle pasta

**Pasta alla Carbonara 19**  
Bucatini, ham, parmesan, egg dashi

**Calabrian chili Arrabbiata 15 (VG)**  
Campanelle pasta, crispy eggplant and basil

## Mains

**Crispy Rice Bowl \*\* 20 (V)(GF)**  
Roasted vegetables, mushrooms, with harissa & pine nuts

**Our Friend Frixos’s Catch of the Day \*\* 29 (GF)**  
asparagus & peas with Meyer lemon

**Grilled 44 Farms Steak \*\* 38 (GF)**  
Roasted sweet potato, mushrooms & marcona almonds

**Chicken 3 ways 27**  
Chicken breast schnizel with lemon caper beurre blanc, pate, and crispy Tennessee Hot chicken

**Pork Steak (GF) 29**  
Clams with bacon au jus and potato

**Crispy Skin Trout 17**  
Fingerling chips with pickled grapes

**Cheese Burger and Fries 18**  
Pork belly, fancy cheese, funyuns aioli

(V) = Vegan  
(VG) = Vegetarian  
(GF) = Gluten Free  
\*\* = Contains Nuts/Seeds

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY RAW ANIMAL PROTEIN. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATEST RISK OF ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF YOU ARE UNSURE OF YOUR RISK, CONSULT YOUR PHYSICIAN.