

{ BERNAL STAR }

S A L A D S

- Roasted Beets** 10
Organic spring mix, panko crusted warm goat cheese, candied walnuts, balsamic vinaigrette
- Chopped Caesar** 9
Organic romaine, garlic croutons, white Monterey anchovy
- Wild Arugula** 10
Radicchio, orange, shaved fennel, parmigiano, balsamic vinaigrette
- Farro Salad** 9
Italian farro, fennel, black olives, dried fruit, extra virgin olive oil

B U R G E R S

All burgers served w/Pauli's pickle & choice of organic russet fries, sweet potato fries or side salad; Brioche bun, gluten-free bun or lettuce wrap

- Grass Fed Angus Beef** 14
Grilled onion, lettuce, tomato, mayo
- Buffalo** 17
Housemade bbq sauce, caramelized onions, brie
- Sonoma Lamb** 16
Mint aioli, cucumbers, onion, Barrel aged feta, oregano
- BSTAR Burger** 16
Wild boar, truffle aioli, sautéed mushrooms, grilled onion
- Diestel Turkey** 13
Chipotle aioli, grilled onion, lettuce, tomato, Pauli's pickle
- Fried Chicken Sandwich** 14
Buttermilk battered organic chicken breast, jicama slaw
- Organic Veggie** 13
Zucchini, quinoa, carrots, sautéed mushrooms, lettuce, tomato

Add 1.5 Avocado / Applewood smoked bacon Farm egg / Cheese

R A W

- Diver Scallop Carpaccio** 14
Crispy garlic, fresh ginger, soy sauce, siracha
- Ahi Tartare** 14
Line-caught ahi, avocado, cucumber, mango, micro cilantro, wonton crisps
- Anchovy Crostini** 12
White Monterey Bay anchovies, eggplant ratatouille, capers
- Burrata & "Caviar"** 12
Grilled eggplant, hand-made burrata, black truffle pearls, micro basil

P I Z Z A

*Housemade dough, 00 flour, hand-tossed
Gluten Free crust available upon request*

- Margherita** 12
Housemade tomato sauce, mozzarella, fresh basil
- Duck Bacon** 16
Maple leaf farms duck bacon, potato, Rosemary, mozzarella, farm egg
- Vegetarian** 15
Pesto, artichoke hearts, caramelized onion, black olives, fresh tomatoes, goat cheese
- Wild Smoked Salmon** 16
Mozzarella, chives, brie, arugula

S I D E S

6 each

- Sweet Potato Fries**
Shoestring Fries
Garlic Fries
Truffle Fries
Wild Rice
Bloomsdale Spinach
Sautéed Mushrooms
Ratatouille

F R Y E R

Choice of housemade bbq sauce, chipotle, white truffle or mint aioli

- Artichoke Hearts** 8
Anchor beer battered
- Seasonal Vegetables** 9
Served with housemade 'ranch'
- Risotto Fritters** 9
Housemade tomato sauce, mozzarella center
- Crab Croquette** 14
Fresh Dungeness crab wrapped in zucchini, panko crusted
- Fish Tacos** 15
Cilantro-crusting fresh wild flounder, avocado mayo, jicama slaw, ranchero salsa, black beans
- Chile Relleno** 14
Poblano chile stuffed with mozzarella served with black beans and avocado salsa

P L A T E S

Served after 5pm

- Ravioli of the Day** 16
Ask server for details
- Chicken Mole** 18
Slow-cooked Petaluma Farms Organic chicken, housemade mole, wild rice
- Braised Pacific Sea Bass** 23
Romesco sauce, Point Reyes mussels, fingerling potatoes, grilled bread
- Oxtail Stew** 22
Slow-cooked in red wine & tomato sauce, served with creamy polenta
- Flat Iron Steak** 24
Demiglace, sautéed Bloomsdale spinach, shoestring fries

*Most of our produce, meat, poultry, & fish are locally sourced and sustainably farmed
Please inform us of any food allergies or sensitivities prior to ordering
18% gratuity will be added to parties of 6 or more*

Chef de Cuisine JC Rodriguez

*Bernalstar.com
415.695.8777*