

From 2,000 years before the PYRAMIDS were ever built, right up until a generation ago, we milled our grain on a stone QUERN, then mixed it with spring water and a pinch of sea salt to create the staple of life, our daily bread.

Up until around the 1870s we allowed nature to do its work – trusting in the natural FERMENTATION process that occurs when the almost supernatural array of wild yeasts, bacteria and ENZYMES take over the dough and transform it.

These magical particles consume the proteins and gluten in the grain, liberating minerals and adding B vitamins. This process is known as SOURDOUGH – the first-ever grain-growers mastered it 10,000 years ago in Jordan and Turkey.

The SOURDOUGH process is SLOW and unpredictable. It's (endearingly) moody and capricious, depending on the temperature, humidity, air pressure and myriad different characteristics and variables of the grain itself. But, it makes the dough far more NUTRITIOUS, more flavourful and more digestible. Infinitely so. It consumes the excess gluten that so many of us are intolerant to, and transforms it into pockets of carbon dioxide gas which then get fossilised as glorious BUBBLES within the bread/dough.

We love this natural FERMENTATION process so much that we use it to create all our PIZZAS – made with purely organic flour.

And our devotion to natural processes extends across our menu, from the veggies to sauces, TEPACHE, craft beers and naturally FERMENTED wines.

START

- Flatbread 6
- Bagna càuda +4
- Burrata - cara cara orange chutney, pistachios, pistachio oil +12
- Hope Ranch Mussels - nduja, white wine, parsley +12

SHARE

- Marinated olives 6
- Pickled Cucumber Salad – tahini, salsa macha, spicy! (contains peanuts) 12 (v)
- Market Lettuce – caesar, fried capers, parmesan & breadcrumbs 14
- Chopped Chicory Salad - chicories, chickpeas, almonds, ricotta salata, salami, olives & pepperoncinis 17
- Head On Prawns- turmeric butter, coconut, curry leaf 20

ORGANIC SOURDOUGH PIZZA

- Marinara – tomato sauce, garlic, oregano, & olive oil (v) 15
- Puttanesca – tomato sauce, cherry tomato, oregano, capers, garlic, calabrian chillies & anchovies 19
- Margherita – tomato sauce, buffalo mozzarella, fresh basil 21
- Pepperoni – tomato sauce, mozzarella, pepperoni 21
- White – pistachio pesto, mozzarella, ricotta, crispy garlic & calabrian chili 24
- Mushroom – king trumpet/oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 25
- The Banger – tomato base, mozzarella, salami, house 'nduja, fermented mustard seeds, honey & basil 25
- Burrata & Prosciutto Ham - tomato sauce, basil, coffee-infused honey, garlic 32
- *Artichoke Pizza*- mozzarella, creamed artichokes, caramelized shallots, romanesco artichokes, kalamata olives, basil 25
- *Special* Green Machine - winter greens, preserved lemon, confit garlic, whole meyer lemon, black garlic 24 (v)
- *Lamb Calzone* - braised lamb shoulder, turnips, horseradish kefir 28

Sides - Crème Fraîche Ranch 4 Parmesan 3 Salsa Macha 3

DESSERTS

- Miso Caramel Sundae - vanilla bean ice cream, chocolate ganache, peanuts 7
- Sunchoke Pudding (V) - sea buckthorn, rye crumble 14
- Pink Lady Apple Galette - blenheim apricots and hazelnut halwa, huckleberries, brown butter sabayon 14

(v) –Vegan

please inform your server of any allergies

DRINKS

WATER

Complimentary filtered water

SPARKLING WATER

Topo Chico 5

NON-ALCOHOLIC

Tepache - Hibiscus or Watermelon Jalapeno 5

Kimino - Sparkling Yuzu or Apple 5

HOT TEA

Rishi - Peppermint 5 Yuzu Peach 5

ESPRESSO

Joshue Tree Coffee Co.

Single 4 Double 7

BEER

Highland Park Brewery

Hello LA IPA 10

Pleasant Pils 10

CIDER

Ficklewood - dry apple cider (500ml) 18

Bardos & Wavy Wines Collab- grape and apple co-ferment (750ml) 60

DESSERT WINE

Cuvee Monplaisir, Domaine De Souch, Jurancon 12

Flora Vermouth Spritz 15

CHAMPAGNE

Blanc des Blancs [2016], Lelarge-Pugeot (chardonnay) ^{FR}
dry, tight perlage, brioche, crisp acidity, ripe citrus & orange peel 120

Shaman Champagne Grand Cru N.V., Marguet (pinot noir) ^{FR}
dry, balanced acidity, brioche, pear, golden apples & red fruits 145

NATURAL WINE

SPARKLING

- Frisant Rosso [2021] Il Farneto (lambrusco) emilia romagna ^{ITL}
medium bodied, rich and deep pet nat, dark cherry cola, black currant, bright acidity 13 gl
- Indolicis Bianco Frizzante [2022] Podere Pradarolo (spergola) emilia romagna ^{ITL}
dry and aromatic, bright crisp acidity, rich orange color, fresh tangerine palate 17 gl
- 450 [2022] Costadilla (glera) veneto ^{ITL}
notes of grass, golden apple, yeasty bread, lively acidity & savory finish 62
- Vouvray Extra Brut [2021] Domaine du Facteur (chenin) loire ^{FR}
lovely, balanced acidity, notes of citrus, pear & quince, honeycomb 64
- Pet Nat, Hannes & Claidiu [2021], (riesling, muller-thurau, scheurebe) pfalz^{GER}
aromatic, dry, minerals, stone fruits with good acid 72
- SOS #2 [2020], Oriol Artigas- Cosmic Tarragona (macabeu, muscat) penedes ^{SP}
dry, aromatic stone fruit funk, structure, bright bubbles, dynamism 86
- Fetembulles [2022] Jean Pierre Robinot (chenin) loire 90 ^{FR}
dry, energetic and structured, golden hued, fresh bread and green apples
- Premices Blanc de Noirs [2019], Dame Jeanne 2019, (pinot noir) [pet-nat] burgundy ^{FR}
fine bubbles, grapefruit, ginger & caramel 100
- La Chassornade [2021], Frédéric Cossard (aligoté) burgundy ^{FR}
dry, fresh & vibrant petillant, lemon, sea salt with chalky minerals 114

WHITE

- Poil de Lievre [2022] Domaine Bobinet (chenin) loire ^{FR}
dry, creamy minerals, elderflower, green apples & medium acidity 16 gl
- Riva Arsiglia [2019] Menti (garganega) veneto ^{IT}
medium body, aromatics of thyme & rosemary, fresh & highly mineral 68
- L'Accolade [2021] Du Jus Et Du Lien (Chenin Blanc) loire ^{FR}
light to medium body, apple & green pear, white flowers, juicy & relaxed structure 76
- Le Repenti [2020] Stephan Thibault, (chenin blanc) loire ^{FR}
dry, light body, crisp white fruits, hints of citrus fruits and some smoky notes 84
- Lune Rousse [2021] La Ferme des Sept Lunes (roussanne) cotes du rhone ^{FR}
full-medium body, mediterranean minerals, meyer lemon and olive oil, yogurt and bread crumbs 88
- Himmel Auf Erden, Christian Tschida (weissburgunder) burgenland ^{AT}
light to medium, juicy, cucumber & citrus mix with a touch of minerals 100
- Bigotes, Frédéric Cossard (chardonnay) burgundy ^{FR}
dry, med/full body, fresh minerality, fresh apple, stone fruits, brown sugar, citrus w/a clean saline finish 112
- En Remilly, Dominique Derain (chardonnay) burgundy ^{FR}
dry, med body, white flowers citrus, coconut, baked apple, almond, honey with round acidity & minerals 162

NATURAL WINE

PINK

Rose [2022] Alessandro Viola (nero d'avola) sicily ^{IT}
dry, light bodied water melon and blood orange, strawberry, saline and structured 16 gl

Voila L'Ete [2021] Marie Rocher (cabernet franc) loire ^{FR}
dry, light body, smooth, peppery, strawberry, fresh herbs, wildflower 68

Lamoresca, (nero d'vvola, frappato/moscato) sicily ^{ITL}
fresh summer berries, floral, dry, spice & leather 80

Mystère de Rosée [2020], Michel Guignier (gamay) beaujolais ^{FR}
light to medium, juicy, red berries & roses, floral & minerals 86

Himmel Auf Erden Rose [2021] Christian Tschida (cabernet franc) burgenland ^{AT}
fresh & complex, marzipan, pomegranate, red currants & cherries 112

Rosé [2018], Els Jelpins (garanacha/sumoll) penedes ^{ESP}
dry, light-bodied, cherry & watermelon notes with a spritz of violet 140

ORANGE

Ex Alba, Podere Pradarola (spergola) emilia-romagna ^{ITL}
rustic, balanced, juicy, tropical fruit, minerals 17 gl

Frug [2022] Orange (gruner veltliner) burgenland ^{AT}
medium body and structure, refreshing minerality with apples and peaches 14 gl

Tropicale [2022] Sete (ottonese, trebbiano) lazio ^{ITL}
dry, light and juicy skin contact, zingy minerals, creamy mango and vanilla 60

Il Rocolo [2022], Monticelli Bianco (trebbiano/garganega) veneto ^{ITL}
green tea, apricot, minerals, crispy & zesty 68

SP68 Bianco [2022] Arianna Occhipinti (moscato di alessandria albanello) sicily ^{ITL}
dry, medium body, delicate acidity, lychee, white florals, olive, umami 72

Bianco [2022] Le Coste (malvasia) lazio ^{ITL}
medium body, complex citrus, preserved peaches, carmalized pecans, saline 88

Demoiselle [2022], Rietsch (gewürztraminer) alsace ^{FR}
medium body, bright, floral, tropical, mineral with energetic finish 84

Jakot 500ml [2018] Radikon (tocai friulano) giulia-friuli ^{ITL}
medium body, passionfruit & dried apricot, pickled pear 90

La Gorda Yori [2022] Bichi (palomino, chenin blanc, sauv blanc) baja california ^{US}
medium body, grippy tannins sandalwood and orchard fruit aromas with breadcrumb notes 92

Himmel Auf Erden II Maische Vergoren [2020], Christian Tschida (scheurebe/weissburgunder) burgenland ^{AT}
dry, elegant, floral, aromatic, golden honey, orange, grapefruit & citrus 100

Theodora, Gut Oggau (chardonnay) burgenland ^{AT}
green apple, citrus & peach, smooth acid, silky body with minerals 110

Rafling 'Skin Contact' [2020] Fred Cossard (riesling) burgundy ^{FR}
exotic and exciting tannin, dried and fresh citrus, woody spices and clove 140

RED

Le Riberal [2021] Joseph Chandellier (grenache) languedoc ^{FR}

light to medium body, blueberry pie and sleek spices, tart cherry and clove 16 gl

Terres Rouges [2019] Jean-Marie Chaland (pinot noir) burgundy ^{FR}

light to medium body, crunchy red fruit, smooth acidity, earthy juniper & clove 18 gl

Trebbiolo Vino Rosso [2021], La Stoppa (barbera/bonada) emilia romagna ^{IT}

medium body, dry and fresh cherry juice, young and earthy oak, bold tannins 60

Herbes Rouges [2022] l'Herbier du Vin (grolleau) loire ^{FR}

light bodied, ripe red fruit and peppery herbs, linear acidity, minerality 68

Rosso [2020] Le Coste (sangiovese) lazio ^{ITL}

dry, medium body, blackberry jam, fresh cranberries, tobacco, black pepper & winter spices 78

La Luna [2022], Bruno Duchene (grenache, carignan) rousillon ^{FR}

silky medium body, strawberry and black cherry, orange violet, plum skin and earth 82

La Souteronne [2022] Herve Souhaut (gamay) cotes du rhone ^{FR}

med body, delicate red cherry and forest floor, violet flowers & smoky 88

Cuvée Spéciale [2018] Les Vignes d'Olivier (carignan/grenache/syrah) languedoc ^{FR}

light to medium, juicy and complex, smooth, earthy, vibrant berries 95

Côtes Catalanes [2019], Clos du Rouge Gorge (grenache/carignan) rousillon ^{FR}

dry, med body and acidity, bright red fruit, ripe blackberry, purple flowers, earthy & smoky 99

Caboret [2021] 02Y (gamoret) jura/savoie ^{FR}

light body, rose colored, balanced acidity, wild cherry, blood orange, fruity red candy & minerals 102

Concerto di Venezia [2021] Jean Pierre Robinot (cabernet franc, pineau d'aunis) loire ^{FR}

full-medium body, bright acidity, complex blackcurrant, pepper, oregano and earthy cepe mushroom 105

La Plante Chassey [2020] Domaine Derain (pinot noir) burgundy ^{FR} 115

dry & light bodied, bright sour cherry, earthy wild strawberry, graham cracker and nutmeg

Bedeau Rouge [2021], Frédéric Cossard (pinot noir) burgundy ^{FR}

light to medium body, earthy notes with bing cherries & a hint of oak 120

Josephine [2020], Gut Oggau (blaufränkisch/roesler) burgenland ^{AT}

dry, full body, bold red cherry, black currant & almond knitted with a fresh acidity 140

MAGNUMS

RED

Sous la Velle [2019] Domaine de Chassorney (pinot noir) burgundy ^{FR}

dry, lite/med body, fine tannins, small red fruits, sweet & peppery spices, mushroom, hibiscus, rose petals 210

Rouge [2020] Matassa (sumoll) languedoc ^{FR}

light cherry, medium body, leather, earthy, pomengranate & balsamic spice 224

ORANGE

Nuit Blanche [2022] Barbichette (riesling) seneca lake ^{US}

tropical fruit, white flowers. meyer lemon, juicy with grip & snap 160