

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

- Marinated olives 6
- Sourdough Flatbread 4
- Bagna Cauda- anchovy, parsley, garlic, sourdough flatbread 10

## SHARE

- Marinated Cucumber Salad – tahini, salsa macha, spicy! (contains peanuts) 12 (v)
- Market Lettuce – kashk, lemon, herbs, toasted seeds, parmesan 15
- Charred Mushroom & Leek - shoyu kogi, preserved egg yolk, marigold flower 16
- Burrata - lacto persimmon, hazelnut, agrodolce, bee pollen 17

## ORGANIC SOURDOUGH PIZZA

- Marinara – tomato sauce, garlic, oregano, olive oil (v) 15
- Puttanesca – tomato sauce, cherry tomatos, 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, lemon 24
- The Tahini Torpedo - tahini, torpedo onions, chermoula (v) 24
- Mushroom – king trumpet/oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 25
- The Banger – tomato sauce, mozzarella, salami, 'nduja, fermented mustard seeds, honey & basil 25
- Stracciatella & Prosciutto - tomato sauce, basil, coffee-infused honey, garlic 30

- Sides - Crème Fraîche Ranch 4    Parmesan 3    Salsa Macha 3

## DESSERTS

- Soy Sauce Caramel Sundae - vanilla bean ice cream, chocolate shell, peanuts 7

(v) –Vegan

please inform your server of any allergies

## DRINKS

### WATER

Complimentary filtered water

### SPARKLING WATER

Mountain Valley Spring Water 7

### NON-ALCOHOLIC

Phony Negroni 12

Tepache

Watermelon Jalapeño or Grapefruit Lime 5

Kimino

Sparkling Apple or Yuzu 5

### HOT TEA

Lavender Mint or Yuzu Peach Green Tea 5

### BEER

Highland Park Brewery

Baseball Lager 10

Hello LA IPA 10

### CIDER & PIQUETTE

Newtown Pippin Cider, Benny Boy 12

Balthazar Piquette, Domaine Geschickt- gewurztraminer, pinot gris, riesling ferment on skins - alsace<sup>FR</sup> 62

### APERITIF

Vermouth Spritz 15

St. Agrestis Aperol Spritz 16

### DESSERT WINE

Cuvee Monplaisir, Domaine De Souch, Jurancon 12

Vermut Lustau Rojo 14

### CHAMPAGNE

Pinot Meunier 1ere Cru [2016] Herve Raflin (pinot meunier)<sup>FR</sup>

extra brut, rich hazelnut skin, blood orange, bold black fruit, lean saline/mineral finish 115

Shaman [2019] Benoit Marguet, Grand Cru (pinot noir, chardonnay)<sup>FR</sup>

dry rose, balanced acidity, creamy brioche, pear, golden apples & red fruits 145

## NATURAL WINE

### SPARKLING

- Campedello [2021] Croci (malvasia di candia, trebbiano, ortugo) emilia romagna<sup>ITL</sup>  
dry, skin contact, aromatic herbs, apricot & orange peel, gentle grippy tannins 16 gl
- Rosso Frizzante [NV] Furlani (tyroldego, marzemino, turca, negrara) trento alto-adige<sup>ITL</sup>  
light dry sparkling red, bell pepper, wild strawberry, white peppercorn, crisp acidity 17 gl
- Frauenpower [2023] Alanna Lagamba (dornfelder, silvaner) rheinhessen<sup>GER</sup>  
"german lambrusco," blackcurrant & cola, light fruity fritzzy juicy red! 54
- Ancestrale [2022] Cellar Tanca Els Ulls (macabeu) catalonia<sup>SP</sup>  
dry light-medium body, salty citrus, dried herbs, stone fruit acidity 67
- Partage [2023] Olivier Cousin (cabernet franc) loire<sup>FR</sup>  
dry sparkling rose, electric candied red fruit, subtle spice, herbaceous finish 80
- Ancestral Xarel-lo [2020] Joan Rubio (xarel-o) penedes<sup>SP</sup>  
dry, green apple, creamy body, candied lemon zest with a fresh acidic finish 82
- Danger 380 [2022] Milan Nesterac (muscat, muller thurgau, neuburger) moravia<sup>CZ</sup>  
dry, elderflower, green flower, crunchy white fruit, refreshing flinty acidity, saline & breadcrumbs 84
- Fetembulles [2022] Jean Pierre Robinot (chenin) loire<sup>FR</sup>  
dry, energetic and structured, golden hued, fresh bread and green apples 90
- Premices Blanc de Noirs [2019], Dame Jeanne (pinot noir) burgundy<sup>FR</sup>  
cremant de bourgogne, fine bubbles, grapefruit, ginger & caramel 100

### WHITE

- Brutal !!! [2019] Les Bories Jefferies (grenache blanc, terret, ugni blanc) languedoc<sup>FR</sup>  
medium body, exotic fruit & honey, aromatic, ripe peach, mineral finish 18 gl
- Ostia [2022] Es d'Aqui (chardonnay) languedoc-roussillon<sup>FR</sup>  
medium body, yuzu & green apple, steely acidity, balanced finish 18 gl
- Muscat [2022] JF Ginglinger (muscat) alsace<sup>FR</sup>  
light-medium body, cloudy green apple, ginger & honey, complex aromatics, bright acidity 58
- La Roussignoux 3 [2020] La Lunotte (sauvignon blanc) loire<sup>FR</sup>  
medium body, oxidative, butterscotch & orchard fruit marmalade, aromatic, wild!! 60
- Abeurador [2022] Mendall (macabeu) catalonia<sup>SP</sup>  
light-medium body, green citrus, sea salt, mediterranean herbs 68
- La Frileuse, Cheverny [2023] Clos du Tue Boeuf (sauv blanc, chard, fie gris) loire<sup>FR</sup>  
light-medium body, clean & pretty style, delicate acidity, soft meyer lemon, mineral saline finish 74
- Brezeme [2023] Eric Texier (roussane) cotes du rhone<sup>FR</sup>  
medium-full body, peach yogurt, quince, complex aromatics, med acidity, long mineral finish 84
- Chablis 1er Cru [2020] Jean Collet & Fils (chardonnay) burgundy<sup>FR</sup>  
light lean citrus & green pear, delicate long mineral finish 86
- Steiner Gewurztraminer [2020] JF Ginglinger (gewurztraminer) alsace<sup>FR</sup>  
medium body, floral, complex off-dry guava & lychee, mineral explosion, yeasty honeysuckle 98
- Hautes Cotes de Nuit [2018] La Maison Romane (chardonnay) burgundy<sup>FR</sup>  
beautiful reduction, meyer lemon & peach, smokey wax, linear minerality and spice 98
- Blanc [2020] Clos du Rouge Gorge (macabeu, carignan gris) languedoc-roussillon<sup>FR</sup>  
medium body, burgundy-esque, oxidized pear, lily, roasted almond, saline acid finish 108

## PINK

- Litrozzo Rosato [2022] Le Coste (sangiovese, aleatico, procanico) lazio <sup>ITL</sup>  
light body, spiced gooseberries, smoked watermelon, pink grapefruit, wild tarragon 17 gl
- Verres [2018] Ad Vinum (grenache noir & blanc, counoise, roussane, syrah) rhone <sup>FR</sup>  
dry, rustic rosato style, savory watermelon, tomato vine, delicate tannins 56
- Rose [2022] Alessandro Viola (nero d'avola) sicily <sup>ITL</sup>  
medium body, tart strawberries, blood orange, peppery aromatics 62
- Super Pink! [2022] Fred Cossard (cinsault) provence, burgundy <sup>FR</sup>  
light to medium, pale and gentle flowers, crisp red berry and touches of citrus 86
- Rollaball [2022] Matassa (mourvedre, carignan) roussillon <sup>FR</sup>  
light-bodied, fizzy & herbaceous, rhubarb & rose petal, mineral finish 92
- Caboret [2021] 02Y (gamoret) jura, savoie <sup>FR</sup>  
light body, rose colored, balanced acidity, wild cherry, blood orange, fruity red candy & minerals 102
- Himmel Auf Erden Rose [2021] Christian Tschida (cabernet franc) burgenland <sup>AT</sup>  
fresh & complex, marzipan, pomegranate, red currants & cherries 112
- Falavosca [2018] Fabio Gea (nebbiolo) barberesco <sup>ITL</sup>  
medium-full body, off-dry, preserved plum & cream, amber color, sherry-like 100

## ORANGE

- Sunshine [2023] Wavy Wines (grenache blanc, sauv blanc, chardonnay, muscat) sonoma <sup>USA</sup>  
Light-medium body, structured, white grapefruit, wild flowers, ocean spray finish 16 gl
- Gente Della Terra [2022] Vigna Flor (garganega) veneto <sup>ITL</sup>  
medium body, sourdough & grilled peach, aromatic & grippy tannins, lively acidity 17 gl
- The Flood [2022] Swick Wines (gewurztraminer, chardonnay, semillon) oregon <sup>USA</sup>  
medium body, aromatic tangerine, pineapple freshness, sharp earthy acidity 62
- Capablanca [2023] Alicia Serres (garnatxa blanc, macabeu) catalonia <sup>SP</sup>  
light-medium body, juniper & pine, candied ripe stone fruit, saline edge 62
- Somewhere [2022] Jauma Wines (sauvignon blanc) adelaide hills <sup>AUS</sup>  
light body, white grapefruit & tropical fruit, green apple & sage, bright acidity 64
- Chien Noir, Chat Blanc [2021] Domaine in Black (auxerrois, pinot noir) alsace <sup>FR</sup>  
medium body, tart red cherry mint & blood orange bitters, mineral driven finish 77
- Maceratum [2021] Fongoli (trebbiano spoletino) umbria <sup>ITL</sup>  
medium body, honey & ripe nectarine, rustic grippy tannins, spicy nose, bright acid 84
- Jakot 500ml [2018] Radikon (tocai friulano) giulia-friuli <sup>ITL</sup>  
medium body, elegant tannins, passionfruit & dried apricot, pickled pear 86
- Grenache Gris [2020] Michael Georget (grenache gris) roussillon <sup>FR</sup>  
medium body, white peach, earthy mineral texture, floral aromatics 88
- Himmel Auf Erden II Maische Vergoren [2020], Christian Tschida (scheurebe, weissburgunder) burgenland <sup>AT</sup>  
elegant body, white flower aromatics, bee pollen, citrus bitters 100
- Theodora [2020] Gut Oggau (chardonnay) burgenland <sup>AT</sup>  
green apple, citrus & peach, smooth acid, silky body with minerals 110
- Rafling 'Skin Contact' [2020] Fred Cossard (riesling) burgundy/alsace <sup>FR</sup>  
exotic and exciting tannin, dried and fresh citrus, woody spices & clove 130

## RED

Happy Flama [2021] Bichi (nebbiolo, cab sauv, tempranillo) northern baja <sup>MEX</sup>

medium-full body, velvety firm tannins, blackberry & smoky mezcal, roasted tomato, juicy plum acidity 15 gl

Riptide [2023] Domaine Cotze (carignan, muscat, syrah) roussillon <sup>FR</sup>

**\*\*chilled\*\*** light body, balanced acidity, floral, wild strawberry & cranberry, violet & herbs 17 gl

Santa Helena Roig [2023] Alicia Serres (carignan, garnatxa) catalonia <sup>SP</sup>

medium body, rustic brooding brambly fruit & cherry, star anise, aromatic lift, gentle acidity 62

Idoine [2023] Mataburro (merlot) roussillon <sup>FR</sup>

light body, silky wild strawberry & cassis, light tannins, fruit forward fresh acidity 68

Del [2023] R. O'Neill Latta (zinfandel) mendocino/pasadena <sup>FR</sup>

medium body, dark fruit jam, light & juicy extraction, subtle tobacco & soft tannin 68

Ploum [2023] l'Absurde Genie des Fleurs (cinsault) languedoc-roussillon <sup>FR</sup>

**\*\*chilled\*\*** light & energetic, floral & juicy, complex botanicals & candied wild red fruit 70

Stierkopf [2021] Domaine Rietsch (pinot noir) alsace <sup>FR</sup>

light body, cassis & layered earthy notes, slight fritz, smokey & energetic acidity 74

Version Sud [2022] Fred Cossard (grenache) southern rhone / burgundy <sup>FR</sup>

medium body, warm soft tannins, complex herbaceousness, elegant structure 84

Moncailleux [2017] Michel Guignier (gamay) beaujolais <sup>FR</sup>

light-medium body, fruit forward yet structured, peppery, granite driven mineral finish 88

Dekadence [2021] Martin Vajcner (blaufrankish, zweigelt) moravia <sup>CZ</sup>

medium body, aromatic & spritzzy, autumnal spice, complex wood, red fruit & leather, playful acidity 88

UL [2021] Partida Creus (ull de llebre \*tempranillo\*) catalonia <sup>SP</sup>

medium body, mulberry & cherry jam, leather & subtle vanilla, volcanic acidity 90

Carignan Centenaire [2015] Michael Georget (carignan) roussillon <sup>FR</sup>

medium body, juicy wild strawberry, oxidative sherry, tomato vine, bright 90

"Les Picotins" Savigny-les Beaune [2017] Chantal Lescure (pinot noir) burgundy <sup>FR</sup>

medium body, brambly dark fruit, complex earth tones, balanced long finish 93

Rouge VDF [2020] Matassa (grenache, carignan, white field blend) roussillon <sup>FR</sup>

medium body, leather, mountain earth, pomegranate & balsamic, beautiful acidity 114

Cuvee Auguste [2020] Clos des Vignes du Mayne (pinot fin) burgundy <sup>FR</sup>

medium body, cherries mingling w/ rose petals, melting tannins, sweet soil tone & spice 115

La Plante Chassey [2020] Domaine Derain (pinot noir) burgundy <sup>FR</sup>

medium-light body, bright sour cherry, earthy wild strawberry, graham cracker & nutmeg 115

"Les Gollardes" Savigny-les-Beaune [2020] Domaine de Chassorney (pinot noir) burgundy <sup>FR</sup>

medium body, classic savigny elegance, concentrated fruit, red currants, floral bouquet 160

Col du Loup [2019] Clos du Rouge Gorge (grenache) roussillon <sup>FR</sup>

medium body, blueberry & bramble, wild licorice, stony elegance, long delicate finish 164

Cornas [2021] Philippe Pacalet (syrah) northern rhone / burgundy <sup>FR</sup>

medium body, violet plum, robust & velvety, herbaceous lavender, long mineral finish 266

Bertholdi Rot [2020] Gut Oggau (blaufrankisch) burgenland <sup>AT</sup>

medium-full body, dense tannins, earthy calm & depth, intense meaty-fruit 302

## MAGNUMS

### ORANGE

Vej 100 [2021] Podere Pradarolo (malvasia di candia aromatica) emilia romagna <sup>F</sup>  
medium body, orange blossom & elderflower, dried quince, preserved stone fruit 140

Marguerite Blanc [2023] Matassa  
medium body, butter & mango, vibrant & voluminous, garrigue aromatics, complex stone fruit 168

Slatnik [2021] Radikon (chardonnay, tocai friulani) giulia-friuli <sup>FR</sup>  
medium body, honey mustard, chamomile, caramelized apricot, saline edge 192

### RED

Octobre [2023] Les Foulards Rouges (syrah, grenache) languedoc  
chilled light body, juicy dark berries, subtle earth, garrigue herbs, expressive spicy finish 110

La Guerrierie [2022] Clos du Tue-Boeuf (cot, gamay) loire <sup>FR</sup>  
medium body, soft tannins, violet & plum, eucalyptus, crunchy red fruit, complex spices 136

Rouge [2020] Matassa (grenache, carignan, white field blend) roussillon <sup>FR</sup>  
light cherry, medium body, leather, earthy, pomengranate & balsamic spice, beautiful acidity 168

Sous la Velle [2019] Domaine de Chassorney (pinot noir) burgundy <sup>FR</sup>  
dry, lite/med body, fine tannins, small red fruits, sweet & peppery spices, mushroom, hibiscus, rose petals 210