

RESTAURANT

Rare FORM

DELICATESSEN

Sandwiches

SERVED WITH DILL PICKLE SPEARS
 SUBSTITUTE MIXED GREEN SALAD \$2
 SUBSTITUTE FRESH CUT FRIES \$1

RARE FORM 44

Pastrami, Sauerkraut, Swiss, Special Sauce, Grilled Rye 12

GRILLED CHEESE

Smoked Cheddar, American Cheese, Rustic Sourdough 7

THE JOE LORENZO

Hoagie Roll, Thinly sliced Tri-Tip, Roasted Mushrooms, Caramelized Onions, Mornay 10

CHICKEN CRISP

White Or Dark Meat, Cole Slaw, Caper Aioli, Franks Red Hot, Brioche Bun 9

CHAR SU PORK BELLY & FRIED GREEN TOMATO

Pimento Cheese, Aioli, Butter Lettuce, Texas Toast 10

POLLO LOCO CHON

Pulled Chicken Salad, Potato Chips, Aioli, Soft Egg, Butter Lettuce, Tomato, Avocado, Brioche Bun 9

SMOKED TURKEY

Smoked Turkey Breast, Roasted Tomatoes, Red Onions, Avocado, Aioli, Butter Lettuce, Multigrain 10

EL CUBANO

Smoked Ham, Pulled Pork, Bread & Butter Pickles, Swiss, Whole Grain Mustard, Aioli, Bolillo Roll 11

Soups

FRENCH ONION Fried Texas Toast, Molton Gruyere \$4

CREAMY SUMMER SQUASH Almond, Creme Fraiche, Oh So Creamy \$4

Dinner Special

HANGER STEAK CHIMICHURRI (AVAILABLE AFTER 5PM)

Potato Medley, Roasted Seasonal Vegetables 15

JST SPECIAL

Pick a half sandwich. Pick a cup of soup.
 Comes With Mixed Green Salad.
 Enjoy. 12

Small Things

SIDES, APPETIZERS, WHAT HAVE YOU.

BRAISED COLLARD GREENS & YAMS

Charred Onion Creme Fraiche, Almonds 3.5

CHARRED GREEN BEANS & LEEK

Brown Beech Mushrooms, Garlic 3.5

MACERATED HEIRLOOM TOMATOES

Point Reyes Bleu Cheese, Basil, Grilled Sourdough 5

ROASTED CAULIFLOWER

Currants, Almonds, Lemon, Parsley 4

FRESH CUT FRIES

Not Shoestring, Not Steak Fries, Just Right 5

SEASONAL SAUSAGE

Portuguese Linguica With Soft Egg, Alaskan Fingerling Potatoes & Greens 6

WHITE BEAN HUMMUS & HOUSE NAAN

Eggplant Tapenade, Pistachio,

Toasted Fennel Seed 7

PATATAS BRAVAS

Crispy Red Potatoes, Harissa Aioli 4

THE PRETZEL

Pretzel, Salt, Cheese, Mustard, Classic 5

Salad

A FARMERS LUNCH

Mixed Greens, Kale, Farro, Sprouted Quinoa, French Beans, Cauliflower, Yams, Almonds, Currants, Soft Egg, Lemon Tarragon Vinaigrette 9

ADD PULLED CHICKEN \$3

LOCAL YELLOW TAIL \$4

OR HANGER STEAK \$5

Bottled Soda Pop \$3

BLENHEIM RED HOT GINGER ALE

SPRECHER ROOT BEER WITH HONEY

FAYGO ORANGE SODA

FILBERTS GRAPE SODA

MOYLANS BLACK CHERRY SODA

More Refreshment \$3

COFFEE & TEA COLLECTIVE Unsweetened Iced Tea



FRESH MADE LEMONADE

With Organic Lemons From Nopalito Farm & Hopyard Classic, Cinnamon or Pomegranate

Cocktails

RARE FORM WHISKEY COCKTAIL \$10 HH

Bourbon, Housemade Cherry Cordial, Kirschwasser, Chocolate bitters.

Our spin on the classic Old Fashioned. Delicious, and quite strong.

THE BASIL G&T \$8 HH

Basil Eau De Vie, Dry Gin, Stone Brewing Bitter Tonic.

Our worthwhile take on the standard issue.

Herbaceous, different and quick to satisfy.

OH CAPTAIN MY CAPTAIN \$10

White Rum, Fresh Lime, Angostura Bitters,

And A Dash Of Sugar. The personal favorite of our

captain, and many wannabe pirate's alike.

BUCK HUNTER \$10

Bourbon, Apple Brandy, Fresh Ginger and Lime, Nutmeg.

Tall, fizzy, and quite spicy. Perfect for any marksman.

GLOBETROTTER \$12

Sazerac Rye, Cynar, Bigallet China-China, Dry Vermouth,

Angostura & Allspice Bitters, Lemon Zest. Kentucky by

way of Italy by way of France.. all aboard.

THREE HAM'S \$12

Hamilton's Gold Rum, Hamilton's Black Rum, Hamilton's

Demerara 151 Rum, Sweet Vermouth, Honey,

Lemon & Orange Zest. The ménage à trois of the finest

Hamilton's rums come together in this delightfully strong

cocktail. Inspired by a true connoisseur of libations

and a regular at this very bar.

ALPACA PUNCH \$10

Pisco, Grapefruit Cordial, Fresh Lemon, Anise Eau De Vie

(Arak). Tall and crisp. They go down easy but, be careful.

One too many and they'll hit back.

KING BEE \$10

Gin, Basil Eau De Vie, Fresh Lime, Honey, Pinch of salt.

Light, refreshing and a bit savory.

But, overdo it and this herbal cure can sting.

EXIT RIGHT \$12

Blanco Tequila, Aperol, Velvet Falernum, Fresh Pineapple,

Fresh Lime, Cinnamon. An ode to our friends upstairs.

GET THE COCKTAIL AND KEEP THE GLASS FOR \$20

RASPBERRY BERET \$10

Gin, Raspberry Brandy, Housemade Grenadine, Fresh

Lemon, Spiced Bitters. Definitely not the kind from a

second hand store... Much more refreshing.

SAN JUAN SOUR \$11

Apple Eau De Vie, Bourbon, Fresh Lemon, Orgeat,

Egg White, Angostura Bitters, Nutmeg. A taste of the

homesteads of the Pacific Northwest, this sour is as

juicy as the Washington archipelago orchards

its name derives from.

Beer

STIEGL RADLER

Grapefruit Beer 2.5% ABV

Stieglbrauerei zu Salzburg. Austria **6**

REVIVAL DRY CIDER

Hard Apple Cider 6.7% ABV

Reverend Nat's Hard Cider. Portland, OR **7**

THE HEIRESS HH

Czech Pilsner. 5.3% ABV

Societe Brewing Co. San Diego, CA **6**

HOP 15 HH

Double IPA 10% ABV

Port Brewing Co. San Diego, CA **7**

BLACK HOUSE (ON NITRO) HH

Oatmeal Stout 5.8% ABV

Modern Times Beer. San Diego, CA **7**

DUCHESSE

Flemish Sour Red Ale 6% ABV

Brouwerij Verhaeghe. Belgium **8**

UNIVERSAL FRIEND HH

Saison 7.2% ABV

Modern Times Beer. San Diego, CA **7**

THE MADAM HH

Belgian Strong Pale Ale 9.2% ABV

Societe Brewing Co. San Diego, CA **7**

GRAND AM PALE ALE

American Pale Ale 6% ABV

Bear Republic Brewing Co. Healdsburg, CA **6**

SIBLING RIVALRY HH

American IPA 7.1% ABV

Bitter Brothers Brewing Co. San Diego, CA **7**

GOLDEN CHILD HEFE HH

Hefeweizen 5.2% ABV

Bitter Brothers Brewing Co. San Diego, CA **6**

STAROPRAMEN CZECH LAGER

Czech Pilsner 5% ABV

Pivovary Staropramen. Czech Republic. **6**

Boilermakers \$11

A SHOT OF SCHNAPPS AND A COLD DRAFT BEER

IPA & RASPBERRY SCHNAPPS

CZECH LAGER & APPLE SCHNAPPS

OR BARTENDERS CHOICE

Wine \$10

HOUSE WHITE WINE

HOUSE RED WINE

HOUSE ROSE

CAVA