



just a snack

- goat cheese & honey **\$14**
served with your choice of crackers or sliced bread
- triple cream brie & fig jam **\$16**
served with your choice of crackers or sliced bread
- smoked salmon crostini **\$18**
toasted baguette topped with cream cheese, pickled red onion, capers, and smoked salmon
- charcuterie plate **\$18**
rotating selection of three artisanal charcuteries served with pickles and sliced bread
- hummus plate **\$16**
house made hummus of the day, served with fresh crudités and sliced bread
- roasted beet salad **\$18**
mixed greens, beets, goat cheese, pistachios, served with Sideyard Shrub Co. dressing
- truffle popcorn **\$8**
freshly popped to order with salt and truffle oil
- marcona almonds* **\$5**
- mixed olives* **\$7**
- castelvetroano olives* **\$9**
- assorted nuts* **\$6**

more of a meal

- five cheese ravioli **\$20**
drizzled with Like Family mandarin olive oil, fresh cracked pepper, & fresh shaved parmesan
- butternut squash ravioli **\$20**
drizzled with Like Family Verdi olive oil, fresh shaved parmesan; & garnished with salt, pepper, and balsamic glaze
- tinned fish plate **\$24**
Siesta Co. rotating tinned fish, accompanied by tartar sauce, pickled veg, lemon, & served with crackers and bread

a sweet treat

- *available all day-kitchen closes at 8:00pm*
- vanilla gelato* **\$10**
vanilla gelato served with Small Batch Co. Strawberry syrup
- hazelnut chocolate toasts **\$11**
Wise Goat Co. chocolate hazelnut spread, fresh berries, powdered sugar, on toasted Acme sourdough baguette

Feast & Floral signatures

Small Grazing Board **\$35**

sampling of artisanal cheeses, charcuterie, nuts, fig jam, olives, fresh & dried fruit, dark chocolate, crackers, & fresh baguette

Large Grazing Board **\$65**

sampling of artisanal cheeses, charcuterie, hummus of the day, crudités, fig jam, olives, fresh & dried fruit, nuts, dark chocolate, crackers, & fresh baguette

sandwiches

served with your choice of chips or fruit

- the verde **\$16**
turkey, pesto, mayo, mozzarella, greens, pepperoncinis, on toasted Acme herb slab
- the pop rox **\$16**
salame, provolone, jalapeños, Zabs hot honey drizzle, on toasted Acme baguette
- the daily driver **\$16**
turkey, salame, provolone, mayo, yellow mustard, greens, on toasted Acme herb slab
- the ginger's italian **\$16**
provolone, prosciutto, salame, mayo, greens, pepperoncinis, pickled red onion, italian seasoning, served on toasted Acme baguette
- the papa dance **\$14**
english cheddar, ham, Small Batch Co. apple sage jam, grain mustard, served on toasted Acme baguette
- the brie pj **\$16**
melted brie, prosciutto, Small Batch Co. fig jam, on toasted Acme herb slab
- the cbpb **\$9**
peanut butter, Small Batch Co. strawberry champagne jam, on toasted Acme sourdough
- the brieberry **\$14**
melted brie, Small Batch Co. blueberry jam on toasted Acme sourdough
- the caprese **\$16**
melted mozzarella, pesto, tomato, on toasted Acme herb slab

Feast & Floral is **not** a nut/allergen free facility
20% gratuity will be added to parties of six or more

BY THE GLASS

BROC CELLARS SPARKLING CHENIN BLANC \$15 Paso Robles, Lodi Bartlett pear, meyer lemon, white flower	
LAND OF SAINTS SAUVIGNON BLANC \$16 Santa Barbara County Dry, refreshing, citrus fruits, sage, chamomile	
LOTIS VERMENTINO \$20 Sonoma County Balancing crisp acidity with hints of tropical fruit	
NEELY CHARDONNAY \$16 Santa Cruz Mountains Vibrant mix of citrus, tropical fruits, and minerality	
CATCH & RELEASE PINOT GRIS \$19 Sonoma County Strong depth, bracing acidity, lively citrus fruit	
TINTO AMORIO "MONJE" ORANGE \$15 California blend Bright, juicy, candy-like, ocean breeze finish	
SANDAR & HEM ROSÈ \$13 Santa Cruz Mountains Peach, plum, guava, mouth-watering acidity	
BROC CELLARS "LOVE" ROSÈ \$19 California blend Strawberry, savory herbs, watermelon aqua fresca, sea salt	
MARTHA STOUMEN "POST FLIRTATION" \$15 Sonoma County Light-bodied, chilled crushable red, bright acidity	
UNION SACRÈ CHILLED SANGIOVESE \$13 Paso Robles Cherry, berry, fennel, licorice	
NEELY PINOT NOIR \$18 Santa Cruz Mountains Dark cherry, fine grained tannin	
LIOCO RED BLEND \$16 Mendocino County Italian plum, dried fig, iron	
BEDROCK CABERNET SAUVIGNON \$20 Sonoma County Dark berries, balanced acidity	

SPRITZES

ATŌST CALIFORNIA APERTIF \$13 Bittersweet blend of orange and strawberry with sparkling wine over ice	
LAND + LOCAL "HIBISCUS" TULSI GINGER MARGARITA \$16 Land+Local mixer with soju tequila, and lime juice	
LAND + LOCAL "FRENCH 75 TWIST" \$16 Land+Local rose cardamom and meyer lemon mixer with soju gin, topped with sparkling wine	
LITTLE SUN CALIMOCHO CLASSIC \$7 California Red Wine + Cola Blend	

BEER

HUMBLE SEA \$8 Rotating selection from Santa Cruz	
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NON ALCOHOLIC

WOODYS N/A WINE \$10 Sparkling Rosè or Blanc De Blanc	
TILDEN N/A COCKTAILS \$10 "Lacewing" (cucumber, basil, lychee, juniper) "Tandem" (tart cherry, citrus, oak, ginger)	
ST. AGRESTIS PHONY NEGRONI \$9 Classic or Espresso non alcoholic negroni served over ice	
GHIA N/A APERTIF \$9 Soda, Ginger, Sumac & Chili, or Lime & Salt	
BRIGHTLEAF SPARKLING ICED TEA \$4 Earl Grey, Jasmine Green, Citrus jasmine, Mint Lavender, Chamomile Herbal	
BIRDIE SPARKLING ICED TEA \$4 Apple Jasmine or Peach Oolong	
LORINA SPARKLING LEMONADE \$6	
GINGER LAB GINGERBEER \$6	
CANYON COFFEE COLD BREW \$6 Served black over ice	
SAN PELLEGRINO \$6	
MEXICAN COKE \$4	
DIET COKE \$4	

FLIGHTS

SUNRISE:

Tinto Amorio "Monje" Orange	\$33
Catch & Release Pinot Gris	
Land of Saints Sauvignon Blanc	
Broc Cellars Sparkling Chenin Blanc	

SUNSET:

Broc Cellars "Love" Rosè	\$35
Sandar & Hem Rosè	
Neely Pinot Noir	
Bedrock Cabernet Sauvignon	