

# B RESTAURANT AND BAR - SUMMER DINNER MENU

*oysters...* \$2.75 EACH | \$33 DOZEN  
DAILY SELECTION

## *sides and starters*

TRUFFLE FRIES 6  
CASTELVETRANO OLIVES 6  
SEASONAL SOUP 8  
BRICK OVEN FOCACCIA 6  
GARDEN SALAD ARUGULA, CORN, TOMATO, FINGERLING POTATO, PARMESAN CHEESE, ALMONDS 9  
P.E.I. MUSSELS BACON, SMOKED GOUDA BROTH, ROSEMARY FOCACCIA 14  
GOLDEN BEETS GRILLED BITTER GREENS, GOAT CHEESE CROUTON, BALSAMIC REDUCTION 12  
PAN SEARED SCALLOPS JICAMA-CUCUMBER SLAW, MINT CREME FRAICHE 16 / 26

## *mains*

SNOW PEA RISOTTO PARSNIP, SCALLION, PECORINO ROMANO, BASIL OIL 12 / 19  
LAMB SUGO BRAISED LAMB, CARROT, ONION, TOMATO, MOSTACCIOLI PASTA, RICOTTA SALATA 12 / 19  
GRILLED RIBEYE HORSERADISH-THYME POMME PUREE, GREEN BEANS, SHALLOT-CHIVE BUTTER 24  
STATLER CHICKEN BREAST FLAGOLET BEANS, PANCETTA, BROCCOLI RABE, SALSA VERDE 19  
BUTTER POACHED LOBSTER MAINE LOBSTER, FAVA BEAN PUREE, CORN VELOUTE, TREVISIO, CITRUS SALAD 24  
BURGER BOURSIN CHEESE, TOMATO, BABY LETTUCE, CARAMELIZED ONION, HOUSE MADE PICKLES 12

## *wood fired pizzas*

MARINARA TOMATO, OREGANO, GARLIC, OLIVE OIL 12  
MARGHERITA TOMATO, MOZZARELLA, PARMESAN, BASIL 14  
GARLIC SAUSAGE MOZZARELLA, SPRING ONION, TOMATO, GARLIC 15  
BIANCA FROMAGE BLANC, PARMESAN, GRUYERE, SAGE, OLIVE OIL 14  
ROASTED MUSHROOM THYME, FROMAGE BLANC, GOAT CHEESE, WILD ARUGULA 14  
POTATO YUKON GOLD POTATO, ROSEMARY, CAPERS, RED ONION, RADDICCHIO, BLUE CHEESE 14  
OLIVE ROASTED ARTICHOKE, FROMAGE BLANC, PARMESAN, CARAMELIZED ONION, CAPERS 14  
ANCHOVY GARLIC CREAM, YUKON GOLD POTATO, ROASTED LEMON, SHAVED RED ONION, PARSLEY 15  
OVEN SMOKED PORK BELLY PARMESAN, FROMAGE BLANC, RED ONION, PARSLEY, EGG, FRISEE 16

~PIZZA ADDITIONS:

BURRATA \$4, EGG \$2, PARMESAN \$2, WILD ARUGULA \$2, GARLIC SAUSAGE \$3

## HOUSE COCKTAILS

*high hopes* 9  
GIN, BENEDICTINE, GRAPEFRUIT  
LEMON

*jones' grimace* 9  
BOURBON, PEDRO XIMENEZ SHERRY,  
LEMON, GINGER, THYME

*smooth operator* 9  
PROSECCO, CHOCOLATE LIQUEUR, FLOR  
DE CAÑA 7 YR, FRESH SQUEEZED ORANGE  
JUICE

*henley de freek* 9  
GIN, PIMM'S NO. 1, MUDDLED  
CUCUMBER, LEMON, ANGOSTURA BITTERS

*el amargo* 9  
TEQUILA, LUXARDO BITTERS,  
GRAPEFRUIT, LIME

*caninha e pina* 9  
CACHACA, MORICE CALVADOS,  
MUDDLED PINEAPPLE, MUDDLED LIME,  
BROWN SUGAR CUBES, ANGOSTURA

*sloe sazerac* 9  
RYE WHISKEY, PLYMOUTH SLOE GIN,  
PEYCHAUD'S BITTERS, ORANGE RIND

*lemony snicket* 9  
HOUSE INFUSED CITRUS VODKA,  
GINGER, MINT, FRESH LEMON JUICE

*ginger rickey* 9  
GIN, FRESH LIME,  
HOUSE-MADE GINGERALE

*love on* 9  
VODKA, RASPBERRY PUREE,  
PINEAPPLE JUICE, MADE WITH LOVE

## DRAFT BEER *all \$5*

TRUMER PILSNER  
DESCHUTES PORTER  
HAYWIRE HEFEWEIZEN  
MIRROR POND PALE ALE

## BOTTLED BEER

DELIRIUM TREMENS (11.2 OZ) - 8  
ALLAGASH BELGIUM ALE (25 OZ) - 14  
OMMEGANG ABBEY ALE (25 OZ) - 14

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE. LIMIT THREE SPLIT CHECKS PER TABLE.

B RESTAURANT & BAR ~ 499 NINTH STREET ~ OLD OAKLAND HISTORIC DISTRICT ~ 510.251.8770 ~ PRIVATE EVENTS: 415.794.6569