



## TWEENER MENU

AVAILABLE 2:00 – 5:00 DAILY

<b>HOUSE CURED OLIVES</b> WARM AND SPICY	5
<b>SALMOREJO</b> CHILLED TOMATO SOUP	7
<b>SIMPLE GREEN SALAD</b> VERJUS VINAIGRETTE AND BLUE CHEESE CROSTINI	7
<b>CHEESY FRIES</b> FRENCH FRIES, MELTED CHEESE, GREEN ONIONS	9
<b>"OUR DAILY BREAD"</b> GRILLED FLATBREAD WITH DIPPING SAUCE	9
<b>TAPAS PLATE</b> DAILY PRESENTATION OF SMALL BITES	14
<b>DUCK QUESADILLA</b> CONFIT, QUESO OAXACA, CHARRED TOMATILLO SALSA, AVOCADO	13
<b>HAMACHI TIRADITO</b> LIME-GINGER MARINADE, SWEET POTATO CHIPS	14
<b>CHARCUTERIE</b> 6/18 ASSORTED PATES, TERRINES AND SALUMI	
<b>CHEESE PLATE</b> ASSORTED CHEESES AND ACCOMPANIMENTS	6/18

BAXTER'S CREDO IS TO CREATE A MENU USING THE FINEST SEASONAL INGREDIENTS AVAILABLE,  
USING ORGANIC AND SUSTAINABLE PRODUCTS FROM LOCAL FARMERS AND RANCHERS  
WHENEVER POSSIBLE.  
OUR PHILOSOPHY IS TO PRESENT THIS NORTHERN CALIFORNIA CUISINE IN A SIMPLE YET  
MODERN APPROACH.

*A gratuity of 18% will be added to parties of 6 or more. 2% civic fee will be added to all checks. \$2 split plate charge.  
Discounts not available on Prix Fixe Menus. Vertical Plus coupons not valid for alcohol or gratuity.  
Please see wine list for corkage policy.*