

The ANNEX KITCHEN

WEDNESDAY, NOVEMBER 26th 2025

TO START

MARINATED OLIVES	7
castelveltrano, nicoise, picholine	
ARANCINI	14
crispy risotto balls with mozzarella, basil pesto, tomato sauce	
ROASTED RAINBOW CARROTS	13
crème fraiche, salsa verde, walnuts	
BURRATA WITH EGGPLANT CAPONATA	18
aged balsamic, basil vinaigrette, grilled bread	
BRAISED MEATBALLS	20
tomato sauce, grilled bread	
TRUFFLE FRIES	12
aioli, parmigiano	
SALUMI E FORMAGGI	22
chef's selection of assorted cured meats and cheeses, grilled bread	
STEAMED MUSSELS	20
spicy tomato-white wine broth, house sausage, grilled bread	
WOOD OVEN ROASTED BONE MARROW	20
pickled shallot and parsley salad, garlic confit, grilled bread	

SALADS

ARUGULA	13
radicchio, shaved parmigiano, lemon vinaigrette	
LITTLE GEM	15
bacon, avocado, walnuts, onions, gorgonzola vinaigrette	
KALE	14
pecorino, almonds, caesar	

WOOD FIRED PIZZA

MARGHERITA	19
mozzarella, tomato sauce, basil	
PEPPERONI	21
mozzarella, tomato sauce, sicilian oregano	
MIXED MUSHROOM	21
mozzarella, fontina, truffled cheese, thyme	
SPICY SOPPRESSATA	22
mozzarella, fontina, gorgonzola, red onion, calabrian honey	
SMOKED PROSCIUTTO	22
mozzarella, fontina, goat cheese, caramelized onion	
DIAVOLA	23
spicy tomato sauce, mozzarella, soppressata, sausage, bacon, roasted red pepper	
CARBONARA	23
mozzarella, fontina, bacon, onions, egg, parmigiano	

add to any pizza

arugula \$2 | house sausage \$3 | marinated anchovies \$2

HANDCRAFTED PASTA

made in house daily

BUTTERNUT SQUASH AGNOLOTTI	25
crispy sage, aged balsamic, amaretti cookie	
BUCATINI	25
spicy tomato sauce, pancetta, red onion, pecorino	
MEZZE RIGATONI	27
sausage ragu	
TAGLIATELLE	28
ribbon noodles, lamb ragu	
FUSILLI	27
roasted chicken, pancetta, mushrooms, marsala, herbs	
TAGLIOLINI	31
thin ribbon noodles, spicy tomato sauce, shrimp, crab, arugula	
LASAGNA	29
traditional bolognese sauce, basil	

PLATES

BRAISED BEEF SHORT RIB 54
polenta, horseradish

WOOD BURNING HEARTH

Choice of one side or substitute any salad for an additional \$3

SALMON	35
lemon, arugula	
MARY'S FREE RANGE HALF CHICKEN	35
salsa verde	
SLICED HANGER STEAK, 8 OZ	38
aged balsamic	
RIBEYE, 14 OZ	58
porcini rub	
BISTECCA FIORENTINA	130
brandt farms porterhouse steak, 40 oz. (serves 2-3)	
choice of 2 sides or 1 salad	

SIDES

FRIES	8
POLENTA	9
enzo extra virgin olive oil, parmigiano	
CRISPY POTATOES	10
GRILLED BROCCOLINI	12
SIMPLE MIXED GREENS SALAD	10
arugula, radicchio, lemon vinaigrette	

eating raw or undercooked foods may be hazardous to your health

parties of 8 or more 20% gratuity

APERITIVI

INTRO TO APEROL	14
junipero gin, aperol, lemon, angostura bitters	
APEROL SPRITZ	14
aperol, prosecco, club soda	
GRAN PRUGNA SPRITZ	14
gran classico, prosecco, plum bitters, club soda	

NEGRONI

NEGRONI	15
plymouth gin, campari, carpano antica vermouth	
BLACK NEGRONI	15
plymouth gin, cynar, carpano antica vermouth	
BARREL AGED WHITE NEGRONI	16
venus #2 gin, salers gentiane liqueur, cocchi Americano	

COCKTAILS

BLOOD ORANGE COSMO	15
luksusowa vodka, naranja, blood orange puree, lime simple syrup	
FIRECRACKER	15
tito's vodka, st. germain, lime, habanero syrup, mint	
ROSEMARY MAPLE SOUR	15
redemption bourbon, egg white, lemon, maple, rosemary	
SAGE ADVICE	15
st. george terror gin, luxardo maraschino, sage, lime, honey	
AUTUMN EQUINOX	15
Michter's Rye, Yellow Chartreuse, Cynar, lemon, maple, egg white	
NEGRONI SOUR	15
tanqueray gin, crampi, brown sugar cinnamon syrup, egg white, carpano antica vermouth	
OLEO FASHION	16
michter's bourbon + rye, orange oleo, angostura bitters	
SAZERAC SUPERIORE	35
michter's barrel strength rye, yellow chartreuse, bitters, sugar	

ZERO PROOF COCKTAILS

DREAMSICLE	10
orange, pineapple, cream, vanilla, strawberry syrup	
BLOOD ORANGE SPRITZ	10
blood orange, citrus, simple syrup, red bitter soda	
STRAWBERRY MULE	10
ginger beer, strawberry syrup, lime	

BEER ON TAP

BARRELHOUSE IPA – ipa, paso robles, ca	9
PERONI – european style lager, rome, italy	9
PROCREATIONS BUSY BEE – honey blonde ale, fresno, ca	9

BOTTLES AND CANS

GUINNESS NITRO – stout, dublin, ireland	9
MODELO ESPECIAL – mexican lager, mexico city, mexico	7
COORS LIGHT – lager, golden, co	6
PERONI ZERO – non-alcoholic lager, rome, italy	7

WINE BY THE GLASS

RED	
FATTORIA DI PIAZZANO CHIANTI 2023	9
tuscany, italy	
JAX 'Y3' CABERNET SAUVIGNON 2023	12
north coast, california	
MICHELE CHIARLO BARBERA D'ASTI 2022	12
piedmont, italy	
MASTRO SCHEIDT SANGIOVESE 2022	16
dry creek valley, california	
VIGNALTA ROSSO RISERVA SUPER TUSCAN 2018	16
tuscany, Italy	
PECCHENINO LANGHE NEBBIOLO BOTTI 2023	16
piedmont, italy	
SALEM WINE COMPANY PINOT NOIR 2024	16
Eola-amity hills, oregon	
FROG'S LEAP CABERNET SAUVIGNON 2021	26
rutherford, california	
WHITE	
ARGIOLAS COSTAMOLINO VERMENTINO 2023	11
sardegna, italy	
PIGHIN SAUVIGNON BLANC 2024	12
friuli-venezia giulia, italy	
TRAMIN CHARDONNAY 2023	13
alto adige, italy	
PIEROPAN SOAVE DOC 2024	13
veneto, italy	
MONTE CARBONARE SOAVE CLASSICO 2020	14
veneto, italy	
VENICA + VENICA JESERA PINOT GRIGIO 2022	16
friuli-venezia giulia, italy	
TREFETHEN CHARDONNAY 2023	18
napa valley, California	
SPARKLING AND ROSÉ	
CASALFORTE PROSECCO DOC	12
veneto, Italy	
FEUDO MONTONI "ROSE DI ADELE" 2024	14
Sicily, Italy	
MALVIRA BRACHETTO BIRBET	16
piedmont, Italy	
VIGNA DORATA BRUT FRANCIACORTA	18
lombardy, italy	
NON-ALCOHOLIC	
A.K. HOUSE SODA	4
SODA	3
ICED TEA	3
FRESH SQUEEZED LEMONADE	4
SAN PELLIGRINO SPARKLING	7
ACQUA PANNA	7