

MENU

SNACKS

Mixed Spiced Nuts	3
<i>Wine Pairing: Col de' Salici Rosé Prosecco Beer Pairing: Cooper's Sparkling Ale</i>	
Truffled Popcorn	3/5
<i>Wine Pairing: Ernesto Catena 'Siesta' Extra Brut Beer Pairing: Saison DuPont Farmhouse Ale</i>	
Fried Garbanzo Beans , espellete pepper, garlic	3
<i>Wine Pairing: Swanson Pinot Grigio Beer Pairing: Duvel</i>	
Marinated Olives	5
<i>Wine Pairing: Condesa Eylo Verdejo Beer Pairing: La Fin Du Monde</i>	
Burrata , arbequina olive oil, maldon sea salt, chili flake, crostini	9
<i>Wine Pairing: Seghesio Fiano Beer Pairing: La Chouffe Strong Pale Ale</i>	
Summer Bean Tempura , miso beer mustard	7
<i>Wine Pairing: Roederer Estate Brut Rose Beer Pairing: Firestone Walker Pale 31 Pale Ale</i>	
Sizzling Prawns , chili arbol, garlic, lemon, olive oil	12
<i>Wine Pairing: Burgans Albarino Beer Pairing: North Coast PranQster Ale</i>	
Salumi , soprasetta, bresaola, la quercia prosciutto, pork terrine, violet mustard, smoked raisin	13/19
<i>Wine Pairing: Beronia Rioja Reserva Beer Pairing: Erdinger Dunkelweizen</i>	
Artisan Cheeses , house-made crackers, spiced apple butter, nuts - choice of 3, 5 or 8	16/23/30
<i>Wine Pairing: Fisher 'Unity' Rosé Beer Pairing: Delirium Tremens</i>	

DINNER

Available after 5:30pm

Summer Squash Soup , curry, fino verde basil, crème fraiche	7
<i>Wine Pairing: Ponzi Pinot Blanc Beer Pairing: Blanche de Chambly White Ale</i>	
From the Garden , baby lettuce, blossoms, summer vegetables, verjus vinaigrette.....	7
<i>Wine Pairing: Berger Grüner Veltliner Beer Pairing: Stone Brewing India Pale Ale</i>	
Heirloom Tomatoes , gazpacho consommé, tomato sorbet, olive powder, basil.....	8
<i>Wine Pairing: M. Chapoutier Rose Beer Pairing: Czechvar Pilsner</i>	
Herbed Goat Cheese Croquettes , stone fruit carpaccio, purslane, frisee, white balsamic dressing	9
<i>Wine Pairing: Seghesio Fiano Beer Pairing: Lagunitas PILS</i>	
Fava Bean Bruschetta , herbed mascarpone, preserved lemon, blossoms	8
<i>Wine Pairing: Sol Rouge 'Gypsy Blanc' Marsanne/Rousanne Beer Pairing: Weihenstephaner Hefeweizen</i>	
Flatbread , la quercia prosciutto, sweet garlic puree, arugula, shaved parmigiano reggiano, truffle oil	11
<i>Wine Pairing: La Posta 'Pizzella Family' Malbec Beer Pairing: Speakeasy Prohibition Ale</i>	
Hawaiian Tuna Crudo , avocado, watermelon, sea beans, radish, vanilla	13
<i>Wine Pairing: Frisk 'Prickly' Riesling Beer Pairing: Blanche de Chambly White Ale</i>	
Grilled Calamari , smoked eggplant, gypsy peppers, cilantro, fresh chickpeas.....	13
<i>Wine Pairing: Brancaia 'Tre' Super Tuscan Beer Pairing: Coopers Sparkling Ale</i>	
Seared Moulard Duck Foie Gras , peaches, hazelnut, brioche crumb, basil	15
<i>Wine Pairing: Gosset Brut Champagne Excellence Beer Pairing: Goose Island Matilda Belgian Ale</i>	
BIN Burger , caramelized onion, cornichon, smoked gouda, french fries, roasted garlic aioli.....	13
<i>Wine Pairing: JC Cellars 'Caldwell Vineyard' Syrah Beer Pairing: Kwak Strong Ale</i>	
English Pea Agnolotti , ricotta, beech mushrooms, pea tendrils, summer truffles, parmesan broth.....	16
<i>Wine Pairing: Melville 'Verna's' Chardonnay Beer Pairing: Affligem Blonde</i>	
Smoked Kurobuta Pork , herbed baby gnocchi, thumbelina carrots, spinach, trumpet mushrooms, red wine sauce ...	21
<i>Wine Pairing: Testarossa 'Sleepy Hollow' Pinot Noir Beer Pairing: Aventinus Weizenbock</i>	
Grilled 6oz Petit Tenderloin Steak , brentwood white corn, smoked marble potatoes, summer beans, figs	20
<i>Wine Pairing: Green & Red 'Chiles Canyon' Zinfandel Beer Pairing: Westmalle Dubbel</i>	
Slow Poached Salmon , summer squash, quinoa, marinated little tomatoes, lemon olive oil, basil puree	20
<i>Wine Pairing: Simmonet-Febvre Chablis Vaillons 1er Cru Beer Pairing: Blanche de Chambly White Ale</i>	

BIN 38 uses local, sustainable & organic ingredients whenever possible

