



-START & SHARE-

FRESH BAKED FOCACCIA 7.  
w/bistro oil or marinara 9.

CHARCUTERIE 23.  
chef's choice of meats, cheeses,  
toasted nuts, fruit & honey

P.E.I. MUSSELS 26.  
San Marzano tomatoes, Calabrese sausage,  
white wine, garlic bread (add fries 10.)

AHI TUNA TARTARE 24.  
sesame, soy, lime, avocado, crispy wontons

NANA CARMELLA'S MEATBALLS 24.  
pork & beef, tomato gravy, grana padano

ROASTED CHICKEN WINGS 17.  
dry spice rub, house blue cheese

LOLLIPOP LAMB CHOPS 25.  
grilled medium-rare,  
cucumber-mint yogurt

-SALADS-

TOWNHOUSE GREENS 16.  
diced apple, dried cranberries, walnuts,  
blue cheese, red wine vinaigrette

ROASTED BEETS 16.  
arugula, avocado, goat cheese,  
balsamic glaze

SEARED AHI TUNA 26.  
greens, avocado, cherry tomatoes,  
cucumbers, crispy tortilla strips,  
cilantro-lime vinaigrette

THE CAESAR 16.  
chopped romaine, gremolata,  
boquerones, grana padano

OLD SCHOOL WEDGE 16.  
iceburg, bacon, diced tomato,  
house blue cheese

(add grilled chicken 7. - add grilled salmon 15. - add grilled prawns 15.)

-SIDES-

FRIED BRUSSELS SPROUTS 15.  
bacon-bourbon glaze

PATATAS BRAVAS 13.  
brava sauce

SWEET POTATO FRIES or  
GARLIC FRIES 10.  
Calabrian chili aioli

SAUTEED ARTICHOKE HEARTS 14.  
garlic butter, parmesan

ROASTED BROCCOLINI 15.  
pecorino, fresh garlic, chili flake, lemon

-FRESH PASTA-

ALMOND PESTO FUSILLI 29.  
pan-seared prawns

SALMON TAGLIATELLE 36.  
crimini mushrooms, kale,  
red bell peppers, tomato-cream sauce

SMOKED CHICKEN RIGATONI 29.  
Calabrese sausage, broccolini,  
sun-dried tomatoes, grana padano

PAPA'S RIGATONI BOLOGNESE 29.  
pork & beef sugo, grana padano

TAGLIATELLE ALFREDO 29.  
grilled chicken, parmesan-cream

RIGATONI PRIMAVERA 29.  
seasonal vegetable ragout,  
San Marzano sauce, pecorino

SPAGHETTONI di MARE 36.  
shrimp, salmon, P.E.I. mussels,  
San Marzano sauce

-MAIN COURSE-

GRILLED CAULIFLOWER STEAK 24.  
achiote-pineapple marinade,  
garlic mashed potatoes, broccolini

SKUNA BAY SALMON 36.  
sauteed kale & arugula,  
toasted farro

BEER BATTERED FISH & CHIPS 24.  
crispy Atlantic cod,  
house-made tartar sauce

TOWNHOUSE BURGER 20.  
caramelized onions, sharp cheddar,  
romaine, tomato, Calabrian chili aioli

FISHERMAN'S CIOPPINO 37.  
wild red snapper, P.E.I. mussels, calamari,  
prawns, tomato-clam broth, garlic bread

PORK CHOP & APPLESAUCE 39.  
braised apples w/horseradish cream,  
cauliflower-potato hash

CHICKEN PICATTA 29.  
garlic mashed potatoes, greens,  
lemon-caper sauce

BBQ BABY BACK RIBS 29.  
slow & low roasted half rack,  
mac & cheese, Abuela's medley

GRILLED ANGUS RIBEYE 49.  
arugula, patatas bravas,  
black peppercorn sauce

TOWNHOUSE COCKTAILS 16.

BLOOD ORANGE MULE -- charbay blood orange vodka, Q ginger beer, fresh lime juice

LAVENDER GIMLET -- Rigby American gin, lavender syrup, fresh lemon juice

REINCARNATION -- house-infused Buddha's hand vodka, triple sec, lillet blanc, absinthe, fresh lemon juice

OAXACAN SPRING -- siete misteros mezcal, cinnamon-clove syrup, fresh lemon juice, apple cider, angostura bitters

ARANDANO SOUR -- tres paraguas blanco tequila, fresh cranberry juice, agave, egg white, angostura bitters

PENICILLIN \*2024 -- highland & speyside scotches, lemon-honey syrup, ginger liqueur

BLACK MANHATTAN -- old forester rye, averna amaro, sweet vermouth, angostura bitters

TORTUGA'S MAI TAI -- sunken ship silver rum, orgeat syrup, fresh lime juice, triple sec, sunken ship dark rum float

ZERO PROOF 14.

OLD FASHIONED SMASH -- ritual non alcoholic whiskey, muddled orange, cherries, cinnamon-clove syrup, soda

SPICY MARGARITA -- ritual non alcoholic tequila, muddled jalapeno, fresh lime juice, simple syrup

PUTTING ON THE SPRITZ -- lyre's non alcoholic Italian spirit, fresh lemonade, seltzer sisters soda, orange wheel

LOCAL DRAFT BEER -- ROTATING & FRESH

PLEASE INQUIRE ABOUT CURRENT SELECTIONS

GhostTown Brewing, Oakland 9.

North Coast Brewing Company, Fort Bragg 9.

Original Pattern Brewing, Oakland 9.

BOTTLES & CANS

Fort Point 'Sfizio' Italian Style Pilsner (4.9% ABV) 6.

Fort Point 'KSA' Kolsch Style Ale (4.6% ABV) 6.

21st Amendment 'El Sully' Mexican Style Lager (4.8% ABV) 6.

Tecate Original Cerveza (4.5% ABV) 6.

Fort Point 'Westfalia' Nuremberg Inspired Red Ale (5.6 ABV) 6.

Golden State 'Mighty Dry' Cider (6.3% ABV) 9.

Tremor California Citrus Wheat Beer (5.0% ABV) 6.

Original Pattern (Rotating Fresh Selection) 9.

Guinness Draught Stout 9.

Hen House Double IPA (Rotating Fresh Selection) 9.

Guinness Draught Non-Alcoholic Stout 9.

Golden State Non-Alcoholic Dry Cider 9.

Brewdog Non-Alcoholic 'AF' IPA 6.

Brewdog Non-Alcoholic Hazy IPA 6.

SODAS & JUICES

Coke, Diet Coke, Sprite, Ginger Ale, A&W Root Beer 5.

Q Ginger Beer 5.

Iced Tea or Arnold Palmer 5.

Sparkling Lemonade or Limeade 5.

Fresh OJ 6.

Fresh Grapefruit 6.

Bottled Water (Sparkling/Still) 7.

WHITE WINE

Sansilvestro Roero Arneis, Piedmont Ita 2021 12/48.

Chateau De Fontenay Sauvignon Blanc,  
Loire Valley Fra 2021 14/56.

Vaughn Duffy Sauvignon Blanc, Sonoma County 2023 14/56.

Domaine Nicolas Brunet Vouvray (100% Chenin Blanc),  
Loire Valley Fra 2021 14/56.

Tablas Creek 'Patelin de Tablas' (Grenache Blanc Blend),  
Paso Robles 2022 15/60.

Gritsch Gruner Veltliner Kirchpoint, Spitz Aut 2022 14/56.

Fattoria La Rivolta Falanghina, Campania Ita 2021 14/56.

Trefethen Chardonnay, Napa Valley 2021 15/60.

ROSE WINE

Le Rouet 'Le Rose', Provence Fra 2022 14/56.

Whispering Angel, Provence Fra 2022 14/56.

BUBBLES

La Farra Prosecco, Trevisio Ita 13/52.

Astoria Moscato D'Asti, Piedmont Ita 13/52.

Domaine Allimant-Laugner Cremant Rose, Alsace Fra 14/56.

Schramsberg Blanc de Blancs, Calistoga 2019 20/80

Taittinger Brut Champagne, Fra 25/100.

RED WINE

Bruliam Wines Pinot Noir, Alexander Valley 2020 16/64.

Sansilvestro Nebbiolo, Piedmont Ita 2021 15/60.

Domaine Maby Lirac (Grenache/Syrah/Mourvedre),  
Rhone Fra 2020 14/56.

Cantine Dolia Nova 'Blasio' Cannanou (100% Grenache),  
Sardegna Ita 2014 15/60.

Izadi Reserva Tempranillo, Rioja Esp 2018 14/56.

El Bajio Red Blend, Valle de Bernal Mex 2019 15/60.

Chateau Puy Servain Bordeaux Blend, Montravel Fra 2017 14/56.

Elena Fucci Aglianico Del Vulture, Basilicata Ita 2021 15/60.

Robert Hall Cabernet Sauvignon, Paso Robles 2020 18/72.

Unti Zinfandel, Dry Creek Valley 2019 16/64.

PLEASE INQUIRE ABOUT OUR  
WHISKEY SOCIALS