

# Origen a farm to fork restaurant

## nibbles

ROSE LANE <b>almonds</b>	4.5
CHUE sweet potato <b>chips</b>	2
crispy chicken & apple <b>dumplings</b> peppered hoisin, toasted sesame	7.5
patates <b>bravas</b> pimenton salt, allioli, spicy tomato conserva	7.5
flash <b>fried spinach</b> coarse sea salt & cracked pepper	4.5
STAR ROUTE baby <b>greens</b> add sautéed <b>rock shrimp</b> \$4 add grilled <b>hanger steak</b> \$6	6
international <b>olives</b>	4
MARIN SUN pork <b>rillettes</b> pink peppercorn jam, house pickles, origen baguette toasts	6.5
<h2>plates</h2>	
manchego & greens <b>bocadillo</b> garlic, chilies, seasonal vegetable escalivada	8
origen <b>burger</b> STAR ROUTE lettuces, pink onions, olive oil mayo, ACME roll add <b>avocado</b> \$1.5 add applewood <b>bacon</b> \$2.5 add emmental or blue <b>cheese</b> \$1.5 add hand cut <b>fries</b> \$2	8
hand rolled potato <b>gnocchi</b> ask about today's preparations	A.Q.
origen <b>jámon</b> pizza grilled piquillos, MAS PORTELL manchego	15.5
<b>formaggio</b> pizza three cheeses, HAPPY BOY san marzano, TOMATERO basil add wild <b>arugula</b> \$2 add calabrian <b>chilies</b> \$1.5 add farm <b>egg</b> \$2 add 24month <b>reggiano</b> \$1.5	12

## happy hour specials

4:00 to 6:00 in our lounge

local oysters 1 ea

flash fried spinach 2

olives 2

patates bravas 4

pork rillettes 4

- burger & fries & draft 10 -

- cheese pizza & draft 10 -

- bocadillo & chips & sangria 10 -

select drafts 3

seasonal premium draft 5

\$2 off all bottles of beer

red or white sangria 5 glass 15 ltr

select wines 6 glass 20 btl

well spirits 4

REBEL YELL bourbon, BEEFEATER's gin, CRUZAN rum,  
FAMOUS GROUSE scotch, ZARCO tequila, SVEDKA vodka

cocktails 6

dark 'n spicy

GOSLING's dark rum, REED's premium ginger

farmers' market cocktail

changes each day

telegraph

REBEL YELL, VYA sweet, brandied cherry

valenciana

bubbly, COMBIER, BERNARD orange juice

## Origen a farm to fork restaurant

a neighborhood kitchen & bar working towards true sustainability  
bright seasonal flavors, rustic international preparations, artisan larder  
partnered with the amazing local growers who supply us with their **farm candy**  
committed to the humane treatment of our fellow species  
and the conservation of our ocean life  
most items can be prepared vegetarian, many gluten-free or vegan  
please inform your server of any allergies or dietary restrictions

daniel clayton **co-chefs** trace leighton

[www.origenberkeley.com](http://www.origenberkeley.com)

## seasonal market cocktails

origen <b>market cocktail</b>	10
changes regularly – ask your server for details	
the <b>bee's knees</b>	10
TANQUERAY 10 gin, honey syrup, farm egg white, lemon juice	
<b>botanical garden</b>	10
ZARCO platinum tequila, lemon syrup, BITTER TRUTH celery RIVERDOG spearmint, ROTHMAN & WINTER apricot brandy float	
strawberry <b>champagne punch</b>	12
YERENA berries, BERNARD lime, prosecco	
<b>dark 'n' spicy</b>	9.5
GOSLINGS dark rum, REEDS ginger brew, BERNARD lime	
<b>freight &amp; salvage</b>	10.5
HIGH WEST rye, CHARTREUSE, APEROL, burnt orange peel	
<b>grapefruit gimlet</b>	9.5
CHARBAY vodka, HAMADA grapefruit, ginger syrup	
<b>sangria</b> <i>red</i> or <i>white</i>	6/19
wine, port, soda, aromatics, seasonal fruit	
<b>telegraph</b>	10
REBEL YELL bourbon, VYA sweet, LUXARDO, HAMADA cherry	
<b>valenciana</b>	10.5
bubbly, BERNARD oj, ROYAL COMBIER, BROKAW kumquat glacé	

## aperitifs

<b>guignolet</b> , LAGIER montmorency cherry ○, origen	8
<b>vin l'orange</b> , KATTENBERG seville orange S, origen	6
<b>absinthe</b> , KÜBLER, sweden	8
<b>vin aperitif</b> , DUBONNET, <i>rouge</i> , gironde	5
<b>vin aperitif</b> , LILLET, <i>blanc</i> , bordeaux	5

## craft beers & ciders

<b>abbey ale</b> , MAREDSOUS, <i>triple</i> , belgium	8
<b>amber ale</b> , SPEAKEASY, <i>prohibition</i> , san francisco	5 S
<b>amber ale</b> , UNIBROUE, <i>maudite</i> , québec	7 S
<b>black lager</b> , LINDEN STREET, <i>burning oak</i> , oakland ✓	5 draft S
<b>cidre</b> (cider), E.DUPONT, <i>bouché brut</i> , normandie	24 750mL ○
organic <b>english ale</b> , ST PETERS, suffolk, uk	8 500mL ○
double <b>india pale ale</b> , EEL RIVER, <i>earth thirst</i> , ca	10 ○ 22oz
<b>imperial pale ale</b> , DOGFISH HEAD, <i>90-minute</i>	7.5 S
<b>jacobite ale</b> , TRAQUAIR, scotland	9
<b>northwest pale ale</b> , DESCHUTES, <i>red chair</i> , oregon	5 S
<b>pilsner</b> , TRUMER, berkeley ✓	5 draft S
n/a <b>pilsner</b> , WARSTEINER, <i>fresh</i> , westphalia	4.5
<b>sidre</b> (cider), ISATEGI, pays basque	14 375mL S
<b>strong ale</b> , STONE, <i>arrogant bastard</i> , san diego	8.5 650mL S
belgian <b>wit</b> , ALMANAC, <i>HAMADA orange &amp; ginger</i> , ca	8 draft S

## sodas & juices

origen <b>sodas</b>	3 S	
<i>McKEOWN</i> lemon-lime	<i>YERENA</i> strawberry	
<i>CHUE</i> ginger	<i>LONE OAK</i> pomegranate	
<b>VIRGILS sodas</b>	3.5 S	
<i>original root beer</i>	<i>real cola</i>	<i>cream soda</i>
<b>BERNARD valencia oj</b> , <i>squeezed to order</i>	4 S	
seasonal fruit <b>presse</b> , <i>squeezed to order</i>	3.5 S	
<b>NUMI fair-trade iced tea</b> , <i>brewed to order</i>	3 ○	
<i>Earl Grey</i>	<i>Jasmine Green</i>	<i>Roobos</i>
<i>White Orange Spice</i>	<i>Mate Lemon Green</i>	<i>Moroccan Mint</i>

## wines by the glass

<b>cava</b> , MONT MARÇAL, <i>reserva 2008</i> , spain ✓	9.5 S
<b>cremant</b> , JCB, <i>no. 21</i> , burgundy	12 S
<b>aligoté</b> , DOMAINE BERNARD MAILLOT, burgundy	10 S
<b>arneis</b> , CA' ROSSA, <i>merica</i> , roero, piemonte	9 S
<b>chardonnay</b> , STONESTREET, alexander valley	12.5 S
<b>favorita</b> , ELVIO TINTERO, <i>grangia</i> , piemonte ✓	6.5 S
<b>gewürztraminer</b> , THOMAS FOGARTY ✓ scheid vineyard, soledad, monterey	7 S
<b>pinot gris</b> , ETUDE, 2010, carneros	12 S
<b>riesling</b> <i>organic</i> , PACIFIC RIM, columbia vly ✓	8.5 ○
<b>sauvignon</b> , TANGENT, 2010, edna valley	9 S
<b>sylvaner</b> , RANCHO SISQUOC, santa barbara ✓	7 S
<b>viognier</b> , SOBON ESTATE, amador ✓	7.5 ○
<b>aglianico</b> , I FAVATI, campi taurasini	10 S
<b>cabernet sauvignon</b> , SIMI, alexander valley	11 S
<b>cabernet sauvignon</b> , SADDLEBACK, napa	13.5 S
<b>garnacha/cariñena/syrah</b> SANGENIS i VAQUE, priorat <i>jovent</i> , catalonia	9 ○
<b>malbec</b> , mil piedras, mendoza, argentina ✓	7 S
<b>merlot</b> , RODNEY STRONG, sonoma county ✓	8 S
<b>pinot noir</b> , BRIDLEWOOD, monterey ✓	8.5 S
<b>pinot noir</b> , RUSACK, santa barbara	12.5 S
<b>rondinella/molinari/corvina</b> ✓ SOLANE, valpolicella superiore <i>ripasso</i> , veneto	8.5 ○
<b>sangiovese/colorino</b> , PRINCIPE CORSINI chianti <i>classico</i> , toscano	12 S
<b>syrah</b> , MONTEMAGGIORE, paolo's vnyd, dry creek	12.5 B
<b>tempranillo/garnacha/merlot</b> , LEZAUN ✓ <i>jovent</i> , gazaga y zabalarreta, navarra	7.5 S
<b>zinfandel</b> , MIRAFLORES, sierra foothills ✓	8.5 S
<b>zinfandel</b> , PETERSON, dry creek, sonoma	11 S

✓ signifies a Happy Hour selection