

WINE + BEER

SPARKLING

<i>azimut</i> cava	Penedes, Spain	12/48
<i>verso</i> prosecco	Friuli, Italy	13/52
<i>filipa pato 3B</i> rosé	Bairrada, Portugal	15/60
<i>diebolt-vallois</i> champagne	Champagne, France	130

RED | ROSÉ

<i>midpoint</i> february's bouquet rosé	Paso Robles, California	11/44
<i>waylan</i> malbec	Los Olivos, California	15/60
<i>paoloni</i> cab merlot	Valle Guadalupe, Mexico	14/56
<i>j mourat</i> rosé	Loire, France	12/48

WHITE

<i>waylan</i> chenin blanc	Los Olivos, California	17/68
<i>cincinnati castore</i> bellone	Lazio, Italy	13/52
<i>polz ried</i> sauvignon blanc	Südsteiermark, Austria	14/56
<i>terres dorees</i> chardonnay	Beaujolais, France	15/60
<i>waylan</i> grenache blanc	Los Olivos, California	14/56
<i>domaine andre neveu</i> saucerre	Loire, France	84

BEER

<i>cold snack</i> lager	Montucky Cold Snacks	7
<i>nama biiru</i> japanese lager	Japas Cervejaria	11
<i>crux</i> pilsner	Crux Fermentation Project	8
<i>like riding a bike</i> ipa	Urban Roots Brewing	11
<i>mint condish</i> stout	Krebs Brewing Co.	11
<i>prairie ales</i> rotating sour	Krebs Brewing Co.	11
<i>makku</i> rice lager	Makgeolli Brewing Co.	10

LIV'S

RAW | CHILLED

BLACK MAGIC...\$3.50
prince edward island, canada

BEAUSOLEIL...\$3.50
prince edward island, canada

LIV'S WAY
additional \$4 per oyster
caviar, crème fraîche, chives

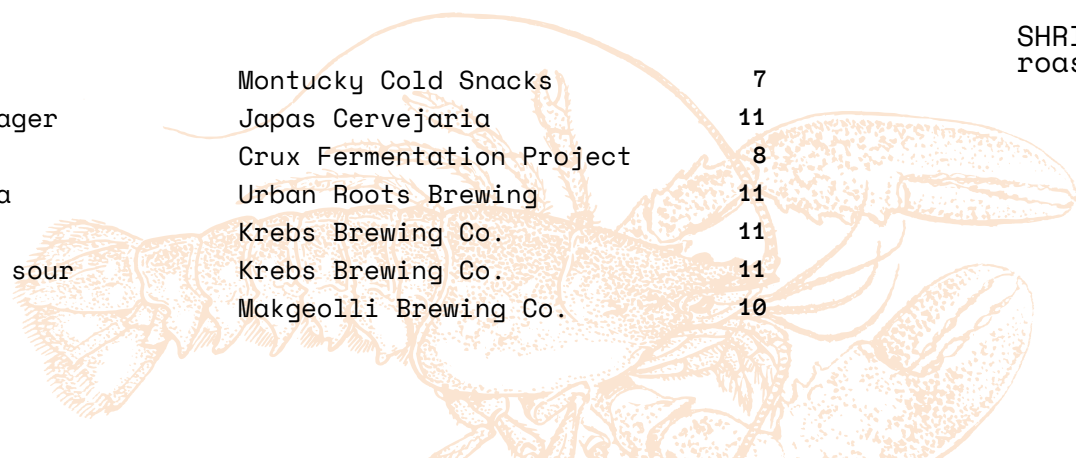
LOVERS PLATTER...\$64
ten oysters, salmon crudo, four prawns,
all the fixins
+crackers and caviar...\$28

BEACH TOWER...\$110
sixteen oysters, salmon crudo, bay scallop crudo, lobster
salad, six prawns, all the fixins
+crackers and caviar...\$28

OYSTER SHOOTER...\$5
mignonette, cocktail, hot sauce, pickle brine

CRACKERS AND CAVIAR...\$30
tsar nicoulai osetra, crème fraîche, ritz crackers

SHRIMP COCKTAIL...\$20
roasted garlic cocktail, fried horseradish



SNACKS

BREAD & BUTTER...\$7

gusto bread california loaf, homemade olive tapenade butter

CALAMARI...\$16

hand battered calamari, fried serrano, roasted garlic cocktail, lemon aioli

CHARGRILLED OYSTERS...\$31

liv's hot sauce, garlic butter, chorizo pancetta, charred lime salt, micro cilantro

LIV'S SALMON CRUDO...\$21

king salmon, crème fraiche vinaigrette, gusto bread rye breadcrumbs, lemon zest, dill, chive

SMALLER BITES

CURED SALMON 'TARTARE'...\$19

lightly cured king salmon, caper + shallot salad, horseradish aioli, cornichons, grilled sourdough

SPICY GARLIC SHRIMP...\$28

tiger prawns, garlic, white wine, paprika butter, dill, grilled sourdough

BABY GEM WEDGE...\$16

grilled gem lettuce, chorizo pancetta crumbs, radish, pickled onion, sourdough crisps, house ranch
4 Grilled Prawns +\$14

CAESAR SALAD...\$15

gem lettuce, manchego, lemon zest, sourdough breadcrumbs
5 Fried Oysters +\$14

MAINS

SEAFOOD CHOWDER BREAD BOWL...\$22

clams, halibut, potatoes, pancetta, gusto sourdough

NASHVILLE FRIED FISH...\$23

hand-battered halibut, buttermilk slaw, pickles, honey, hand-cut fries

LOBSTER ROLL...\$38

warm maine lobster, garlic butter, pickled fresno chili, chive, hand-cut fries

Caviar +\$25

Hungry? Try our foot long lobster roll \$85

Caviar +\$55

LIV'S BURGER...\$24

kobe wagyu beef, oh la vache cheese, horseradish aioli, caramelized onion, pickles, hand-cut fries

GUAJILLO CLAMS & SCALLOPS...\$28

manila clams, bay scallops, white wine, fennel seed, garlic, rosemary, grilled sourdough

GRILLED BRANZINO...\$31

homemade zhoug sauce, rainbow chard + red radish

TOM KHA MUSSELS...\$26

salt spring island mussels, bunapi mushrooms, coconut milk, green curry, lemongrass, fresno chili, grilled sourdough

SHRIMP N' GRITS...\$29

tiger prawns, paul prudhommes's creole sauce, white stone ground grits, pancetta chorizo, green onion

CIOPPINO...\$38

clams, mussels, shrimp, scallops, calamari, fennel, orange peel, homemade tomato broth

NON-ALCOHOLIC

gruvi non-alcoholic rosé 9

arnold palmer 5

tropical iced tea 4

seasonal lemonade 5

mexican coke, sprite, orange fanta 5

hot tea 4

chamomile, ginger spice, english breakfast

NOT JUST WINE

PINK DRINK. sirene aperitivo rosso, hibiscus 13

+ pepper rim, orange, sparkling rosé 14

LAVENDER FRENCH SEVENTY2ND. drai vermouth, lemon, lavender-rosemary, sparkling wine 13

WHITE NEGRONI. sirene aperitivo bianco, drai vermouth, orange

AFTER DINNER

TOFFEE BUTTER CAKE...\$12

sticky toffee cake, pomegranate, homemade vanilla bean ice cream

SPICED CARDAMOM CAKE...\$12

granny smith apple batter, house caramel, vanilla whip, dried apple, cinnamon

AFFOGATO...\$8

double espresso over house vanilla bean ice cream

CAPPUCCINO...\$6