

fresh oysters on the half shell 1.00 each 3pm—6pm daily
“by the half dozen only”

small bites

french onion soup
herb crouton | crispy cheese 10

lobster bisque
meyer lemon cream
9

slider trio
seared angus beef | cheddar | hot pepper bacon jam
salmon | apple cider slaw | chipotle cream
crispy oyster | tartar sauce
15

mini seafood street tacos
apple cider slaw | chipotle & serrano cream | cilantro
12

crab cakes
terragon aioli | blistered lemon
21

crispy brussel sprouts
toasted almonds | goat cheese | balsamic glaze
15

dry rubbed organic chicken wings (half dozen)
jerk | buffalo | honey chipotle | chile lime
12

shrimp fried rice
truffled egg
15

crispy crab & risotto arancini
seared jalapenos | mozzarella cheese | spicy
caper & tomato puree | blistered lemon
17

sake steamed mussels
thai coconut red curry sauce | olive oil grilled crostini
18

ahi tuna poke
crispy wonton | wasabi cream
15

coconut crusted shrimp bucket
spicy mango chili dip
16

farmers market salad
organic lettuces | charred cherry tomatoes | cucumber
red radishes | shaved onions | point Reyes blue cheese
candied pecans | tart dried cherry & balsamic vinaigrette 9

classic caesar salad
asiago croutons | parmesan cheese | white anchovy
12 | grilled chicken add 4

iceberg wedge salad
crispy iceberg lettuce | tomatoes | cucumber | red onions
crumbled local blue cheese | warm applewood smoked
bacon | creamy blue cheese dressing 13

house baked warm artisan sour dough bread
sea salt butter 4

big bites

burger
(impossible burger available add 5.00)
aged cheddar | house pickles | field greens | tomato | sliced
onions | kennebec fries | add hot pepper bacon jam 1.50
16

braised lamb pappardelle pasta
house made ricotta | shallots | garlic | mushrooms
blistered cherry tomatoes | red wine reduction
26

fried chicken
mashed potatoes | braised lemon garlicky kale | white gravy
25

boneless half chicken
maple bourbon glazed butternut squash
braised lemon garlicky kale | natural jus
31

grilled salmon
warm fennel | potato | tomato & baby arugula salad
pesto vinaigrette
29

potato crusted halibut
sautéed bacon and brussel sprout hash
pomegranate glaze | blistered lemon
36

steak & chops

(served with roasted field potatoes & seasonal vegetable)
“all chops from allan brother chicago”

grilled porterhouse pork chop
local elberta peach & balsamic butter
29

peppercorn crusted prime filet mignon
roasted garlic rosemary bone marrow reduction
39

grilled prime boneless ribeye
38 hr bone marrow reduction | truffled garlic butter
43

add petit lobster tail 15

side bites

parmesan potato puree	5
roasted potatoes	6
kennebec fries	5
sauteed seasonal mushrooms	7
bourbon maple glazed butternut squash	7
sauteed garlicky kale	5
chipotle mac & cheese	10
seasonal vegetables	8

cocktails | beer | wine

hand-crafted cocktails

rickey's cosmo	
mandarin vodka ginger liqour cranberry	12
apple fall cocktail	
gin apple cider honey cinnamon	12
pumpkin old fashioned	13
bourbon maple syrup pumpkin	
honey drop	
sage and lemongrass infused rum honey	13
poblano margartia	
tequila blood orange poblano	12
pear moscow mule	
pear vodka ginger beer cranberry	12
salted whiskey sour	
bourbon honey syrup egg white	14
salted white russian	
vodka salted caramel kaluha cream	14

beers on tap

	<i>abv</i>	<i>16oz</i>
faction pilsner	5.5%	7
firestone walker 805	4.75%	6
tremor golden lager	4.7%	6
mind haze ipa	6.2%	8
eel river organic amber ale	6.1%	8
scrimshaw pilsner	4.5%	7

private label wines by the glass

rutherford wine company

	<i>6 oz</i>	<i>btl</i>
sauvignon blanc	7	26
chardonnay	7	26
merlot	8	27
cabernet sauvignon	10	35

sparkling by the glass

	<i>6 oz</i>	<i>btl</i>
villa sandi, prosecco nv	10	35
roederer estate brut, anderson valley nv	15	60
piper sonoma brut rose napa nv	14	56

whites by the glass

	<i>6 oz</i>	<i>btl</i>
joel gott sauvignon blanc '17	10	35
whitehall lane sauvignon blanc, napa valley	10	36
trefethen riesling napa '18	11	39
fattoria sardi rose, italy '19	11	39
sonoma cutrer chardonnay, russian river '17	14	51
frank family chardonnay, napa '17	16	65

reds by the glass

	<i>6oz</i>	<i>btl</i>
buena vista pinot noir sonoma valley '18	14	51
buehler zinfandel, napa '17	14	45
whitehall lane cabernet sonoma valley '16	14	51
daou pessimist red blend paso robles '17	12	43
oberon merlot napa valley '17	15	55

wines by the bottle

sparkling

	<i>btl</i>
scharffenberger brut anderson valley nv	42
J vineyards brut cuvee sonoma nv	46
domain chandon brut napa nv	54
shramsburg blanc de blanc napa '15	80

sauvignon blanc

hanna russian river '17	33
mason napa '17	35
patland napa '15	50
cakebread napa '17	60

chardonnay

talbott <i>kali hart</i> sonoma '17	42
miner napa '17	50
jordan russian river '16	65
flora springs russian river '18	80

pinot noir

belle glos <i>las alturas</i> santa lucia highlands '17	58
saintsbury carneros '17	70
gary farrell russian river '16	85

zinfandel

cline <i>ancient vine</i> contra costa '16	35
dry creek <i>heritage</i> napa '17	45
ravenswood <i>dickerson</i> napa '15	56
biale <i>black chicken</i> napa '17	95

merlot / syrah

swanson merlot napa '16	65
pride merlot napa '17	100
baker lane syrah sonoma coast '16	53
copain <i>les voisins</i> syrah anderson valley '16	70
orin swift syrah <i>machete</i> napa '16	90

cabernet sauvignon / blends

louis martini sonoma '16	45
mondavi napa '17	58
justin napa '17	65
j.lohr paso robles '17	70
trinchero <i>mario's vineyard</i> napa '14	80
hall napa '15	95
jordan alexander valley '15	100
groth napa '14	120
silver oak alexander valley '15	145