

Oyster Bar

Raw Oysters

Half Shell Spicy Cocktail, Champagne-Chive Mignonette
Each 2.75 Dozen 30

Oysters Ceviche Habanero, Tortilla (4 Ea.) 16

Cooked Oysters

Maitre'D: Parsley, Garlic, Onions, Butter (4 Ea.) 12

Casino: Bacon, Leek, Red Pepper, Manchego (4 Ea.) 13

BBQ: Garlic-Barbecue Sauce (4 Ea.) 12

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 15

Sampler: One Of Each Cooked, Ceviche & Half Shell 18

Crispy Curry Calamari 12

Shaved Fennel, Harissa Aioli, Brandied Caper Cocktail Sauce

Cast Iron Roasted Mussels 11

Tomato Saffron Broth, Red Pepper Rouille, Crostini

Ahi Tuna Poke 18

Seaweed Salad Potato Gaufrettes, Wasabi Cream, Shiso Oil

Gulf Prawn Tempura 15

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 19

Poblano Cream, Herb & Chile Oils

Marinated Grilled Octopus 18

Chickpeas, Pickled Red Onions, Wild Arugula

Blackened Fish Tacos 13

Avocado, Cabbage, Cilantro-Mango Salsa, Corn Tortilla

Pan Roasted Gulf Prawns 14

Chile Cream, Grilled Lemon

Dungeness Crab Cocktail 17

Brandied Caper Cocktail Sauce

Gulf Prawn Cocktail 14

Brandied Caper Cocktail Sauce

Bar Eats

Soup of The Day 9 **French Onion Soup** 10

Roasted Beet Salad 11

Wild Arugula, Humboldt Fog, Almonds, Banyuls Vinaigrette

Baby Field Greens 11

Asian Pear, Fennel, Feta, Prosciutto, Cranberry Vinaigrette

House Made Grilled Flatbread 10

Caramelized Onion & Shaft's Bleu Spread, Olive Tapenade

½ lb. House Ground Burger 15

Cheddar, Aioli, Brioche Bun, French Fries

Kennebec Fries 6

Rosemary-Lemon Aioli

Steak Tartare 19

Capers, 25 Year Sherry Vinegar, Herbs, Ranch Yolk, Crostini

Charcuterie & Cheese

Cheese Board

Large (All Selections) 25 Small (Chef's choice of 3) 13

Shaft's Bleu, *Gold-Mine Aged*, Cow, Placer County, CA

Brie Le Cremeux, *Triple Cream*, Cow, France

Baquero, *Manchego*, 6 mo., Sheep, Spain

Cypress Grove, *Humboldt Fog*, Goat, Humboldt, CA

Pantaleo, *Formaggio, Di Capra*, Goat, Sardegna, Italy

Cowgirl Creamery, *Red Hawk*, Cow, Petaluma, CA

Local Honeycomb, Quince Paste, Candied Walnuts Crostini

Charcuterie Board

Large (All Selections) 25 Small (Chef's choice of 3) 13

Charlito's, *Campo Seco*, Astoria, NY

Pio Tosini, *Prosciutto*, 16 mo., Parma, Italy

Molinari, *Coppa*, San Francisco, CA

Bernina, *Bresaola*, Italy

Molinari, *Soppresatta*, San Francisco, CA

Charlito's, *Trufa Seca*, "Black Truffle Salami" Astoria, NY

Assorted Local Mustards, Marinated Olives, House Made
Pickled Vegetables, Roasted Garlic & Crostini

\$6 Happy Hour Eats

Available 2:30 – 5:30 Monday – Friday
Holidays Excluded

Crispy Curry Calamari Shaved Fennel, Harissa Aioli

½ lb. Steamed PEI Mussels Saffron Broth, Rouille Crostini

Blackened Fish Taco Mango Salsa, Corn Tortilla

Peel & Eat Prawns Spicy Cocktail Sauce

Duck Confit Spring Roll Thai Chili Dipping Sauce

Grilled Flatbread Shaft's Bleu Onion Spread, Olive Tapenade

Cheese & Charcuterie plate

¼ lb. House Ground Burger Cheddar, Aioli, Brioche Bun

Raw Oysters

Half Shell (3)

Spicy Cocktail, Champagne-Chive Mignonette

Oysters Ceviche (2)

Cilantro, Lime Juice, Habanero, Crisp Tortilla

Cooked Oysters

Maitre'D: (2) Parsley, Garlic, Onions, Butter

Casino: (2) Bacon, Leeks, Red Pepper, Manchego

BBQ: (2) Garlic-Barbecue Sauce

Beer / Cider

On Tap

- Ballast Point, Sculpin, India Pale Ale, San Diego 7**
Packs a bit of a sting just like a sculpin fish
- St. Florian's, 48/96, Citra Session Ale, Windsor 6**
Drinks like a pilsner with oomph! – light & crisp
- Bear Republic, Pace Car Racer, IPA, Cloverdale 7**
Hoppy aromas of pine & citrus with a smooth malt flavor
- Henhouse, Saison, Petaluma 6**
Farmhouse ale, peppery, light & crisp
- Moonlight, Death & Taxes, Black Lager, Santa Rosa 6**
San Francisco style, deceptively light-bodied
- Lost Coast, Great White, Belgian White, Eureka 6**
Witbier style, wheaty & citrusy
- Lagunitas, Lil' Sumpin', Wheat Ale, Petaluma 6**
Way smooth and silky with a nice wheatie-ness
- Stella Artois, Belgian Pilsner 6**

Bottled

- Corona, Mexico 5**
- Guinness Stout, Ireland 6.5**
- Amstel Light, Amsterdam 5**
- Pilsner Urquell, Czech Republic 5**
- Pabst Blue Ribbon, Milwaukee 3**
- Clausthaler, Non-Alcoholic Lager, Germany 5**
- Angry Orchard, Crisp Apple Cider, NY 5**
Just like biting into a fresh apple

Specialty Cocktails

- Aperol Spritz 10**
Aperol, Prosecco, Soda, Bitters
- Paloma 9**
El Jimador Tequila, Triple Sec, Ruby Red Grapefruit, Salt Rim
- Spellbound New York Sour 11**
Bulleit Bourbon, Lemon Juice, Simple Syrup
Floating layer of Spellbound Petite Syrah
- Classic Old Fashioned 10**
Maker's Mark Bourbon, Sugar, Bitters
Orange, Luxardo Cherry Syrup
- Standard Mule 10**
Russian Standard Vodka, Lime Juice, Bitters
Ginger Beer

Martinis

- Cucumber 11**
Hendricks Gin, Cucumber, Lemon Juice
- Blood Orange 11**
Hanson Mandarin Vodka, Solerno Blood Orange Liqueur, Soda
- The Ruby 10**
Deep Eddy Grapefruit Vodka, St Germain, Ruby Grapefruit Lime Juice
- Espresso Chocolate 12**
Three Olives Espresso Vodka, Godiva Dark Chocolate Liqueur
Kahlua, Cream
- The Rye Manhattan 11**
Sazerac Rye, Sweet Vermouth, Bitters, Luxardo Cherry Syrup
- Lemon Drop 10**
Three Olives Citron, Triple Sec, Lemon Juice, Sugar Rim

Happy Hour Drinks

Available 2:30 – 5:30 Monday – Friday
Holidays Excluded

Well Cocktails 5
(regular upcharges apply)

Wine

Red 6 / White 5

On Tap

- Ballast Point, Sculpin, India Pale Ale, San Diego 6**
- St. Florian's, 48/96, Citra Session Ale, Windsor 5**
- Bear Republic, Pace Car Racer, IPA, Cloverdale 6**
- Henhouse, Saison, Petaluma 5**
- Moonlight, Death & Taxes, Black Lager, Santa Rosa 5**
- Lost Coast, Great White, Belgian White, Eureka 5**
- Lagunitas, Lil' Sumpin', Wheat Ale, Petaluma 5**
- Stella Artois, Belgian Pilsner 5**

Bottled

- Corona, Mexico 4**
- Guinness Stout, Ireland 5**
- Amstel Light, Amsterdam 4**
- Pilsner Urquell, Czech Republic 4**
- Pabst Blue Ribbon, Milwaukee 2.50**
- Clausthaler, Non-Alcoholic Lager, Germany 4**
- Angry Orchard, Crisp Apple Cider, NY 4**