

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 14

Saffron Broth, Red Pepper Rouille, Crostini

Steamed Clams 15

Garlic, White Wine, Butter

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 Fare

Soup of The Day 9

French Onion Soup 10

Roasted Beet Salad 11

Baby Field Greens, Humboldt Fog, Almonds, Banyuls Vinaigrette

Kenwood Strawberry Salad 11

Wild Arugula, French Feta, Spiced Pecans, Balsamic Vinaigrette

½ lb. House Ground Burger 15

Cheddar, Aioli, Brioche Bun, Pomme Frites

Pomme Frites 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

Castel Regio, *Taleggio*, Cow, DOP, 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

Cremellini, *Tartufo*, Salt Lake City, Utah

Antica, *Prosciutto*, 14 mo., Parma, Italy

Hobbs', *Spicy Coppa*, Napa, CA

Leoncini, *Porchetta*, Reggio Emilia, Italy

Bernina, *Bresaola*, Italy

Fra' Mani, *Uncured Spicy Capicollo*, Berkeley, CA

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

Snacks

Candied Hobbs' Pork Belly 8

Warm Marinated Olives 6

Nuts of the Day AQ

Happy Hour

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

Well Cocktails 5
(regular upcharges apply)

Imagery Pinot Noir 6

All Beers \$1 off

Angeline Sauvignon Blanc 5

Happy Hour Snacks 6

Crispy Curry Calamari Shaved Fennel, Harissa Aioli

Steamed PEI Mussels Saffron Broth, Rouille Crostini

Blackened Fish Taco Mango Salsa, Corn Tortilla

Peel & Eat Prawns Spicy Cocktail Sauce

Cheese & Charcuterie plate

½ 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 Ale, Eureka 6

Witbier style, wheaty & citrusy

Lagunitas, Lil' Sumpin, Pale Wheat Ale, Petaluma 6

Way smooth & silky with a nice wheatie-ness

Sonoma Springs Brewing Co., Kolsch 6

Light and dry, perfect for hot summer days

Bottled

Corona, Mexico 5

Guinness Stout, Ireland 6.5

Amstel Light, Amsterdam 5

Pilsner Urquell, Czech Republic 5

Pabst Blue Ribbon, Milwaukee 3.5

Clausthaler, Non-Alcoholic Lager, Germany 5

Angry Orchard, Crisp Apple Cider, NY 5

Just like biting into a fresh apple

Specialty Cocktails

Aperol Spritz 11

Aperol, Prosecco, Soda, Bitters

Spellbound New York Sour 12

Bulleit Bourbon, Lemon, Simple Syrup

Floating Layer of Spellbound Petite Syrah

Apricot Smash 12

Makers Mark Bourbon, Apricot Syrup, Lemon, Mint

An American In Paris 11

Ginny's Gin, Pernod, Simple Syrup, Serrano & Cilantro

Salt & Stone Bloody Mary 14

Hanson Organic Vodka, Prawn, Chile Salted Rim

Margarita Caliente 10

El Jimador Tequila, Grapefruit, Triple Sec, Lime

Jalapeno, Guajillo Chile Salt Rim

Standard Mule 11

Russian Standard Vodka, Lime, Bitters, Ginger Beer

Martinis

The Ruby 10

Deep Eddy Grapefruit Vodka, St Germain, Grapefruit & Lime

Lemon Drop 10

Three Olives Citron, Triple Sec, Lemon Juice, Sugar Rim

Cucumber 11

Hendrick's Gin, Cucumber, Lemon Juice

Lavender Bees Knees 11

Sonoma Brothers Gin, Lavender Honey Simple, Lemon Juice

Gypsy of the Moon 12

Brokers Gin, St. Germain, Green Chartreuse, Lime

The Rye Manhattan 12

Bulleit Rye, Sweet Vermouth, Bitters, Cherry Syrup

Wine by the Glass

Sparkling & Champagne

6 oz. 9 oz.

Gérard Bertrand, Brut Rosé, France 9

Roederer Estate, Brut, Anderson Valley 12

Villa Sandi, "Il Fresco" Prosecco, Italy 10

Trouillard, Brut, Extra Dry, France 16

White & Rosé

Hendry, Albarino, Napa Valley 2016 12 18

Annadel, Chardonnay, Sonoma 2015 12 18

Frank Family, Chardonnay, Napa 2016 18 27

Macrostie, Chardonnay, Sonoma 2016 10 15

J Vineyards, Pinot Gris, RRV 2017 8 12

Angeleine, Sauv Blanc, Sonoma 2017 6 9

Kunde, Sauv Blanc, Sonoma 2017 10 15

Taft Street, Sauv Blanc, RRV 2017 12 18

Seghesio, Vermentino, RRV 2016 10 15

Cline, "Ancient Vines" Rosé, 2017 8 12

Copain, Rosé, North Coast 2017 14 21

Lasseter, "Enjoué" Rosé, Sonoma 2016 16 24

Red

Buehler, Cabernet, Napa Valley 2015 12 18

Laurel Glen, Cabernet, Glen Ellen 2014 18 27

Silver Oak, Cab, Alexander Valley 2014 32 48

Simi, Cabernet, Alexander Valley 2015 10 15

St. Anne's, Malbec, Sonoma 2014 16 24

Matanzas Creek, Merlot, Sonoma 2013 12 18

Kenwood, Merlot, Sonoma Valley 2013 14 21

Spellbound, Petite Sirah, CA 2015 8 12

Andrew Rich, Pinot Noir, OR 2014 16 24

Imagery, Pinot Noir, California 2016 10 15

La Rochelle, Pinot Noir, Sonoma 2015 18 27

Alexander Valley, Syrah, Sonoma 2016 12 18

MacLeod, Zinfandel, Sonoma 2014 12 18

St. Francis, "Old Vines" Zinfandel, 2015 14 21