

## 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** 13

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

**Persimmon Salad** 11

Field Greens, Spiced Pecans, 25 yr. Sherry Vinaigrette

Pomegranate, Laura Chenel Chèvre Toast Points

**½ lb. House Ground Burger** 15

Cheddar, Aioli, Brioche Bun, Pomme Frites

**Truffle Pomme Frites** 7

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

**Isigny Ste Mère**, *Mimolette*, Cow, Vieille, France

Local Honeycomb, Quince Paste, Candied Walnuts Crostini

### Charcuterie Board

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

**Creminelli**, *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

**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

- Lost Coast, Great White, Belgian Ale, Eureka 6**  
Witbier style, wheaty & citrusy
- Henhouse, Saison, Petaluma 6**  
Farmhouse ale, peppery, light & crisp
- Sonoma Springs Brewing Co., Kolsch 6**  
Light and dry, perfect for hot summer days
- Moonlight, Death & Taxes, Black Lager, Santa Rosa 6**  
San Francisco style, deceptively light-bodied
- St. Florian's, 48/96, Citra Session Ale, Windsor 6**  
Drinks like a pilsner with oomph! – light & crisp
- Sonoma Springs, Divine Harvest Dunkleweissbier 7**  
Dark, unfiltered wheat ale. Mild caramel, cloves & banana
- Lagunitas, Lil' Sumpin, Pale Wheat Ale, Petaluma 6**  
Way smooth & silky with a nice wheatie-ness
- Ballast Point, Sculpin, India Pale Ale, San Diego 7**  
Packs a bit of a sting just like a sculpin fish

## 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

- Berry Good Thyme 11**  
Sonoma Brothers Gin, Cranberry~Thyme Simple, Lemon
- Walnut Old Fashioned 12**  
Bulleit Bourbon, Cinnamon~Walnut~Brown Sugar Simple, Bitters, Cherry Juice
- Apricot Smash 12**  
Makers Mark Bourbon, Apricot Syrup, Lemon, Mint
- Rhus-Tea Nail 11**  
Dewar's Scotch, Drambuie, Sumac~Rosemary Simple, Lemon
- 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 11**  
Deep Eddy Grapefruit Vodka, St Germain, Grapefruit & Lime
- Lemon Drop 11**  
Three Olives Citron, Triple Sec, Lemon Juice, Sugar Rim
- Whiskey Sour 13**  
Elijah Craig Bourbon, Lemon & Lime, Simple, Egg White, Bitters
- White Chocolate Cherry 15**  
Grey Goose Cherry, Godiva White, Chambord, Chocolate Rim
- Gypsy of the Moon 12**  
Brokers Gin, St. Germain, Green Chartreuse, Lime
- The Rye Manhattan 12**  
Redemption Rye, Sweet Vermouth, Bitters, Cherry Syrup

## Wine by the Glass

<u>Sparkling &amp; Champagne</u>	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, <u>Albarino</u> , Napa Valley 2016	12	18
Annadel, <u>Chardonnay</u> , Sonoma 2015	12	18
Frank Family, <u>Chardonnay</u> , Napa 2016	18	27
Macrostie, <u>Chardonnay</u> , Sonoma 2016	10	15
J Vineyards, <u>Pinot Gris</u> , RRV 2017	8	12
Angeleine, <u>Sauv Blanc</u> , Sonoma 2017	6	9
Kunde, <u>Sauv Blanc</u> , Sonoma 2017	10	15
Quivira, <u>Sauv Blanc</u> , Dry Creek 2017	12	18
Seghesio, <u>Vermentino</u> , RRV 2016	10	15
Miner, <u>Viognier</u> , California 2016	10	15
Cline, "Ancient Vines" <u>Rosé</u> , 2017	8	12
Copain, <u>Rosé</u> , North Coast 2017	14	21
Lassester, "Enjoué" <u>Rosé</u> , Sonoma 2016	16	24

## Red

Ordaz, <u>Cabernet</u> , Sonoma County 2014	14	21
Ramey, <u>Cabernet</u> , Napa Valley 2014	18	27
Silver Oak, <u>Cab</u> , Alexander Valley 2014	32	48
Simi, <u>Cabernet</u> , Alexander Valley 2015	10	15
St. Anne's, <u>Malbec</u> , Sonoma 2014	16	24
Matanzas Creek, <u>Merlot</u> , Sonoma 2013	12	18
Kenwood, <u>Merlot</u> , Sonoma Valley 2013	14	21
Spellbound, <u>Petite Sirah</u> , CA 2015	8	12
Andrew Rich, <u>Pinot Noir</u> , OR 2014	16	24
Imagery, <u>Pinot Noir</u> , California 2016	10	15
La Rochelle, <u>Pinot Noir</u> , Sonoma 2015	18	27
Alexander Valley, <u>Syrah</u> , Sonoma 2016	12	18
MacLeod, <u>Zinfandel</u> , Sonoma 2014	12	18
St. Francis, "Old Vines" <u>Zinfandel</u> , 2015	14	21