

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

Basil Aioli, Pickled Delicata, Calabria Chili Coulis

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

Wild Arugula, Humboldt Fog, Almonds, Banyuls Vinaigrette

Field Greens & Persimmon Salad 11

Pecans, Sherry Vinaigrette, Pomegranate, Laura Chenel Chèvre

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

Duck Leg Confit 16

Balsamic Braised Onions, Crostini

Burrata & Hobbs' Tasso 15

Spicy Parsley Pesto, Lava Salt, Micro Greens, Crostini

Chicken Liver Pate 15

Strawberry-Pepper Relish, Crostini

Happy Hour

Available 2:30 – 5:30 Monday – Friday

Holidays Excluded

Angeline Sauvignon Blanc 5 • Imagery Pinot Noir 6

Well Cocktails 5 (regular upcharges apply) • All Beers \$1 off

Happy Hour Fare \$6

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, Butter

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

BBQ: (2) Garlic-Barbecue Sauce

Crispy Curry Calamari Shaved Fennel, Harissa Aioli

½ lb. House Ground Burger Cheddar, Aioli, Brioche Bun

Steamed Mussels Saffron Broth, Rouille Crostini

Blackened Fish Taco Mango Salsa, Corn Tortilla

Truffle Pomme Frites Rosemary-Lemon Aioli

Peel & Eat Prawns Spicy Cocktail Sauce

Cheese & Charcuterie Plate

Warm Olives or Nuts of the Day

Gelato or Sorbet Sugar Cookie

Dessert of the Day

Bar Snacks

Candied Hobbs' Pork Belly 8

Warm Marinated Olives 6

Nuts of the Day 7

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, Membrillo, Nuts, 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

Mustards, Olives, Pickled Vegetables, Roasted Garlic, Crostini

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 & 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	
<u>White & Rosé</u>		
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 Valley 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
Lasseter, "Enjoué" <u>Rosé</u> , Sonoma 2016	16	24
<u>Red</u>		
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
Trione, <u>Bordeaux Blend</u> , AV 2014	14	21
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	10	15