

## 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

Fresno & Jalapeno Peppers, Preserved Lemon 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** 19

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** 14

Avocado, Cabbage, Cilantro-Mango Salsa, Corn Tortilla

**Pan Roasted Gulf Prawns** 14

Chile Cream, Grilled Lemon

**Dungeness Crab Cocktail** 18

Brandied Caper Cocktail Sauce

**Gulf Prawn Cocktail** 15

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

**Winter Chicory Salad** 11

Radicchio, Frisée, Blood Orange, Pear, Bleu, Almond Vinaigrette

**½ lb. House Ground Burger** 15

Cheddar, Aioli, Brioche Bun, Pommes 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 6 • Imagery Pinot Noir 6**

**Carmel Road Chardonnay 6**

**Well Cocktails 6** (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** Peppers, Lemon Aioli

**¼ 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) 14

**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) 14

**Housemade** Chicken Liver Pâté

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

**Hobbs'**, Spicy Coppa, Napa, CA

**Leoncini**, Porchetta, Reggio Emilia, Italy

**Bernina**, Bresaola, Italy

**Creminelli**, Tartufo, Salt Lake City, Utah

Mustards, Olives, Pickled Vegetables, Roasted Garlic, Crostini

**Sonoma County's Martini Madness 2019 Winner**  
**Salt & Stone's "Love Potion"**

Hanson's Organic Vodka, Rose Simple, Crème de Violette  
 And of Course, a Quarter to Play the Love Tester

## Beer / Cider

### On Tap

- Russian River Brewery, Damnation, Belgian Ale, 7**  
 Fruity/banana aroma & a smooth dry, spicy finish
- Henhouse, Saison, Petaluma 6**  
 Farmhouse ale, peppery, light & crisp
- Sonoma Springs Brewing Co., Kolsch, Sonoma 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**
- Scrimshaw Pilsner, North Coast Brewing, Fort Bragg 5**
- Racer 5 IPA, Bear Republic Brewing, Healdsburg 5.5**
- Clausthaler, Non-Alcoholic Lager, Germany 5**
- Angry Orchard, Crisp Apple Cider, NY 5**

## Specialty Cocktails

- Berry Good Thyme 11**  
 Sonoma Brothers Gin, Cranberry~Thyme Simple, Lemon
- Walnut Old Fashioned 12**  
 Bulleit, Cinnamon~Walnut~Brown Sugar Simple, Bitters, Cherry
- 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 Jador, Grapefruit, Triple Sec, Jalapeno, 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	
Pierre Gobillard, Brut, France	18	

### 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
Carmel Road, <u>Chard</u> , Monterey 2017	8	12
J Vineyards, <u>Pinot Gris</u> , RRV 2017	8	12
Angeline, <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>Vioqnier</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

### 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
Smith & Hook, <u>Cab</u> , Central Coast 2016	10	15
Trione, <u>Bordeaux Blend</u> , AV 2014	14	21
St. Anne's, <u>Malbec</u> , Sonoma 2014	16	24
Schug, <u>Merlot</u> , Sonoma Valley 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
Ledson, <u>Zinfandel</u> , Dry Creek 2015	12	18
St. Francis, "Old Vines" <u>Zinfandel</u> , 2015	10	15