

Oyster Bar

Raw Oysters

Half Shell Spicy Cocktail, Champagne-Chive Mignonette
Each 2.75 Dozen 32

Oysters Ceviche Habanero, Tortilla (4 Ea.) 16

Cooked Oysters

Maitre'D: Parsley, Garlic, Onions, Butter (4 Ea.) 14

Casino: Bacon, Leek, Red Pepper, Manchego (4 Ea.) 15

BBQ: Garlic-Barbecue Sauce (4 Ea.) 14

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 16

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

Crispy Curry Calamari 13

Chile Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Cast Iron Roasted Mussels 14

Saffron Broth, Red Pepper Rouille, Crostini

Steamed Clams 17

Garlic, White Wine, Butter

Lobster Roll 24

Aioli, Leaf Lettuce, Shallot, Buttered Brioche Bun

Sesame & Spice Crusted Rare Tuna 19

Asian Slaw, Pickled Shitake, Wasabi Aioli, Yuzu Gastrique

Gulf Prawn Tempura 16

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 19

Basil Aioli, Quick Pickle, Calabria Chili Coulis

Marinated Grilled Octopus 18

Chickpeas, Pickled Red Onions, Wild Arugula

Blackened Fish Tacos 16

Avocado, Cabbage, Cilantro-Mango Salsa, Corn Tortilla

Pan Roasted Gulf Prawns 15

Chile Cream, Grilled Lemon

Seafood Cocktails:

Dungeness Crab 18 / Gulf Prawn 15 / Bay Shrimp 13

Brandied Caper Cocktail Sauce

Bar Fare

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

Roasted Beet Salad 12

Arugula, Kite Hill Almond Ricotta, Almonds, Verjus Gastrique

Winter Chicory Salad 11

Radichio, Escarole, Citrus, Feta, Fennel, Honey Vinaigrette

Salmon Burger 20

Napa Cabbage, Caper Remoulade, Brioche Bun

½ lb. House Ground Burger 17 ("Impossible" Vegan Burger) +2

Cheddar, Aioli, Brioche Bun, Pommes Frites

KenWedge Salad 11

Blistered Cherry Tomatoes, Hobbs' Bacon, Shaft's Bleu, Shallots

Truffle Pommes Frites with Rosemary-Lemon Aioli 10

Steak Tartare 19

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

Duck Leg Confit 16

Balsamic Braised Onions, Crostini

Burrata 15

Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini

Duck Liver Pate with Pistachio 15

Strawberry-Pepper Relish, Crostini

Happy Hour

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

Simi Sauvignon Blanc 6

Sean Minor Pinot Noir 6 St. Francis Chard 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, Parmesan

Bay Shrimp Cocktail 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

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 Duck 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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Beer / Cider

On Tap

- Henhouse, Oyster Stout, Petaluma 7**
Oyster Shell Calcium, Coffee, Salted Brownie
- Sonoma Springs Brewing Co., Kolsch, Sonoma 6**
Light And Dry, Perfect For Hot Summer Days
- Moonlight, Reality Czeck, Pilsner, Santa Rosa 6**
Reminiscent Of Fresh Baked Bread & Dreamy Floral Hops
- Plow Brewing Company, Plow Hazy IPA, Santa Rosa 7**
Smooth Hazy IPA, Pineapple, Apricot, White Grapes
- Bear Republic, Red Rocket Amber Ale, Santa Rosa 7**
Full Bodied, and Hoppy with Sweet Caramel Malt Flavors
- Lagunitas, Lil' Sumpin, Pale Wheat Ale, Petaluma 6**
Way Smooth & Silky With A Nice Wheatie-Ness
- Russian River Brewery, Blind Pig, IPA, Santa Rosa 7**
Full-Bodied, very hoppy, with citrus, pine, fruity notes
- Cooperage, Mello Sunshine, American Wheat, Santa Rosa 6**
Mild, Flourlike Malt Flavor. Brewed With Pacific Jade

Bottled

- Corona, Mexico 6**
- Guinness Stout, Ireland 7**
- Amstel Light, Amsterdam 6**
- Edelstoff, Augustiner Braeu München, Germany 8**
- Scrimshaw Pilsner, North Coast Brewing, Fort Bragg 6**
- Racer 5 IPA, Bear Republic Brewing, Healdsburg 6.5**
- Golden State Cider, Mighty Hops, Sebastopol 9**
- Pliny, Russian River Double IPA, Windsor 15**
- Clausthaler, Non-Alcoholic Lager, Germany 6**

Specialty Cocktails

- Blackberry Hummingbird 12**
Prosecco, St. Germaine, Blackberry Purée Club Soda, Lime 12
- The Smokin' Apple 12**
La Luna Mezcal, Apple Cider, Lemon Juice
- Berry Good Thyme 11**
Sonoma Brothers Gin, Cranberry~Thyme Simple, Lemon
- Always Sunny in California 15**
Gray Whale Gin, Muddled Cucumber, Fennel Shrub, Lime
- Salt & Stone Bloody Mary 14**
Hanson Organic Vodka, Prawn, Chile Salt Rim
- Pear With Me 14**
Grey Goose La Poire, Cinnamon Simple, Lemon Juice
- Perfect Fusion 13**
Armout Vodka, Strawberry Balsamic Shrub, Lemon
Cracked Black Pepper
- Pecan Pie Old Fashioned 12**
Four Roses Bourbon, Pecan Pie Syrup, Pecan Bitters

Martinis

The Ruby 11

Deep Eddy Grapefruit Vodka, St Germain, Grapefruit & Lime

Buy Buy This American Pie 12

Salted Caramel Vodka, Organic Apple Juice, Godiva White Cinnamon Simple, Graham Cracker Rim

A'mond Joy 13 (We Shake the L out of It!)

Grey Goose Vanilla Vodka, Amaretto, Cream
Toasted Coconut, Chocolate Syrup

Turner's Tini 14

Ginny's Gin, Amaretto, Orange

Port On Me 13

HOBS Gin, Fonseca Bin 27 Port, Pomegranate Juice,
Lime Juice, Rosemary

Rhymes with Orange 15

Redemption Rye, Blood Orange Liqueur, Orange Bitters

Wine by the Glass

Sparkling & Champagne

	6 oz.	9 oz.
Gérard Bertrand, Brut Rosé, France	11	
Roederer Estate, Brut, Anderson Valley	13	
Villa Sandi, "Il Fresco" Prosecco, Italy	10	
Pierre Gobillard, Brut, France	19	

White & Rosé

Bokisch, <u>Albarino</u> , Lodi 2018	10	15
Annadel, <u>Chardonnay</u> , Sonoma 2016	12	18
Frank Family, <u>Chardonnay</u> , Napa 2017	18	27
St. Francis, <u>Chardonnay</u> , Sonoma 2018	10	15
Ram's Gate, <u>Pinot Blanc</u> , Carneros 2018	12	18
Seamus, "Pearl" <u>Pinot Gris</u> , Lodi 2016	10	15
Simi, <u>Sauv Blanc</u> , Sonoma 2018	8	12
Kunde, <u>Sauv Blanc</u> , Sonoma Valley 2018	10	15
Stonestreet, <u>Sauv Blanc</u> , AV 2017	12	18
Seghesio, <u>Vermentino</u> , RRV 2018	10	15
Cline, <u>Vioqnier</u> , North Coast 2018	8	12
Copain, <u>Rosé</u> , North Coast 2018	14	21
Ch. Léoube, <u>Rose</u> , France 2018	12	18

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 2015	32	48
Smith & Hook, <u>Cab</u> , Central Coast 2017	12	18
Trione, <u>Bordeaux Blend</u> , AV 2015	14	21
Schug, <u>Merlot</u> , Sonoma Valley 2015	12	18
Spellbound, <u>Petite Sirah</u> , CA 2016	8	12
Andrew Rich, <u>Pinot Noir</u> , OR 2015	16	24
Sean Minor, <u>Pinot Noir</u> , California 2018	10	15
La Rochelle, <u>Pinot Noir</u> , Sonoma 2014	18	27
Alexander Valley, <u>Syrah</u> , Sonoma 2017	12	18
Ledson, <u>Zinfandel</u> , Dry Creek 2015	14	21
St. Francis, "Old Vines" <u>Zinfandel</u> , 2016	10	15