

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

Old Caz , Acreage, Hazy IPA, Rohnert Park 7
Hazy, Soft, Tropical, Citrus

Anderson Valley, Boont Amber Ale, Boonville 7
Caramel Sweetness, Herbal Spicy Bitterness

Lagunitas, Little 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

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
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

Happy Hour

Available 2:30 – 5:30 Monday – Friday

Beverages

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

Cooked Oysters

Maitre'D: (2) Parsley, Garlic, Butter

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

BBQ: (2) Garlic-Barbecue Sauce

Crispy Curry Calamari Peppers, Harissa Aioli

¼ lb. House Ground Burger Cheddar, Aioli, Brioche Bun

Steamed Mussels Saffron Broth, Rouille Crostini

Blackened Snapper Taco Mango Salsa, Corn Tortilla

Truffle Pomme Frites Rosemary-Lemon Aioli, Parmesan

Bay Shrimp Cocktail Spicy Cocktail Sauce

Cheese & Charcuterie Plate

Warm Olives or Spiced Pecans

Gelato or Sorbet Sugar Cookie

Dessert of the Day

Bar

Candied Hobbs' Pork Belly 8

Warm Marinated Olives 6

Spiced Pecans 7

Soup of The Day 9

French Onion Soup 11

Roasted Beet Salad 12

Wild Arugula, Goat Cheese, Almonds, Vinaigrette

Kenwood Strawberry Salad 11

Baby Lettuce, Feta, Fried Pecans, Sherry Vinaigrette

Lil' Gem Caesar 12

Grana Padano, Boquerón's, Crostini, Parm Chip

Duck Leg Confit 16

Balsamic Braised Onions, Crostini

Steak Tartare 19

Shallots, Capers, House Worcestershire, Dijon, Herbs

Ranch Yolk, Crostini

Duck Liver Pâté with Pistachio 15

Strawberry-Pepper Relish, Crostini

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

Truffle Pommes Frites 10

with Rosemary-Lemon Aioli

Burrata 15

Castelvtrano Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini

Ahi Tuna Poke 20

Wasabi Aioli, Yuzu Gastrique, Poppadom Crisps

Gulf Prawn Tempura 16

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 20

Basil Aioli, Quick Pickle, Calabrian Chili Coulis

Marinated Grilled Octopus 18

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

Blackened Snapper Tacos 16

Mango Salsa, Cabbage, Avocado Cilantro Cream, Arbol Aioli

Pan Roasted Gulf Prawns 16

Chile, Grilled Lemon

Seafood Cocktails

Brandied Caper Cocktail Sauce

Dungeness Crab 20 / Gulf Prawn 16 / Bay Shrimp 13

Specialty Cocktails

Blackberry Hummingbird 12

Prosecco, St. Germaine, Blackberry Purée, Club Soda, Lime

Prickly Pear Margarita 16

El jimador Tequila, Triple Sec, Lime, Prickly Pear Purée

Earl of Rosemary 13

Coit Gin, Rosemary-Honey 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

Tree Hugger 13

Redwood Whiskey, Citrus-Spice Simple

Peanut Butter Old Fashioned 12

Skrewball & Sazerac Rye Whiskeys, Bitters, Cherry

Martinis

The Ruby 11

Deep Eddy Grapefruit Vodka, St Germain, Grapefruit & Lime

Made in the Shade 13

Habanero Vodka, Pineapple Syrup, Lime, Spicy Rim

Perfect Pear 16

Grey Goose Pear, St Germaine, Pear Purée, Lime, Prosecco

Blue Butterfly 10

Stoli Blueberry, Butterfly Pea Simple, Lime

Green Tea-Ni 11

Charbay Green Tea Vodka, Honey Simple, Lemon

Rhymes with Orange 15

Redemption Rye, Blood Orange Liqueur, Orange Bitters