

Happy Hour

Available 2:30 – 5:30 Monday – Friday / Holidays excluded
In order to accommodate our guests, we are limiting
Happy Hour seating to one happy hour (60 minutes)

Beverages

Benziger 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 Nuts of the Day

Gelato or Sorbet Sugar Cookie

Dessert of the Day

Oysters

Raw (please inquire with your server for today's selection)

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Cooked

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

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

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

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

Oyster Sampler 18

One Each Cooked & Two Chilled Raw (Chef's Choice)

Bar Fare

French Onion Soup 11

Roasted Beet Salad 12

Wild Arugula, Humboldt Fog Goat Cheese, Almonds, Vinaigrette

Green Apple Salad 11

Baby Lettuce, Shaft's Bleu, Dried Cranberry, Pumpkin Seeds

Spiced Apple Cider Vinaigrette

Lil' Gem Caesar 12

Grana Padano, Boquerónes, Croutons

Steak Tartare 19

Shallots, Capers, House Worcestershire, Dijon, Ranch Yolk, Crostini

Duck Liver Pâté with Pistachio 15

Strawberry-Pepper Relish, Crostini

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

Cheddar, Aioli, Brioche Bun, Pommes Frites

Truffle Pommes Frites 10

with Rosemary-Lemon Aioli

Crispy Curry Calamari 13

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Burrata 15

Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini

Duck Leg Confit 16

Balsamic Braised Onions, Crostini

Marinated Grilled Octopus 18

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

Ahi Tuna Poke 20

Wasabi Aioli, Yuzu Gastrique, Poppadum Crisps

Gulf Prawn Tempura 16

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Salmon Burger 20

Wild Arugula, Tomato, Red Onion, Lemon Aioli, Brioche Bun

Dungeness Crab Cake 20

Basil Aioli, Quick Pickle, Calabrian Chili Coulis

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

Snacks

Candied Hobbs' Pork Belly 8

Warm Marinated Olives 6

Nuts of the Day 7

Soup of The Day 9

Entrée Salads

Shanghai Chicken 18

Baby Lettuce, Napa Cabbage, Carrot, Almonds, Mandarins, Kaffir
Lime Vinaigrette, Crispy Noodles

Seafood Louie

Lil' Gem, Avocado, Egg, Tomatoes, Cucumber, Broccolini, Olives,
Louie Dressing

Dungeness Crab Louie sm. 19 / lg. 24

Bay Shrimp Louie sm. 15 / lg. 17

Combo - Crab, Shrimp & Prawn sm. 21 / lg. 26

Classic Caesar Salads With....

Romaine Hearts, Grana Padano, Croutons, Boquerón's

Grilled Gulf Prawns 20

Broiled Salmon 24

Grilled Chicken Breast 16

Blackened Snapper 20

Bar Menu

Beer / Cider

On Tap

- Moonlight Brewing Co., Reality Czech, Pilsner, Sonoma 7**
Soft, Delicate, and Clean with Distinct Freshness and Floral Hops
- Sonoma Springs Brewing Co., Altbier, Sonoma 7**
Bready, Malty, Light Aroma of Chocolate and Smoke
- Fog Belt, Atlas Blonde, Blonde Ale, Santa Rosa 7**
Light Body and a Fruity Hop Aroma
- Cooperage Brewing Co., Kettle Sour, Santa Rosa 7**
Brewed with 2,000 lbs of Peaches: Light, Peachy, Sour
- Bear Republic, Thru The Haze, IPA, Santa Rosa 7**
Hopcentric Bitterness in a Balanced Flavor Profile
- Russian River Brewing, Happy Hops, IPA, Santa Rosa 7**
Fresh Citrus and Hop Aroma, Mildly Bitter Aftertaste
- Henhouse, An Honest Day's Work**
Red Rye Saison Petaluma 7
Sweet & Spicy with Rosemary, Apricot, Plum & Rye
- Barrel Brothers, Por Que No, Amber Lager, Windsor 7**
"American Adjunct" Style, Well Balanced Between Crisp & Malty

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 Dry, Sebastopol 9**
- Golden State Cider, Hamaica, Sebastopol 9**
- Pliny The Elder, Russian River Double IPA, Windsor 15**
- Clausthaler, Non-Alcoholic Lager, Germany**

Charcuterie & Cheese

Served With Chef Accompaniments

Charcuterie Board

Large (All Six Selections) 25 Small (First Three) 14

House Made Duck Liver Pâté

- Antica, Prosciutto, 14 mo., Parma, Italy**
- Bernina, Bresaola, Italy**
- Molinari, Spicy Coppa, San Francisco, CA**
- Leoncini, Porchetta, Reggio Emilia, Italy**
- Creminelli, Tartufo, Salt Lake City, Utah**

Cheese Board

Large (All Six Selections) 25 Small (First Three) 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**
- Beemster, Aged Gouda, Cow, Holland**

Specialty Cocktails

- Margarita Caliente 12**
El Jimador Tequila, Triple Sec, Lime, Jalapeños, Chili Salt Rim
- Up In Smoke 14**
La Luna Mezcal, Crème de Cassis, Raspberry, Lemon, Cucumber
- Salt & Stone Bloody Mary 14**
Hanson Organic Vodka, Prawn, Chile Salt Rim
- Peachy Kween 13**
Woodford Reserve, Peach Schnapps, Peach, Spiced Simple
- Rum Away With Me 11**
Mt. Gay Rum, Tamarind Simple, Orange, Bitters
- Blackberry Bramble 12**
Ginny's Gin, Blackberry Puree, Lemon, Simple, Egg White
- Apple Cider Old Fashioned 12**
High West Double Rye, Apple Cider Simple, Bitters, Cherry
- Prickly Pear Hummingbird 14**
Prosecco, St. Germaine, Prickly Pear Purée, Club Soda, Lime

Martinis

- The Ruby 11**
Deep Eddy Grapefruit Vodka, St Germain, Grapefruit & Lime
- Whiskey A Go-Go 13**
Sazerac Rye, Maraschino Liqueur, Pom Juice, Honey, Lemon
- Perfect Pear 16**
Grey Goose Pear, St Germaine, Pear Purée, Lime, Prosecco
- Starry Night 12**
Young & Yonder Vodka, Lychee Puree, Cointreau
- Whiskey Business 13**
Redwood Empire Whiskey, Lemon, Lime, Simple, Egg White
- Green Tea-Ni 11**
Charbay Green Tea Vodka, Honey Simple, Lemon

Non-Alcoholic Navarro Vineyards Juicers \$7

Darling Clementine

Verjus, Lime Juice, Clementine, Simple, Club Soda

Pinot Noir Spritz

Pinot Noir Juice, Lime Juice, Club Soda, Grapes

Apricot Splash

Verjus, Apricot Simple, Lemon Juice, Mint

Pomegranate Nontini

Pinot Noir Juice, Pomegranate, Lime Juice

Non-Alcoholic Italian Sodas \$6

Fruit Puree, Simple & Soda

Blackberry, Pear, Peach, Prickly Pear, Raspberry, Apricot

Soft Beverages

Coke, Sprite, Orange Fanta, Ginger Ale \$3.50

Iced Tea, Lemonade, Arnold Palmer \$3.50

Root Beer \$4.00