

## Happy Hour

Available 2:30 – 5:00 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

**Salt Springs Mussels** Wine, Garlic, Butter, Rouille Crostini

**Blackened Snapper Taco** Mango Salsa, Corn Tortilla

**Pomme Frites** Truffle Aioli

**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**

## 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

Little Gem, Avocado, Egg, Tomatoes, Cucumber

Broccolini, Olives, Louie Dressing

**Dungeness Crab Louie sm. 20 / 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 21 Broiled Salmon 25**

**Grilled Chicken Breast 18 Blackened Snapper 21**

**Seared Ahi Tuna 25**

## 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 19**

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

## Bar Fare

**Soup of The Day Cup 6 Bowl 9**

**French Onion Soup 12**

**Roasted Beet Salad 12**

Wild Arugula, Laura Chenel Goat Cheese, Almonds, Vinaigrette

**Green Apple Salad 11**

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

Spiced Apple Cider Vinaigrette

**Little Gem Caesar 12**

Grana Padano, Boquerónes, Croutons

**Steak Tartare 19**

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

**Duck Liver Pâté with Pistachio 15**

Strawberry-Pepper Relish, Crostini

**½ lb. House Ground Burger 18 ("Impossible" Vegan Burger) +2**

Cheddar, Aioli, Brioche Bun, Pommes Frites

**Pommes Frites 9**

Truffle Aioli

**Crispy Curry Calamari 14**

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

**Grilled Spanish Octopus 18**

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

**Salt Springs Mussels 18**

Garlic, White Wine, Butter, Chili Flakes

Red Pepper Rouille, Crostini

**Ahi Tuna Poke 20**

Wasabi Aioli, Yuzu Gastrique, Wonton Crisps

**Beer Battered Gulf Prawns 17**

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

**Seared Ahi Tuna Sandwich 20**

Wild Arugula, Tomato, Wasabi Aioli, Brioche Bun

**Dungeness Crab Cake 20**

Basil Aioli, Quick Pickle, Calabrian Chili Coulis

**Blackened Snapper Tacos 17**

Mango Salsa, Cabbage, Avocado Cilantro Cream, Arbol Aioli

**Pan Roasted Gulf Prawns 17**

Chile, Grilled Lemon

### Seafood Cocktails

Brandied Caper Cocktail Sauce

**Dungeness Crab 20 / Gulf Prawn 16 / Bay Shrimp 13**

## Bar Menu

### Beer / Cider

#### On Tap

- Sonoma Springs Brewing Co., Kolsch, Sonoma 8**  
Light And Dry, Perfect For Hot Summer Days
- Moonlight Brewing Co., Reality Czech, Pilsner, Sonoma 7**  
Soft, Delicate, and Clean with Distinct Freshness & Floral Hops
- Barrel Brothers, Por Que No, Amber Lager, Windsor 8**  
"American Adjunct" Style, Well Balanced, Crisp & Malty
- Cooperage Brewing Co, Black Lager, Santa Rosa 7**  
Light Bodied, with notes of Chocolate & Coffee
- Henhouse, An Honest Day's Work, Red Rye Saison, Petaluma 7**  
Sweet & Spicy with Rosemary, Apricot, Plum & Rye
- Sonoma Springs Brewing Co., Altbier, Sonoma 8**  
Bready, Malty, Light Aroma of Chocolate and Smoke
- Bear Republic, Thru The Haze, IPA, Santa Rosa 8**  
Hopcentric Bitterness in a Balanced Flavor Profile
- Old Caz, One Way, IPA, Rohnert Park 8**  
Crisp, dry, and brightly hop-flavored West Coast IPA

#### 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

#### Charcuterie Board 23

- Antica, Prosciutto, 14 mo., Parma, Italy**
- Molinari, Spicy Coppa, San Francisco, CA**
- Creminelli, Tartufo, Salt Lake City, Utah**  
Mustard, Olives, Pickled Onions, Crostini

#### Cheese Board 23

- Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA**
- Brie Le Cremeux, Triple Cream, Cow, France**
- Baquero, Manchego, 6 mo., Sheep, Spain**
- Castel Regio, Taleggio, Cow, DOP, Italy**  
Local Honey, Membrillo, Candied Nuts, Crostini

#### Combo Board 30

#### All Cheese & Charcuterie Selections above

- Mustard, Olives, Pickled Onions, Local Honey  
Membrillo, Candied Nuts, Crostini

### 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  
Butterfly Pea Ice, Lime
- 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**