

## 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

**Steamed Mussels** Wine, Garlic, Butter, Chile Flakes

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

**Pomme Frites** Truffle Aioli

**Bay Shrimp Cocktail** Spicy Cocktail Sauce

**Cheese & Charcuterie Plate**

**Warm Olives Nuts of the Day**

**Candied Bacon Cheese Toast**

**Gelato or Sorbet** Cookie

**Dessert of the Day**

## Snacks

**Candied Bacon 9**

**Warm Marinated Olives 6**

**Nuts of the Day 7**

**Cheese Toast 8**

**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**

**Peach and Spanish Manchego Salad 13**

Cucumber, Mint, Pepitas, Golden Balsamic Vinaigrette

**Watermelon and Heirloom Tomato Salad 14**

Fresh Basil, Feta Crème, Micro Greens, Balsamic Reduction

**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, Potato-Parmesan Aioli, Brioche Bun, Pommes Frites

**Pommes Frites 9**

Truffle Aioli

**Crispy Calamari 14**

Chili Peppers, Green Curry Aioli, Brandied Caper Cocktail Sauce

**Burrata 15**

Strawberries, Balsamic Reduction, Basil, Micro Greens, Crostini

**Duck Leg Confit 16**

Balsamic Braised Onions, Crostini

**Crispy Pork Belly 16**

Thai Basil, Bird Eye Chile Verde, Pickled Fresno

**Grilled Spanish Octopus 18**

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

**Crisp Gulf Prawns 19**

Summer Corn Soubise, Cilantro Chile Sauce, Shrimp "Chips"

**Steamed Mussels 18**

Garlic, Spinach, White Wine, Butter, Chile Flakes

**Ahi Tuna Poke 20**

Wasabi Aioli, Yuzu Gastrique, Wonton Crisps

**Seared Ahi Tuna Sandwich 24**

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

### 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., Sour Blonde with Peaches, Santa Rosa 7**  
Classic Sour Blonde Ale infused with Fresh Peaches
- Henhouse, Saison, Petaluma 7**  
Black Pepper, Coriander & Grapefruit, Dry Finish
- Russian River, Happy Hops, IPA, Sonoma 8**  
Immense Hop Aroma and Flavor and Mild Bitterness
- Bear Republic, Thru The Haze, IPA, Santa Rosa 8**  
Hopcentric Bitterness in a Balanced Flavor Profile
- O Old Caz, RPX, Juicy Pale Ale, Rohnert Park 8**  
Smooth and Juicy, Mild Hoppy Flavor

#### 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 & Cheese Board 30

- Antica, Prosciutto, 14 mo., Parma, Italy
- Molinari, Spicy Coppa, San Francisco, CA
- Creminelli, Tartufo, Salt Lake City, Utah
- Shaft's Bleu, Gold-Mine Aged, Cow, Placer Co., CA
- Baquero, Manchego, 6 mo., Sheep, Spain
- Castel Regio, Taleggio, Cow, DOP, Italy

Membrillo, Candied Nuts, Mustard, Olives, Crostini

### Specialty Cocktails

- Hibiscus Margarita 12**  
El jimador Tequila, Triple Sec, Lime, Hibiscus
- Simply Oaxaca 13**  
Mezcal, St. Germaine, Simple, Citrus
- Salt & Stone Bloody Mary 14**  
Hanson Organic Vodka, Prawn, Chile Salt Rim
- Elderberry Tonic 15**  
Gray Whale Gin, Elderberry Syrup, Tonic, Soda
- Rum Away With Me 11**  
Mt. Gay Rum, Tamarind Simple, Orange, Bitters
- Flower Sour 14**  
Pisco, Crème de Violette, Lemon Lime Simple
- Marmalade Old Fashioned 12**  
High West Double Rye, Marmalade Simple, Bitters, Cherry
- Blackberry Hummingbird 14**  
Prosecco, St. Germaine, Blackberry Purée, Club Soda, Lime

#### Martinis

- Color Me Orange 12**  
3-Olive Citron, St. Germaine, Lemon, Simple, Blood Orange Puree
- Whiskey A Go-Go 13**  
Sazerac Rye, Maraschino Liquor, 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
- Huckleberry Hound 15**  
Huckleberry Vodka, Frangelico, Lemon, Simple
- Dating 101 14**  
Herradura Blanco, Lemon, Strawberry-Rose Simple, Prosecco

#### 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**