

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 Calamari Chili Peppers, Green Curry Aioli, Cocktail Sauce

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**

Gelato or Sorbet Cookie

Dessert of the Day

Snacks

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

Bay Shrimp Louie 17

Baby Lettuce, Romaine, Avocado, Boiled Egg, Cherry Tomatoes,
Cucumber Broccolini, Olives, Louie Dressing

Classic Caesar Salads With....

Romaine Hearts, Grana Padano, Croutons, Boquerón's

Grilled Gulf Prawns 21 **Broiled Salmon 26**

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**

Bar Fare

Soup of The Day Cup 6 Bowl 9

French Onion Soup 12

Roasted Beet Salad 14

Whipped Goat Cheese, Candied Pecans, Frisée

Pomegranate Vinaigrette

Butter Lettuce Salad 15

Dried Figs, Candied Pistachios, Pickled Onions, Shafts Bleu

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

Pommes Frites 9

Truffle Aioli

Crispy Calamari 15

Chili Peppers, Green Curry Aioli, Brandied Caper Cocktail Sauce

Burrata 15

Cranberry Relish, Seed Crumble, Burnt Orange Vinaigrette

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 Puree, 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

Blackened Snapper Tacos 17

Mango Salsa, Cabbage, Avocado Cilantro Cream, Arbol Aioli

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Gulf Prawn 17 **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, Dark Lager, Santa Rosa 7**
Battle at Crow's Nest: Baltic Imperial Stout
- Henhouse, Latvian Laundromat, Double IPA, Petaluma 8**
Citra & Mosaic Hops, with Abundant Citrus Notes
- Russian River, Happy Hops IPA, Santa Rosa 8**
Immense Hop Aroma and Flavor
- Bear Republic, Thru The Haze, IPA, Santa Rosa 8**
Hopcentric Bitterness in a Balanced Flavor Profile
- 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

Hibiscus Margarita

El jimador Tequila, Triple Sec, Lime, Hibiscus, Lava Salt Rim

Simply Oaxaca

Mezcal, St. Germaine, Simple, Citrus, Soda

Salt & Stone Bloody Mary

Hanson Organic Vodka, Prawn, Chile Salt Rim

Rum Away With Me

Mt. Gay Rum, Tamarind Simple, Orange, Bitters

Blackberry Havana

Bacardi Rum, Lime, Blackberry, Coke

High Sierra Mule

Salted Caramel Stoli, Apple Pucker, Lime, Bitters, Ginger Beer

Marmalade Old Fashioned

High West Double Rye, Marmalade Simple, Bitters, Cherry

Berry Good Thyme

Coit Gin, Cranberry-Thyme Simple, Lemon

Martinis \$14

Cinful Pear

Redwood Empire Whisky, Lemon, Pear, Honey, Cinnamon

R.I.P. Jimmy

Hendricks Gin, Dry Vermouth, Olive Juice, Squid Ink Ice Skull

Duet Manhattan

Sazerac Rye, Duet Hazelnut Sherry, Smoked Bitters, Cherry

Starry Night

Tito's Vodka, Lychee Puree, Cointreau, Butterfly Pea Ice, Lime

Wild Root's

Huckleberry Vodka, Frangelico, Lemon, Simple

Squeeze The Day

Citrus Vodka, Limoncello, St. Germain, 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

Specialty Cocktails \$14