

Happy Hour

Available 2:30 – 5:00 Monday – Friday / Holidays excluded

Beverages

Martin Ray Pinot Noir 7

St. Francis Chardonnay 7 Cline Viognier 7

Well Cocktails 7 (regular upcharges apply) • **All Beers \$1 off**

Happy Hour Fare \$7

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, Harissa 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 Sorbet Dessert of the Day

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

Entrée Salads

Shanghai Chicken 19

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

Bay Shrimp Louie 18

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 24 Broiled Salmon 29

Grilled Chicken Breast 19 Blackened Snapper 24

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.) **16**

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) **16**

BBQ: Garlic-Barbecue Sauce (4 Ea.) **15**

Rockefeller: Spinach, Pernod (4 Ea.) **17**

Bar Fare

Soup of The Day Cup 6 Bowl 9

Warm Marinated Olives 6

Nuts of the Day 7

French Onion Soup 12

Strawberry & Goat Cheese Salad 13

Baby Lettuce, Laura Chenel Chèvre, Almonds, Vinaigrette

Butter Lettuce Salad 15

Dried Figs, Pistachios, Pickled Onions, Shafts Bleu, Basil Vinaigrette

Little Gem Caesar 12

Grana Padano, Boquerónes, Croutons

Steak Tartare 20

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

Duck Liver Pâté with Pistachio 15

Strawberry-Pepper Relish, Crostini

½ lb. House Ground Burger 19 ("Impossible" Vegan Burger) +2

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

Pommes Frites 9

Truffle Aioli

Crispy Calamari 16

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Pistachio Crusted Goat Cheese 15

Strawberry, Tomato, Balsamic, Crostini

Duck Leg Confit 18

Balsamic Braised Onions, Crostini

Crispy Pork Belly 17

Thai Basil, Bird Eye Chile Verde, Pickled Fresno

Grilled Spanish Octopus 19

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

Crisp Gulf Prawns 19

Ginger Butternut Puree, Cilantro Chile Sauce, "Shrimp Chips"

Steamed Mussels 20

Garlic, Spinach, White Wine, Butter, Chili Flakes

Ahi Tuna Poke 21

Wasabi Aioli, Yuzu Gastrique, Wonton Crisps

Seared Ahi Tuna Sandwich 25

Wild Arugula, Tomato, Wasabi Aioli, Brioche Bun

Blackened Snapper Tacos 18

Mango Salsa, Cabbage, Avocado Cilantro Cream, Arbol Aioli

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Gulf Prawn 18 Bay Shrimp 14

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, Imperial Baltic Porter, Santa Rosa 7**
Hoppy, Chocolate, Dark Fruit - 10.2ABV
- 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
- 3rd St Ale Works, Keep Calm & Saison, Santa Rosa 8**
Farmhouse Ale, Sweet Floral Notes

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 7**
- 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**
- Lagunitas, Non-Alcoholic IPA, Petaluma 6**

Specialty Cocktails \$14

- Hibiscus Margarita**
El jimador Tequila, Triple Sec, Lime, Hibiscus, Lava Salt Rim
- Smoke & Mirrors**
Mezcal, Arancello, Lime, Jalapeno, Mango Bursting Boba
- Salt & Stone Bloody Mary**
Hanson Organic Vodka, Prawn, Chile Salt Rim
- My Thai Lemongrass**
Rum, Lemongrass Simple, Thai Basil
- Raspberry Beret**
Sonoma Brothers Vodka, Raspberry Simple, Lemon, Ginger Beer
- High Sierra Mule**
Salted Caramel Stoli, Apple Pucker, Lime, Bitters, Ginger Beer
- Marmalade Old Fashioned**
High West Double Rye, Marmalade Simple, Bitters, Cherry
- Tee Time with Corey**
Charbay Green Tea Vodka, Lime, honey, Japanese Chili Bitters

Soft Beverages

- Coke, Sprite, Orange Fanta, Ginger Ale \$4**
- Iced Tea, Lemonade, Arnold Palmer \$4**
- Henry Weinhard's Root Beer \$5**

Martinis \$14

We Can't Elope

- Hanson's Habanero Vodka, Melon Liqueur, Lime, Tajin Rim
- R.I.P. Jimi**
Hendricks Gin, Dry Vermouth, Olive Juice, Bleu Cheese Olives
- Queen Bee**
Empress Gin, Lemon, honey, Chartreuse, Prosecco, Bee Pollen
- Starry Night**
Tito's Vodka, Lychee Puree, Cointreau, Butterfly Pea Ice, Lime
- Pistachio Sour**
Pisco, Pistachio Simple, Lemon, Lime
- Todd's "Bow"leopardier**
Jameson's Orange, Campari, Sweet Vermouth
- I'm Your Huckleberry**
Wild Root Huckleberry Vodka, Chambord, Lemon
- Squeeze The Day**
Citrus Vodka, Limoncello, St. Germain, Lemon

Wines By the Glass

Sparkling & Champagne		6 Oz.
Villa Sandi, "Il Fresco" Prosecco, Italy	10	
Gérard Bertrand, Brut Rosé, France	11	
Roederer Estate, Brut, Anderson Valley	13	
White		6 Oz. 9
Oz.		
Vaughn Duffy, <u>Sauv Blanc</u> , RRV 2019	10	15
Cline, <u>Viognier</u> , North Coast 2021	8	12
Hendry, <u>Albarino</u> , Napa Valley 2020	12	18
St. Francis, <u>Chard</u> , Sonoma 2020	10	15
Croix Estate, <u>Chard</u> , RRV 2020	18	27
Ram's Gate, <u>Pinot Blanc</u> , Carneros 2020	12	18
Rosé		6 Oz. 9
Oz.		
Fathia, <u>Pinot Noir</u> , Russian River Valley 2020	10	15
Lasseter, <u>Blend</u> , Sonoma Valley 2019	14	21
Red		6 Oz. 9
Oz.		
Martin Ray, <u>Pinot Noir</u> Sonoma Coast 2020	12	18
Bravium, <u>Pinot Noir</u> , Anderson Valley 2020	16	24
Ehlers Estate, <u>Blend</u> , St. Helena 2018	18	27
Kokomo, <u>Zin</u> , Dry Creek Valley 2019	12	18
Laird Family Estate, <u>Syrah</u> , Napa Valley 2016	14	21
Kunde, <u>Cabernet</u> , Sonoma Valley 2018	14	21
Soda Rock, <u>Cabernet</u> Alexander Valley 2018	16	24
Muscardini, <u>Sangiovese</u> , Carneros 2018	14	21

Aperitif Cocktails

- Aperol Spritz 10**
Aperol, Prosecco, Soda, Bitters, Orange
- Champagne Cocktail 13**

Roederer Brut, Bitters, Sugar Cube, Lemon Peel

Vermouth Cassis 8

Dry Vermouth, Crème de Cassis, Lime