

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 25**

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.) **17**

BBQ: Garlic-Barbecue Sauce (4 Ea.) **16**

Rockefeller: Spinach, Pernod (4 Ea.) **18**

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 17

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Di Stefano Burrata 16

Heirloom Tomatoes, Pesto, Balsamic Reduction

Duck Leg Confit 19

Balsamic Braised Onions, Crostini

Pork Belly 19

Bánh Mi Veg, Sambal Aioli, Vietnamese Fish Sauce Glaze, Peanuts

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

Spicy Salmon Poke 21

Yuzu Avocado, Scallions, Wasabi Aioli, 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, Bikini Bottom, Blonde Ale, Sonoma 8**
Barrel Aged, Tropical Fruit, Subtle Rum Notes, 8.5 % ABV
- Moonlight Brewing, Reality Czech, Pilsner, Santa Rosa 7**
Soft, Delicate, and Clean with Distinct Freshness & Floral Hops
- Lost Coast Brewery, Tangerine Wheat, Eureka 7**
Classic Wheat, with a kick of Citrus, 5.2% ABV
- Henhouse, Hollow Planet, DIPA Santa Rosa 8**
Coconut Aroma, with Hoppy Herbaceousness, 8.2% ABV
- 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
- Cuver Belgian Brewers, Saison Ale, Windsor 8**
Authentic Belgian Ale, Citrusy & Herbaceous

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**
- Humboldt Cider Co., Cherry, Eureka 11**
- Nectar Hard Seltzer, Asian Pear, San Jose 6**
- Pliny The Elder, Russian River Double IPA, Windsor 15**
- Clausthaler, Non-Alcoholic Lager, Germany 6**
- Lagunitas, Non-Alcoholic IPA, Petaluma 6**

Specialty Cocktails \$14

- Hibiscus Margarita**
El Jimador Tequila, Triple Sec, Lime, Hibiscus, Lava Salt Rim
- The Smoke Cleared Aperol**
Mezcal, Aperol, Chartreuse, Poblano Liqueur, Lime, Tajin Rim
- Salt & Stone Bloody Mary**
Hanson Organic Vodka, Prawn, Chile Salt Rim
- What She's Having**
Smokey Scotch, Campari, Vermouth, Cherry, Orange Bitters
- Raspberry Beret**
Sonoma Brothers Vodka, Raspberry Simple, Lemon, Ginger Beer
- High Sierra Mule**
Salted Caramel Stoli, Apple Pucker, Lime, Bitters, Ginger Beer
- Apple Cider Old Fashioned**
High West Double Rye, Apple Cider Simple, Bitters, Cherry
- Berry Good Thyme**
Gin, Cranberry Thyme Simple, Lemon, Cranberries
- Beetlejuice, Beetlejuice,...**
Coit Gin, Arancello, Beet, Lemon, Rosemary Simple, Orange Bitters

Martinis \$14

- Queen Bee**
Gin, Chartreuse, Lemon, Honey Simple, Prosecco, Bee Pollen
- R.I.P. Jimi**
Hendricks Gin, Dry Vermouth, Olive Juice, Bleu Cheese Olives
- Starry Night**
Tito's Vodka, Lychee Puree, Cointreau, Butterfly Pea Ice, Lime
- Pistachio Sour**
Pisco, Pistachio Simple, Lemon, Lime
- Autumn Spice Manhattan**
Lost Republic Bourbon, Pumpkin Spice, Moot Vermouth
- I'm Your Huckleberry**
Wild Roots Huckleberry Vodka, Chambord, Lemon Juice
- Squeeze The Day**
Citrus Vodka, Limoncello, St. Germain, Lemon

Wines By the Glass

Sparkling & Champagne	6 Oz.	
Villa Sandi, "Il Fresco" Prosecco, Italy	10	
Lucien Albrecht, Brut Rose, France NV	11	
Roederer Estate, Brut, Anderson Valley	13	
White	6 Oz.	9
Oz.		
Kunde <u>Sauv Blanc</u> , Sonoma 2021	10	15
Cline, <u>Viognier</u> , North Coast 2021	8	12
Hendry, <u>Albarino</u> , Napa Valley 2020	14	21
St. Francis, <u>Chard</u> , Sonoma 2020	10	15
Seamus, "Buena Tierra" <u>Chard</u> , RRRV 2018	16	24
Valley of the Moon, <u>Pinot Gris/Viognier</u> , 2021	10	15
Cadre, <u>Gruner Veltliner</u> , Edna Valley 2021	12	18
Rosé	6 Oz.	9
Oz.		
Fathia, <u>Pinot Noir</u> , Carneros 2021	12	18
Ordaz <u>Mourvèdre</u> , Russian River Valley 2021	10	15
Red	6 Oz.	9
Oz.		
Martin Ray, <u>Pinot Noir</u> , Sonoma Coast 2020	12	18
Croix "Ritchie Vineyard" <u>Pinot Noir</u> , RRV 2019	16	24
Capo Isetta, <u>Red Blend</u> , Sonoma County 2019	16	24
Muscardini, <u>Sangiovese</u> , Sonoma 2019	15	22
Rock & Clay, <u>Malbec</u> , Dry Creek Valley 2017	12	18
Kokomo, <u>Zinfandel</u> , Dry Creek Valley 2019	12	18
Little Vineyards, <u>Petite Syrah</u> , Sonoma 2019	14	21
Soda Rock, <u>Cabernet</u> , Alexander Valley 2018	14	21

Aperitif Cocktails

- Aperol Spritz 13**

Aperol, Prosecco, Soda, Bitters, Orange

Champagne Cocktail 13

Roederer Brut, Bitters, Sugar Cube, Lemon Peel