

Happy Hour

Available 11:00 – 5:00 Monday – Friday / Holidays excluded

Beverages

Martin Ray Pinot Noir 7

St. Francis Chardonnay 7 Kunde Sauv Blanc 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

Chicken Tenders Cilantro Thai Chile Sauce

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 32

- **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 20

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

Bay Shrimp Louie 21 or Dungeness Crab 29

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 30**

Grilled Chicken Breast 19 **Blackened Snapper 26**

Seared Ahi Tuna 25

Oysters

Raw (please inquire with your server for today's selection)

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Cooked

(please inquire with your server for today's selection)

Bar Fare

Soup of The Day Cup 7/ Bowl 10 **French Onion Soup 12**

Warm Marinated Olives 7 **Nuts of the Day 7**

Roasted Beet Salad 13

Wild Arugula, Crème Fraiche, Chive Oil

Butter Lettuce Salad 15

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

Little Gem Caesar 13

Grana Padano, Boquerónes, Croutons

Asparagus Salad 14

Candied Bacon, Egg, Balsamic Vinaigrette, Pickled Onion

Steak Tartare 20

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

Duck Liver Pâté with Pistachio 16

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

Flatbread 17

Shaft's Bleu, Green Apple, Balsamic Braised Onion, Wild Arugula

Crispy Calamari 18

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Peppered Burrata 16

Roasted Tomato Chutney, Fried Bread, Basil

Duck Leg Confit 19

Balsamic Braised Onions, Crostini

Roasted Maitake Mushroom 17

Pesto, Wild Arugula, Preserved Lemon, Grana Padano

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 20

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

Steamed Mussels 22

Garlic, Spinach, White Wine, Butter, Chile Flakes

Ahi Tuna Poke 23

Spicy Ginger Ponzu, Avocado, Scallions, Cucumber

Jalapeño, Wonton Crisps, Wasabi Tobiko

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: Gulf Prawn 20 Bay Shrimp 15

Dungeness Crab 24 Brandied Caper Cocktail Sauce

Beer / Cider

On Tap

Sonoma Springs, Paint It Black, Black IPA 8

Dark Malt, Toffee, Creamy Coffee, Mild Hops 6.8% ABV

Moonlight Brewing, Reality Czech, Pilsner, Santa Rosa 8

Soft, Delicate, and Clean with Distinct Freshness & Floral Hops

Parliament, Brown Chicken Brown Cow, Brown Ale 8

Malty, Toasty, Cola & Mint 6.8%

Henhouse, Reptilian Shadow Govt., DIPA Santa Rosa 8

Peach Rings, Crushed Pineapple, Melon 8.6% ABV

Russian River, Happy Hops IPA, Santa Rosa 8

Immense Hop Aroma and Flavor

Bear Republic, Thru the Haze IPA, Rohnert Park 8

Tropical Fruit Aromas, Big Citrus Flavors 6.4% ABV

Old Caz, RPX, Juicy Pale Ale, Rohnert Park 8

Smooth and Juicy, Mild Hoppy Flavor

Cooperage, Shatter Shield, Oatmeal Stout 8

Toasted Malt, Coffee, Caramel & Chocolate 6.4%

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

Ace Guava Cider, Sebastopol 9

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

Cucumber Melon Spritz

Melon Liqueur, White Wine, Club Soda, Sprite

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

Lemme B Blue

Blueberry Stoli, Lemonade, Ginger Ale

Root Beer Old Fashioned

High West Double Rye, Cherry Juice, Root Beer Syrup & Bitters

Aroma Thera-Tea

Charbay Green Tea Vodka, Jasmine Honey, Lemon, Club Soda

Yugo Girl

St. Germaine Liqueur, Prosecco, Club Soda

Martinis \$14

Made In The Shade

Hanson Habanero Vodka, Pineapple Simple, Lime

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

Flower Sour

Pisco, Crème de Violette, Simple, Lemon, Lime

Don't Be An Azul

La Luna Mezcal, Solerno Blood Orange, Blue Curacao, Lime

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 14

White

6 Oz. 9

Oz.

Kunde Sauv Blanc, Sonoma 2022 10 15

Cline, Viognier, North Coast 2021 10 15

St. Francis, Chard, Sonoma 2021 10 15

Seamus, "Buena Tierra" Chard, RRRV 2018 16 24

Valley of the Moon, Pinot Gris/Viognier, 2021 10 15

Cadre, Gruner Veltliner, Edna Valley 2021 12 18

Rosé

6 Oz. 9

Oz.

Ordaz Mourvèdre, Russian River Valley 2021 10 15

Red

6 Oz. 9

Oz.

Martin Ray, Pinot Noir, Sonoma Coast 2021 12 18

Croix "Floodgate" Pinot Noir, RRV 2021 16 24

Capo Isetta, Red Blend, Sonoma County 2019 16 24

Muscardini, Sangiovese, Sonoma 2019 15 22

Rock & Clay, Malbec, Dry Creek Valley 2017 12 18

Klinker Brick, Zinfandel, "Old Vine" Lodi 2019 12 18

Little Vineyards, Petite Syrah, Sonoma 2019 14 21

Pezzi King, Cabernet, Dry Creek Valley 2018 14 21

Fathia, Cabernet Sauvignon, Sonoma 2018 15 22

Aperitif Cocktails

Aperol Spritz 13

Aperol, Prosecco, Soda, Bitters, Orange

Champagne Cocktail 13

Roederer Brut, Bitters, Sugar Cube, Lemon Peel