

## Happy Hour

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

### Beverages

Martin Ray Pinot Noir 7 Kith & Kin Cabernet 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

Truffle Pomme Frites Truffle Aioli

Crispy Chicken 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

### Entrée Salads

Shanghai Chicken 20

Baby Lettuce, Napa Cabbage, Carrot, Almonds, Mandarins

Caffir Lime Vinaigrette, Crispy Noodles

Bay Shrimp Louie 21 ~ Dungeness Crab 29 ~ Combo 32

Baby Lettuce, Romaine, Avocado, Boiled Egg, Cherry Tomatoes

Cucumber Broccolini, Olives, Louie Dressing

Shellfish Cocktails: Brandied Caper Cocktail Sauce

Gulf Prawn 20 Bay Shrimp 15 Dungeness Crab 24

Classic Caesar Salads With....

Romaine Hearts, Grana Padano, Croutons, Boquerones

Grilled Prawns 24 / Grilled Salmon 30 / Seared Ahi Tuna 25

Grilled Chicken Breast 19 Blackened Snapper 26

## Beer / Cider

## Oysters

Raw (please inquire for today's selection)

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Cooked (please inquire 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 14

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

Little Gem Caesar 13

Grana Padano, Boquerones, Croutons

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

Truffle Pommes Frites 14

Garlic, Grana Padano, Truffle Oil, Truffle Salt, Parsley, 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

Truffle Mac & Cheese 16

Grana Padano, Gouda, Manchego, Cheddar, Bread Crumbs

Peppered Burrata 16

Roasted Tomato Chutney, Fried Bread

Duck Leg Confit 19

Balsamic Braised Onions, Crostini

Tempura Maitake Mushroom 17

Avocado Aioli, Korean Chile Flakes

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

Spicy Gulf Prawns 21

Jalapeno & Calabrian Chiles, Garlic, Grilled Ciabatta

Steamed Mussels 22

Garlic, Spinach, White Wine, Butter, Chili 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

## On Tap

**ionoma 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, Distinct Freshness & Floral Hops 4.9 % ABV  
**Parliament, Brown Chicken Brown Cow, Brown Ale 8**  
 Malty, Toasty, Cola & Mint 6.8% ABV  
**Tenhouse, Latvian Laundromat, DIPA Santa Rosa 8**  
 Mosaic & Citra Hops, Citrus, Hoppy 8.8% ABV  
**Tagunitas, Island Beats, Juicy IPA, Santa Rosa 8**  
 Citrus Notes, Pineapple, Mango & Passion Fruit 5% ABV  
**Seismic Brewing Hazy IPA, Sebastopol 8**  
 Tropical Fruit Aromas, Big Citrus Flavors 6.7% ABV  
**Old Caz, RPX, Juicy Pale Ale, Rohnert Park 8**  
 Smooth and Juicy, Mild Hoppy Flavor 6% ABV  
**Cooperage, Shatter Shield, Oatmeal Stout 8**  
 Toasted Malt, Coffee, Caramel & Chocolate 6.4% ABV

### *Bottled*

**Corona, Mexico 6**  
**Guinness Stout, Ireland 7**  
**Amstel Light, Amsterdam 6**  
**Crimshaw Pilsner, North Coast Brewing, Fort Bragg 6**  
**Racer 5 IPA, Bear Republic Brewing, Healdsburg 7**  
**Golden State Cider, Mighty Dry, Sebastopol 9**  
**Ice Guava Cider, Sebastopol 9**  
**Vectar Hard Seltzer, Asian Pear, San Jose 6**  
**Pliny The Elder, Russian River Double IPA, Windsor 15**  
**Lausthaler, Non-Alcoholic Lager, Germany 6**  
**Tagunitas, Non-Alcoholic IPA, Petaluma 6**

### *Specialty Cocktails \$14*

**Hibiscus Margarita**  
 Tajimador 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  
**Remme 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  
**Ugo 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  
**Queen Bee**  
 Empress Gin, Lemon, honey, Chartreuse, Prosecco, Bee Pollen  
**I'm Your Huckleberry**  
 Wild Roots Huckleberry Vodka, Chambord, Lemon Juice  
**Squeeze The Day**  
 Citrus Vodka, Limoncello, St. Germain, Lemon

### *Wines By the Glass*

<b>Sparkling &amp; Champagne</b>	<b>6 Oz.</b>	
Villa Sandi, "Il Fresco" Prosecco, Italy	10	
Lucien Albrecht, Brut Rose, France NV	11	
Roederer Estate, Brut, Anderson Valley	14	
<b>White</b>	<b>6 Oz.</b>	<b>9</b>
<b>Oz.</b>		
Kunde, <u>Sauv Blanc</u> , Sonoma 2022	10	15
Cadre, <u>Sauv Blanc</u> , Edna Valley 2021	14	21
J Vineyards, <u>Pinot Gris</u> , RRV 2010	10	15
St. Francis, <u>Chard</u> , Sonoma 2021	10	15
Seamus, "Buena Tierra" <u>Chard</u> , RRV 2018	16	24
Dry Creek, <u>Chenin Blanc</u> , Clarksburg '18	10	15
Carol Shelton, <u>Viognier</u> , Paso Robles 2020	12	18
<b>Rosé</b>	<b>6 Oz.</b>	<b>9</b>
<b>Oz.</b>		
Ordaz, <u>Mourvèdre</u> , Russian River Valley 2021	10	15
Fathia, <u>Pinot Noir</u> , Carneros 2021	12	18
<b>Red</b>	<b>6 Oz.</b>	<b>9</b>
<b>Oz.</b>		
Martin Ray, <u>Pinot Noir</u> , Sonoma Coast 2021	12	18
Croix "Floodgate" <u>Pinot Noir</u> , RRV 2021	16	24
Muscardini, <u>Sangiovese</u> , Sonoma 2019	15	22
Rock & Clay, <u>Malbec</u> , Dry Creek Valley 2017	12	18
Klinker Brick, <u>Zinfandel</u> , "Old Vine" Lodi 2019	12	18
Little Vineyards, <u>Petite Syrah</u> , Sonoma 2019	14	21
Smith & Hook, <u>Cabernet</u> , Napa Valley 2018	12	18
Pezzi King, <u>Cabernet</u> , Dry Creek Valley 2018	14	21

### *Aperitif Cocktails*

**Aperol Spritz 13**  
 Aperol, Prosecco, Soda, Bitters, Orange  
**Champagne Cocktail 13**  
 Roederer Brut, Bitters, Sugar Cube, Lemon Peel