

Happy Hour

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

Beverages

Benziger Tribute Cabernet Sauvignon 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

- **Shaft's Bleu**, Cow, Placer County, CA
 - **Baquero, Manchego**, Sheep, Spain
 - **Castel Regio, Taleggio**, Cow, DOP, Italy
 - **Antica, Prosciutto**, 14 Month, Parma, Italy
 - **Molinari, Spicy Coppa**, San Francisco, CA
 - **Doña Juana, Chorizo Soria**, Harbor City, CA
- 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 ~ 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, Boquerónes

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

Grilled Chicken Breast 19 Blackened Snapper 26

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

Kale Salad 13

Green Goddess Dressing, Grana Padano, Bread Crumbs

Butter Lettuce Salad 14

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

Little Gem Caesar 13

Grana Padano, Boquerónes, 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

Fried Brussels Sprouts 14

Dijon, Grana Padano

Pork Belly 19

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

Grilled Spanish Octopus 22

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, 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

Beer / Cider

On Tap

Parliament Brewery, Pils, Pilsner, Rohnert Park 8

Notes of Biscuits, Wheat, and Honey 5.2 % ABV

Sonoma Springs, Bake Shop, Cookie Cream Ale, Sonoma 8

Cream Soda for Adults, Oreo Cookie 6.0% ABV

Cooperage, Curt Reynolds, Pale Ale, Santa Rosa 8

Bright Citrus, Earthy Notes, Hint of Pine 5.8% ABV

Russian River, Happy Hops IPA, Santa Rosa 8

Immense Hop Aroma and Flavor 6.5% ABV

Seismic Brewing Hazy IPA, Sebastopol 8

Tropical Fruit Aromas, Big Citrus Flavors 6.7% ABV

Lagunitas, Little Sumpin' Sumpin' IPA, Santa Rosa 8

Bubblegum, Pineapple, Light Cedar, Pine 7.5% ABV

Henhouse, Twice Certified Independent AF, DIPAs Santa Rosa 8

Passion Fruit, Citrus, Mango, Peach, 8.6% ABV

Moonlight Brewing, Death & Taxes, Black Lager, Santa Rosa 8

Light Bodied, Crisp and Refreshing 5.3% ABV

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, Jamaica, Sebastopol 9

Ace Imperial Cider, Sebastopol 8

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

Ginny From The Block

Benham Gin, Carrot Juice, Ginger Simple, Lemon Juice

Salt & Stone Bloody Mary

Hanson Organic Vodka, Prawn, Chile Salt Rim

Spellbound Sour

Redwood Empire Whisky, Citrus, Simple, Splash of Red Wine

Raspberry Beret

Sonoma Brothers Vodka, Raspberry Simple, Lemon, Ginger Beer

Smokin' Hot

La Luna Mezcal, Arancello, Blood Orange, Lime, Jalapeno, Tajin Rim

Apple Cider Old Fashioned

High West Double Rye, Apple Cider Simple, Cherry Juice, Bitters

High Sierra Mule

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

Martinis \$14

We Can't Elope

Hansons Habanero Vodka, Melon Liqueur, Lime, Tajin Rim

R.I.P. Jimi

Hendricks Gin, Olive Juice, Bleu Cheese Olives

Starry Night

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

Pom Reader

Jamesons Orange, Pomegranate, Lime, Spiced Simple

Getting' Figgy With It

Coit Gin, Fig-Honey Simple, Lemon, Cardamom Bitters, Prosecco

I'm Your Huckleberry

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

Lucien Albrecht, Brut Rose, France NV

12

Roederer Estate, Brut, Anderson Valley

17

White

6 Oz. 9

Oz.

Kunde, **Sauvignon Blanc**, Sonoma 2022

11 16

Joel Gott **Sauvignon Blanc**, California 2022

12 18

J Vineyards, **Pinot Gris**, California 2021

11 16

St. Francis, **Chard**, Sonoma 2021

10 15

Gregory James, **Chard**, Sonoma Coast 2018

17 26

Dry Creek, **Chenin Blanc**, Clarksburg 2018

11 16

Rosé

6 Oz. 9

Oz.

Fathia, **Pinot Noir**, Carneros 2021

14 21

Red

6 Oz. 9

Oz.

MacMurray Ranch **Pinot Noir** 2021

12 18

Capo Isetta **Pinot Noir**, Sonoma Coast 2021

18 27

Muscardini, **Sangiovese**, Mendocino 2019

18 27

Seghesio, **Zinfandel**, Sonoma Valley 2021

13 20

Rock & Clay, **Malbec**, Dry Creek Valley 2017

13 20

Lang & Reed, **Cab Franc**, Lake County 2016

13 20

Benziger Tribute, **Cabernet**, California 2021

10 15

Austin Hope **Cabernet**, Paso Robles 2021

19 28

Aperitif Cocktails

Aperol Spritz 13

Aperol, Prosecco, Soda, Bitters, Orange

Champagne Cocktail 13

Roederer Brut, Bitters, Sugar Cube, Lemon Peel