

## 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, DIPA 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

- |  |              |          |
|--|--------------|----------|
| <b>Sparkling &amp; Champagne</b>                   | <b>6 Oz.</b> |          |
| Villa Sandi, "Il Fresco" Prosecco, Italy           | 10           |          |
| Lucien Albrecht, Brut Rose, France NV              | 12           |          |
| Roederer Estate, Brut, Anderson Valley             | 17           |          |
| <b>White</b>                                       | <b>6 Oz.</b> | <b>9</b> |
| <b>Oz.</b>   |              |          |
| Kunde, <b>Sauvignon Blanc</b> , Sonoma 2022        | 11           | 16       |
| Joel Gott <b>Sauvignon Blanc</b> , California 2022 | 12           | 18       |
| J Vineyards, <b>Pinot Gris</b> , California 2021   | 11           | 16       |
| St. Francis, <b>Chard</b> , Sonoma 2021            | 10           | 15       |
| Gregory James, <b>Chard</b> , Sonoma Coast 2018    | 17           | 26       |
| Dry Creek, <b>Chenin Blanc</b> , Clarksburg 2018   | 11           | 16       |
| <b>Rosé</b>  | <b>6 Oz.</b> | <b>9</b> |
| <b>Oz.</b>   |              |          |
| Fathia, <b>Pinot Noir</b> , Carneros 2021          | 14           | 21       |
| <b>Red</b>   | <b>6 Oz.</b> | <b>9</b> |
| <b>Oz.</b>   |              |          |
| MacMurray Ranch <b>Pinot Noir</b> 2021             | 12           | 18       |
| Capo Isetta <b>Pinot Noir</b> , Sonoma Coast 2021  | 18           | 27       |
| Muscardini, <b>Sangiovese</b> , Mendocino 2019     | 18           | 27       |
| Seghesio, <b>Zinfandel</b> , Sonoma Valley 2021    | 13           | 20       |
| Rock & Clay, <b>Malbec</b> , Dry Creek Valley 2017 | 13           | 20       |
| Lang & Reed, <b>Cab Franc</b> , Lake County 2016   | 13           | 20       |
| Benziger Tribute, <b>Cabernet, California</b> 2021 | 10           | 15       |
| Austin Hope <b>Cabernet</b> , 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

SAMPLE