

Happy Hour Fare \$8

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

Beverages

Benziger Sauvignon Blanc **St. Francis Chardonnay**
Martin Ray Pinot Noir **Joel Gott 815 Cabernet**

All Well Cocktails & All Beers \$1 off

Raw Oysters

Half Shell (3) Spicy Cocktail, Champagne-Chive Mignonette

Cooked Oysters

Maître D': (2) Parsley, Garlic, Butter

Casino: (2) Bacon, Leeks, Red Pepper, Manchego

BBQ: (2) Garlic-Barbecue Sauce

Crispy Calamari Jalapeno, Harissa Aioli, Cocktail Sauce

½ lb. House Ground Burger Cheddar, Aioli, Brioche Bun

Steamed Mussels Wine, Garlic, Butter, Chile Flakes

Blackened Snapper Taco Mango Salsa, Corn Tortilla

Truffle Fries Garlic, Grana Padano, Truffle Oil, Truffle Aioli

Crispy 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

Entrée Salads

Shanghai Grilled Chicken Salad 20

(Crispy Chicken available upon request)

Baby Lettuce, Napa Cabbage, Carrot, Almonds, Mandarins

Kaffir Lime Vinaigrette, Crispy Noodles, Sesame Seeds

Bay Shrimp Louie 21 ~ Prawns 25 ~ Shrimp & Prawns 28

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

Cucumber Broccolini, Olives, Louie Dressing

Shellfish Cocktails: Brandied Caper Cocktail Sauce

Prawn 20 Bay Shrimp 15

Classic Caesar Salads with....

Romaine Hearts, Grana Padano, Croutons, Boquerones

Prawns 24 Grilled Salmon 30 Seared Ahi Tuna 25

Grilled Chicken Breast 19 Blackened Snapper 26

Charcuterie & Cheese Board 32

- **Shaft's Blue**, Cow, Placer County, CA
 - **Iberico Gran Reserva**, Sheep, Cow & Goat, Spain
 - **Castel Regio, Taleggio**, Cow, DOP, Italy
 - **Fiorucci, Prosciutto**, 13 Month, Parma, Italy
 - **Molinari, Spicy Coppa**, San Francisco, CA
 - **Doña Juana, Chorizo Soria**, Harbor City, CA
- Membrillo, Candied Nuts, Mustard, Olives, Crostini

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 9 Nuts of the Day 8

Butter Lettuce Salad 14

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

Roasted Beet Carpaccio 14

Arugula, Frisee, Pistachio Crumbles, Basil Aioli & Olive Oil

Little Gem Caesar 13

Grana Padano, Boquerones, Crostini

Heirloom Tomato & Burrata 16

Sliced Cucumber, Balsamic Reduction, Basil, Olive Oil, Lava Salt
Frisée, Chive Oil & Chili Flakes

Steak Tartare 22

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, French Fries

Truffle Fries 14

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

BBQ Chicken Flatbread 18

Chicken Breast, Barbeque Sauce, Mozzarella, Green Onions

Crispy Calamari 18

Jalapeno Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Truffle Mac & Cheese 16

Grana Padano, Gouda, Queso Iberico, Cheddar, Breadcrumbs

Duck Leg Confit 19

Balsamic Braised Onions, Crostini

Pork Belly 19

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

Spanish Octopus 24

Hummus, Pickled Red Onions, Wild Arugula, Chile Oil

Spicy Sautéed Prawns 21

Calabrian Chile, Butter, Garlic, Jalapeno & Toasted Sourdough

Steamed Mussels 22

Garlic, Spinach, White Wine, Butter, Chili Flakes

Ahi Tuna Poke 23

Spicy Ginger Ponzu, Avocado, Scallions, Cucumber

Jalapeno, Wonton Crisps

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

Sonoma Springs, Kolsch, Sonoma 8

Crisp, Clean, Light Bodied 5.2% ABV

Cuver, Bell Road Pils, Bohemian Pilsner, Windsor 8

Balanced Notes of Honey & Hints of Citrus, 5.2% ABV

Moonlight, Death & Taxes, Black Lager, Santa Rosa 9

Light Bodied, Crisp and Refreshing 5.3% ABV

Old Caz, Chismosa, Mexican Amber Lager, Rohnert Park 9

Malty, Light, Crisp, Biscuity Sweetness 5.8% ABV

Cooperage, Curt, Pale Ale, Santa Rosa 9

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

Russian River, Happy Hops IPA, Santa Rosa 9

Immense Hop Aroma and Flavor 6.5% ABV

Bear Republic, Racer 7, Hazy IPA, San Leandro 9

Tropical Fruit Aromas, Big Citrus Flavors 7% ABV

Henhouse, Chaos Machine, DIPA Santa Rosa 9

Pineapple, Tangerine, Piney, Medium Bitterness 8.6% ABV

Bottled

Guinness Stout, Ireland 7

Scrimshaw Pilsner, North Coast Brewing, Fort Bragg 6

Modelo Especial, Tacuba, Mexico 6

Pliny The Elder, Russian River Double IPA, Windsor 15

Lagunitas, IPA, Petaluma 7

Golden State Cider, Jamaica, Sebastopol 9

Golden State Cider, Mighty Dry, Sebastopol 9

Ace Imperial Berry Cider, Sebastopol 8

Lagunitas, Non-Alcoholic IPA, Petaluma 6

Specialty Cocktails

Hibiscus Margarita 14

Campo Bravo Tequila, Triple Sec, Lime, Hibiscus, Lava Salt Rim

Salt & Stone Bloody Mary 16

Hanson Organic Vodka, Prawn, Chile Salt Rim

Smokin' Hot 15

La Luna Mezcal, Triple Sec, Blood Orange, Lime, Jalapeno, Tajin

Feelin' Peachy 15

Redwood Empire Whiskey, Nectarine Liqueur, Peach, Lemon, Soda

High Sierra Mule 14

Van Gogh Caramel Vodka, Apple Liqueur, Lime, Ginger Beer

Raspberry Beret 14

Sonoma Bros Vodka, Raspberry Simple, Lemon, Ginger Beer

Apple Cider Old Fashioned 15

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

Martinis

Starry Night 15

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

Lavender Bee's Knees 14

Coit Gin, Lavender Honey Simple, Lemon

One In a Melon 14

Sonoma Bros Vodka, St. Germaine, Watermelon, Mint, Lime

Pistachio Sour 14

Capel Pisco, Pistachio Syrup, Lemon, Lime, Salted Rim

Laid Back 14

Tanqueray Gin, Pomelo Liqueur, Lemon, Grapefruit

"Bow"leopardier 14

Jameson Orange Whiskey, Campari, Sweet Vermouth

It Takes Two to Mango 15

Ocho Plata Tequila, Mango Syrup, Orange, Lime, Tajin Rim

Wines By the Glass

Sparkling & Champagne

6 Oz.

Torresella Prosecco DOC Extra Dry, Italy

11

Lucien Albrecht, Brut Rose, France NV

13

Roederer Estate, Brut, Anderson Valley

18

White

6 Oz. 9

Oz.

Benziger Sauvignon Blanc, California 2023

10

15

Kunde Sauvignon Blanc, Sonoma County 2022

12

18

J Vineyards, Pinot Gris, California 2024

11

16

Rock & Clay Viognier Russian River 2022

12

18

Dry Creek, Chenin Blanc, Clarksburg 2022

11

16

St. Francis, Chardonnay, Sonoma 2023

12

18

Seamus, Chardonnay, Russian River 2023

18

27

Rosé

6 Oz. 9

Oz.

Capo Isetta, Pinot Noir, Carneros 2025

12

18

Red

6 Oz. 9

Oz.

Martin Ray Pinot Noir, Sonoma Coast 2023

12

18

Croix "Floodgate" Pinot Noir, RRV 2022

20

30

Adelante Malbec, Mendoza, Argentina 2022

12

18

Seghesio Zinfandel, Sonoma 2021

13

20

Quilt "Threadcount" Red Blend, California 2021

13

20

Joel Gott 815 Cab Sauv, California 2022

12

18

Austin Hope Cab Sauv, Paso Robles 2022

21

32

Aperitif Cocktails \$14

Grapefruit Spritz

Deep Eddy's Grapefruit, Brut Rose, St. Germaine's, Simple, Soda

Hugo Girl

St. Germaine, Prosecco, Mint, Soda

