



## CHEESE & ACCOMPANIMENTS

**CYPRESS GROVE HUMBOLDT FOG – CARAMEIZED OLIVES**  
goat – vegetable ash, creamy, citrus

**POINT REYES BLUE – QUINCE JAM**  
cow – creamy, tangy, medium blue flavor

**POINT REYES TOMA – HONEY HAZELNUT**  
cow – semi hard, creamy grassy finish

**TOMALES CREAMERY KENNE – APRICOT HARISSA**  
goat – dense, creamy, slightly earthy

- EACH CHEESE FOR 9 ALL FOR 30 -

## LOCAL OYSTERS

**MARIN MIYAGI**  
Tomales Bay

4 EA 40 DOZEN

## SOUP, SALAD & GREENS

**CLAM CHOWDER** 13/17  
steamed manila clams, bacon, leeks,  
creamer potatoes, cream

**BUTTERNUT SQUASH SOUP** 12  
sage oil, garlic croutons, micro greens

**BABY KALE SALAD** 16  
asian pears, fuji apples, almonds, dried cranberries,  
feta cheese, lemon vinaigrette  
chicken +8 / blackened snapper +10 / shrimp +10

**CAESAR SALAD** 14  
little gem lettuce, garlic croutons, parmesan  
chicken +8 / blackened snapper +10 / shrimp +10

**CRISPY BRUSSELS SPROUTS** 12  
calabrian chile aioli

**SEASONAL SAUTEED VEGETABLES** 12  
olive oil, garlic, sea salt

## FRIES & THINGS

**REGULAR FRIES** 8  
sea salt

**GARLIC FRIES** 9  
gilroy garlic, parmesan

**SWEET POTATO FRIES** 9  
calabrian chile aioli

**BREAD** 4  
sweet butter

*We carefully source our food from local fishers, farmers and rancher to highlight the best California has to offer, and proudly serve on heath Ceramics made locally.*

*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

## HOLIDAY COCKTAILS

**HOT PEPPERMINT PATTY** 9  
hot cocoa, rumpleminze peppermint schnapps,  
whipped cream

**BARREL HOUSE HOT CIDER** 13  
buffalo trace bourbon, apple cider, orange juice, honey

**SANTA'S LITTLE HELPER** 12  
captain morgan gingerbread rum, vanilla, cinnamon,  
cream, nutmeg

## STARTERS

**ARTICHOKE FUNDIDO** 14  
mozzarella, chilies, breadcrumbs - wood oven flatbread

**CALAMARI FRITTI** 18  
crispy lemon, fried caper aioli, cocktail sauce

**TARTARE TACOS (3)** 20  
crispy wonton shells, ahi tuna tartare. asian pears,  
avocado mousse, slaw, chile oil, calabrian chile aioli,  
soy lime vinaigrette

**PIRI PIRI MEATBALLS** 18  
burrata cheese, peppered tomato sauce, arugula

**PORK RIBS** 19  
pineapple glaze, calabrian chili, frisee, meyer lemon,  
sesame seeds

**MAITAKE MUSHROOM FLATBREAD** 18  
butternut squash, maitake mushrooms, arugula, grilled  
onions, mozzarella, walnuts

**PROSCIUTTO FLATBREAD** 20  
green onions, roma tomatoes, mozzarella cheese,  
arugula, balsamic glaze

## SANDWICHES & LARGER PLATES

**ORA KING SALMON** 34  
brussel sprouts, cauliflower, broccoli, blistered  
cherry tomatoes, salsa verde

**PETRALE SOLE** 32  
cauliflower, broccoli, mashed potatoes,  
lemon beurre blanc

**FISH & CHIPS** 28  
beer battered local wild cod, jalapeno cilantro aioli

**NEW YORK STEAK** 36  
mashed potatoes, baby kale, roasted mushrooms,  
demi glaze, blue cheese butter

**BUCATINI PASTA** 24  
maitake mushrooms, sun-dried tomatoes, arugula,  
red pepper flakes, balsamic reduction

**WOOD OVEN CHICKEN SANDWICH** 20  
chili aioli, crispy onions, dressed lettuce, flatbread, salad

**GRILLED FLAT IRON STEAK SANDWICH** 22  
blue cheese, dressed arugula, crispy onions,  
ciabatta roll, salad (steak cooked medium)

**BLACKENED SNAPPER SANDWICH** 20  
pickled onions, caper aioli, dressed lettuce,  
ciabatta roll, salad

**TAVERN BURGER** 24  
grass fed, butter lettuce, tomato, onion, pickle, brioche bun,  
fries, garlic parmesan fries +3 / sweet potato fries +2 /  
cheddar +2 / bacon +3 / avocado +3

**BEYOND BURGER** 24  
100% plant based, lettuce, tomato, onion, pickle, brioche bun,  
fries, cheddar +2 / bacon +3 / avocado +3 / garlic parmesan fries +3 /  
sweet potato fries +2