

## FALL COCKTAILS

### BLACK WIDOW SMASH

Blackberries, Tequila, Cointreau, Smoking Rosemary

### THE POISONED APPLE

Apple Brandy, Luxardo Liqueur, Lime, Pineapple, Angostura Bitters

### CREATURE FROM THE DEEP

Mezcal, Squid Ink, Lemon, Cointreau

- 16 -

## COLD OYSTER BAR

### KUMAMOTO \*

Mendocino County, CA

### MIYAGI \*

Tomaes Bay, Marin County

### FANNY BAY\*

British Columbia, Canada

- 1/2 dozen \$24 / dozen \$42 -



## ENTREES

### MUSHROOM CHICKEN

28

pan roasted chicken breast stuffed with mushrooms, prosciutto, spinach, mozzarella cheese with mushroom sauce, crispy polenta sauteed asparagus, roasted carrots, red swiss chard

### NEW YORK STEAK\*

38

grilled asparagus, baby spinach, roasted fingerling potatoes, chimichurri sauce, crispy shallots

### BRAISED SHORT RIB

32

roasted delicata squash, red swiss chard, mashed potatoes, creamy horseradish

### SEARED JUMBO SEA SCALLOPS

36

saffron risotto, zucchini, spinach leaves / chili - sage infused oil

### GRILLED KING SALMON

34

succotash, lemon basil garlic cream

### WILD MUSHROOM RAVIOLI

26

maitake mushrooms, sun-dried tomatoes, arugula, red pepper flakes, balsamic reduction

### TAVERN BURGER\*

22

grass fed beef, butter lettuce, tomato, onion, pickle, brioche bun, fries  
ADD: garlic parmesan fries +3 / sweet potato fries +2  
cheddar +2 / bacon +3 / avocado +3

### BEYOND BURGER

24

100% plant-based burger, lettuce, tomato, onion, pickle, brioche bun, fries  
ADD: garlic parmesan fries +3 / sweet potato fries +2  
cheddar +2 / bacon +3 / avocado +3

## SIDES

### CRISPY BRUSSELS SPROUTS

12

calabrian chili aioli

### GRILLED ASPARAGUS

12

### REGULAR FRIES

8

sea salt

### GILROY GARLIC FRIES

9

parmesan / aioli

### SWEET POTATO FRIES

9

calabrian chile aioli

### BREAD with sweet butter

4

*4% California Wage & Operation Mandates Offset is added to every check. Thank you.*

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

*\*Served raw or undercooked or contains raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## STARTERS

### KOREAN CHICKEN WINGS

18

gochujang / pickled purple cabbage / mango

### PAN SEARED CRAB CAKES

red bell pepper rouille, citrus aioli

### ARTICHOKE FUNDIDO

16

mozzarella, chilies, breadcrumbs - wood oven flatbread

### CALAMARI FRITTI

20

crispy lemon, fried caper aioli, cocktail sauce

### PORK RIBS

19

pineapple glaze, calabrian chili, frisee, meyer lemon, sesame seeds

### PACIFIC SNAPPER CEVICHE\*

18

red onions, tomatoes, cilantro, jalapeno pepper, avocado, lime juice, taro chips

### TARTARE TACOS\*

20

crispy wonton shells, ahi tuna or salmon tartare, asian pears, avocado mousse, slaw, chile oil, calabrian chile aioli, soy lime vinaigrette

### WOOD OVEN FLATBREAD

18

roasted butternut squash, red grapes, rosemary, cheddar & brie cheeses, olive oil, maple glaze

## SOUP & SALAD

### CLAM CHOWDER

16

steamed manila clams, bacon, leeks, creamer potatoes, cream

### ROASTED BUTTERNUT SQUASH SOUP

12

garlic croutons, sage infused oil, micro greens

### BABY KALE SALAD

16

asian pears, persimmons, pomegranate seeds, almonds, dried cranberries, feta cheese, lemon vinaigrette

### CAESAR SALAD\*

14

romaine lettuce, garlic croutons, parmesan