

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