

MIMOSA BAR	12
orange, hibiscus, pineapple, grapefruit, pomegranate,	
CLASSIC BLOODY MARY	13
TOMATILLO BLOODY MARY	15
house pickled vegetables, tomatillo salsa	
RAGING BULL BLOODY MARY	16
hanson habanero vodka, beef broth, blue cheese olives	



COLD OYSTER BAR

KUMAMOTO *
Mendocino County, CA
MIYAGI *
Tomaes Bay, Marin County
FANNY BAY*
British Columbia, Canada

-HALF A DOZEN FOR 24 OR DOZEN FOR 42 -

STARTERS / SMALL PLATES

KOREAN CHICKEN WINGS	18
gochujang / pickled purple cabbage / mango	
PAN SEARED CRAB CAKES	22
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, 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 chicken +8 / shrimp +12	
CAESAR SALAD*	14
romaine lettuce, garlic croutons, parmesan chicken +8 / shrimp +12	

SANDWICHES & LARGER PLATES

TAVERN BURGER	22
grass fed, 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	
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	
GRILLED KING SALMON	36
native succotash / lemon basil garlic cream	
WILD MUSHROOM RAVIOLI	28
maitake mushrooms, sun-dried tomatoes, arugula, red pepper flakes, balsamic reduction	
NEW YORK STEAK	38
grilled asparagus, baby spinach, roasted fingerling potatoes, chimichurri sauce, crispy shallots	

SIDES

CRISPY BRUSSELS SPROUTS	12
GRILLED ASPARAGUS	12
REGULAR FRIES	8
GILROY GARLIC FRIES	9
SWEET POTATO FRIES	9
BREAD with sweet butter	4

5% 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 locally made Heath Ceramics.

**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*