

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 *
Tomales Bay, Marin County

FANNY BAY*
British Columbia, Canada

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

STARTERS

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, 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	

ENTREES

WILD MUSHROOM RAVIOLI 28
maitake mushrooms, sun-dried tomatoes, arugula, red pepper flakes, aged balsamic drizzle

SEARED JUMBO SEA SCALLOPS 36
saffron risotto, zucchini, spinach leaves / chili - sage infused oil

GRILLED KING SALMON 36
native succotash / lemon basil garlic cream

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

SEARED FILET MIGNON 53
grilled asparagus, Yukon gold mashed potatoes / blue cheese compound butter / red wine reduction

BRAISED SHORT RIB 32
roasted delicata squash, red swiss chard, mashed potatoes / creamy horseradish

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
GRILLED ASPARAGUS	12
REGULAR FRIES	8
GILROY PARMESAN 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 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*