

<b>MIMOSA BAR</b>	12
orange, hibiscus, pineapple, grapefruit, pomegranate,	
<b>CLASSIC BLOODY MARY</b>	13
<b>TOMATILLO BLOODY MARY</b>	15
house pickled vegetables, tomatillo salsa	
<b>RAGING BULL BLOODY MARY</b>	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

<b>KOREAN CHICKEN WINGS</b>	18
gochujang / pickled purple cabbage / mango	
<b>PAN SEARED CRAB CAKES</b>	22
red bell pepper rouille, citrus aioli	
<b>ARTICHOKE FUNDIDO</b>	16
mozzarella, chilies, breadcrumbs - wood oven flatbread	
<b>CALAMARI FRITTI</b>	20
crispy lemon, fried caper aioli, cocktail sauce	
<b>PORK RIBS</b>	19
pineapple glaze, calabrian chili, frisee, meyer lemon, sesame seeds	
<b>PACIFIC SNAPPER CEVICHE*</b>	18
red onions, tomatoes, cilantro, jalapeno pepper, avocado, lime juice, taro chips	
<b>TARTARE TACOS*</b>	20
crispy wonton shells, ahi tuna or salmon tartare, asian pears, avocado mousse, slaw, chile oil, calabrian chile aioli, soy lime vinaigrette	
<b>WOOD OVEN FLATBREAD</b>	18
roasted butternut squash, red grapes, rosemary, cheddar & brie cheeses, olive oil, maple glaze	

### SOUP & SALAD

<b>CLAM CHOWDER</b>	16
steamed manila clams, bacon, leeks, creamer potatoes, cream	
<b>ROASTED BUTTERNUT SQUASH SOUP</b>	12
garlic croutons, sage infused oil, micro greens	
<b>BABY KALE SALAD</b>	16
asian pears, persimmons, pomegranate seeds, almonds, dried cranberries, feta cheese, lemon vinaigrette	
<b>CAESAR SALAD*</b>	14
romaine lettuce, garlic croutons, parmesan	

### ENTREES

<b>WILD MUSHROOM RAVIOLI</b>	28
maitake mushrooms, sun-dried tomatoes, arugula, red pepper flakes, aged balsamic drizzle	
<b>SEARED JUMBO SEA SCALLOPS</b>	36
saffron risotto, zucchini, spinach leaves / chili - sage infused oil	
<b>GRILLED KING SALMON</b>	36
native succotash / lemon basil garlic cream	
<b>MUSHROOM CHICKEN</b>	28
pan roasted chicken breast stuffed with mushrooms, prosciutto, spinach, mozzarella cheese with mushroom sauce, crispy polenta sauteed asparagus, roasted carrots, red swiss chard	
<b>NEW YORK STEAK</b>	38
grilled asparagus, baby spinach, roasted fingerling potatoes / chimichurri sauce, crispy shallots	
<b>SEARED FILET MIGNON</b>	53
grilled asparagus, Yukon gold mashed potatoes / blue cheese compound butter / red wine reduction	
<b>BRAISED SHORT RIB</b>	32
roasted delicata squash, red swiss chard, mashed potatoes / creamy horseradish	
<b>TAVERN BURGER*</b>	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	
<b>BEYOND BURGER</b>	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	
<b>CRISPY BRUSSELS SPROUTS</b>	12
<b>GRILLED ASPARAGUS</b>	12
<b>REGULAR FRIES</b>	8
<b>GILROY PARMESAN GARLIC FRIES</b>	9
<b>SWEET POTATO FRIES</b>	9
<b>BREAD</b> 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*