

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
hansen habanero vodka, beef broth, blue cheese olives	

<u>COLD OYSTER BAR</u>	
KUMAMOTO *	
Mendocino County, CA	
MIYAGI *	
Tomales Bay, Marin County	
FANNY BAY*	
British Columbia, Canada	
- 1/2 dozen \$24 / dozen \$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
sweet pepper lime citrus, yellow & green peppers, onion, cilantro / 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	
<u>SOUP & SALAD</u>	
CLAM CHOWDER	16
steamed manila clams, bacon, leeks, creamer potatoes, cream	
ROASTED BUTTERNUT SQUASH SOUP	12
garlic croutons, sage infused oil, micro greens	
SEASONAL KALE SALAD	16
asian pear, pomegranate seeds, almonds, dried cranberries, feta cheese / lemon vinaigrette	
NAPA SALAD	14
napa, green & purple cabbage, basil red bell peppers / maple syrup, dijon, sunflower seeds, chili flakes, sesame oil, soy sauce	



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 of corn, baby squash & peppers / lemon basil garlic cream	
SEARED & ROASTED HALF CHICKEN	29
garlic broccolini, roasted carrots / huckleberry sauce	
BRAISED SHORT RIB	32
roasted butternut squash, red swiss chard, mashed potatoes / creamy horseradish	
PAN SEARED 12oz PRIME RIBEYE	54
loaded baked potato (bacon, mozzarella, cheddar & parsley), broccolini / au jus	
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	
<u>SIDES</u>	
CRISPY BRUSSELS SPROUTS	12
GRILLED ASPARAGUS	12
REGULAR FRIES	8
GILROY GARLIC PARMESAN 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