

MIMOSA BAR	12
orange, hibiscus, pineapple, grapefruit, pomegranate	
CLASSIC BLOODY MARY	14
TOMATILLO BLOODY MARY	15
house pickled vegetables, tomatillo salsa	
RAGING BULL BLOODY MARY	16
hanson habanero vodka, beef broth, blue cheese olives	

COLD SEAFOOD BAR

MENDOCINO KUMAMOTO, MARIN MIYAGI or BRITISH COLUMBIA FANNY BAY OYSTERS*

-- half a dozen 24 / full dozen 42 --

FRUTTI DI MARE TOWER (two tiers)*	85
shrimp, clams, oysters, crab, ceviche	
FRUTTI DI MARE TOWER (three tiers)*	140
shrimp, clams, oysters, crab, ceviche	

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	18
mozzarella, chilies, breadcrumbs - wood oven flatbread	
CALAMARI FRITTI	22
crispy lemon, fried caper aioli, cocktail sauce	
PORK RIBS	22
calabrian chili, meyer lemon, sesame seeds / frisee	
PACIFIC SNAPPER CEVICHE*	22
sweet pepper lime citrus, yellow & green peppers, fresno chili, onion, cilantro / taro chips	
TARTARE TACOS*	20
crispy wonton shells / ahi tuna or salmon tartare, asian pear, 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	
CALIFORNIA VEGGIE CAKES	16
broccoli, carrot, corn, garlic, onion, zucchini red bell pepper rouille, lemon aioli	

SOUP & SALAD

CLAM CHOWDER	16
steamed manila clams, bacon, leeks, creamer potatoes, cream	
ROASTED BUTTERNUT SQUASH SOUP	13
garlic croutons, sage infused oil, micro greens	
SEASONAL KALE SALAD	16
asian pear, pomegranate seeds, papaya, almonds, dried cranberries, feta cheese / champagne vinaigrette chicken +10 / shrimp +15 / king salmon +20	
NAPA SALAD	14
napa, green & purple cabbage, basil red bell peppers, red onion / maple syrup, dijon, sunflower seeds, chilis, sesame oil, soy sauce chicken +10 / shrimp +15 / king salmon +20	



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, green salad (steak cooked medium)	
BLACKENED SNAPPER SANDWICH	20
pickled onions, caper aioli, dressed lettuce, ciabatta roll, green salad	
GRILLED ORA KING SALMON*	40
native succotash / lemon basil garlic cream	
LEMONY SPRING LINGUINI	30
artichokes, spinach, fava beans, green peas, cream, lemon zest, parmesan cheese	
KOHLRABI SPAGHETTI	30
kohlrabi bulb, spring beans, brown butter, sage, pine nuts	
WILD MUSHROOM RAVIOLI	30
maitake mushrooms, sun-dried tomatoes, arugula, red pepper flakes, balsamic reduction	
SLOW COOKED PINEAPPLE GLAZED BBQ RIBS	38
calabrian chili, meyer lemon, sesame seeds house slaw & french fries	
PAN SEARED 12oz PRIME ANGUS RIBEYE *	62
crispy garlic fries / red wine reduction	

SIDES

CRISPY BRUSSELS SPROUTS	12
GRILLED ASPARAGUS	12
REGULAR FRIES	8
GILROY GARLIC PARMESAN FRIES	9
SWEET POTATO FRIES	9
BREAD with sweet butter	6

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*

