

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	



ENTREES

WILD MUSHROOM RAVIOLI	30
maitake mushrooms, sun-dried tomatoes, arugula, red pepper flakes, aged balsamic drizzle	
LEMONY SPRING LINGUINI	30
artichoke, spinach, fava beans, green peas, cream, lemon zest, parmesan cheese	
KOHLRABI SPAGHETTI	30
kohlrabi bulb, spring beans, brown butter, sage, pine nuts	
SEARED JUMBO SEA SCALLOPS*	38
saffron risotto, zucchini, spinach leaves / chili - sage infused oil	
GRILLED KING SALMON*	40
native succotash of corn, baby squash & peppers / lemon basil garlic cream	
SEARED & ROASTED HALF CHICKEN	34
garlic broccolini, roasted carrots / huckleberry sauce	
BRAISED SHORT RIB	36
roasted butternut squash, red swiss chard, mashed potatoes / creamy horseradish	
SLOW COOKED PINEAPPLE GLAZED BBQ PORK RIBS	38
calabrian chili, meyer lemon, sesame seeds house slaw & french fries	
PAN SEARED 12oz ANGUS PRIME RIBEYE *	62
garlic fries / red wine reduction	
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	

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	17
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 & red chilies, 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	
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	12
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	

SIDES

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*

