

<b>MIMOSA BAR</b>	12
orange, hibiscus, pineapple, grapefruit, pomegranate,	
<b>CLASSIC BLOODY MARY</b>	14
<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 SEAFOOD BAR

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

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

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



### ENTREES

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

### STARTERS / SMALL PLATES

<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>	17
mozzarella, chilies, breadcrumbs - wood oven flatbread	
<b>CALAMARI FRITTI</b>	22
crispy lemon, fried caper aioli, cocktail sauce	
<b>PORK RIBS</b>	22
calabrian chili, meyer lemon, sesame seeds / frisee	
<b>PACIFIC SNAPPER CEVICHE*</b>	22
sweet pepper lime citrus, yellow & red chilies, onion, cilantro / 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	
<b>CALIFORNIA VEGGIE CAKES</b>	16
broccoli, carrot, corn, garlic, onion, zucchini red bell pepper rouille, lemon aioli	

### 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>SEASONAL KALE SALAD</b>	16
asian pear, pomegranate seeds, papaya, almonds, dried cranberries, feta cheese / champagne vinaigrette chicken +10 / shrimp +15 / king salmon +20	
<b>NAPA SALAD</b>	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

<b>CRISPY BRUSSELS SPROUTS</b>	12
<b>GRILLED ASPARAGUS</b>	12
<b>REGULAR FRIES</b>	8
<b>GILROY GARLIC PARMESAN 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*



