PLATES + SNACKS

HOUSE MADE KENNEBEC POTATO CHIPS - 8
Roasted garlic dip

WARM MARINATED OLIVES - 7
Citrus & herbs

SIX RAW OYSTERS ON THE HALF SHELL - 18
Hot pepper vinegar, grilled lemon

ROASTED CHICKEN SALAD - 18
Mixed lettuces, roasted vegetables, soft boiled egg, shaved Parmesan, buttermilk vinaigrette

GRASS FED BEEF BURGER - 18
Sharp Cheddar, creamed horseradish, soft potato bun, Kennebec fries

GRILLED GULF SHRIMP SALAD - 19
Butter lettuce, charred avocado, avocado-green goddess dressing

FRIED CHICKEN CLUB - 18
Fresh Mozzarella, smoked bacon, toasted sourdough

CHARCUTERIE
3 for $18 / 5 for $23 / 7 for $28
Housemade; chicken liver mousse / cured wild salmon / pork & fennel terrine / duck ham
Salumeria Biellese, New York, NY; Cacciatore / Finochietta
Col. Bill Newsom’s, Princeton, KY; Hand sliced country ham

ARTISAN CHEESES
3 for $18 / 5 for $25
St. Pat, cow’s milk, Cowgirl Creamery, Petaluma
San Andreas, raw sheep’s milk, Bellwether Farm, Petaluma
Kenne, goat’s milk, Tomales Farmstead Creamery, Tomales
Nicasio Square, cow’s milk, Nicasio Valley cheese Co., Nicasio
Willoughby, Cow’s milk washed with Almanac ale, The Cellars at Jasper Hill, Greensboro, Vermont

SWEETS

VANILLA ICE CREAM SUNDAE - 8
Oatmeal Stout caramel, house made marshmallow

FRENCH PRESS COFFEE + TEA

FRENCH PRESS COFFEE - 6
Our very own Signature Blend. Flavors and aromas of caramelized peaches, apricots, toasted nuts, and caramel. The finish is clean and sweet.

EARL GREY - 6
Bergamot aroma layered with exquisite citrus notes

SENCHA GREEN TEA - 6
Smooth with a delicate body and a nice depth

PEPPERMINT WILLAMETTE INFUSION - 6
From Oregon, very aromatic with a cool taste.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your chance of foodborne illness.
Parties for 6 will be charged an automatic 18% gratuity.
BARREL AGED COCKTAILS

OLD FASHIONED - 14

RYE MANHATTAN - 16

CLASSIC COCKTAILS

WHITE PEACH COSMOPOLITAN - 14
Grey Goose, Cointreau, White Peach Puree, Cranberry & Lime Juice

TOP NOTCH LEMON DROP - 15
Belvedere Vodka, Fresh Lemon Juice, Cointreau, Grand Marnier

OLD CUBAN - 14
Bacardi 8 Rum, Mint, Lime Juice, Schramsberg, Angostura Bitters

CORPSE REVIVER #2 - 14
Beefeater, Cointreau, Lillet Blanc, Lemon Juice, St. George Absinthe

THE COPPER MULE - 13
Ketel One, Fresh Lime Juice, Fever Tree Ginger Beer

IMPERIAL RASPBERRY SIDECAR - 17
Remy Martin VSOP, Cointreau, Fresh Lemon & Lime, Raspberry Puree, Topped with Moet & Chandon Imperial Champagne

SIGNATURE LIBATIONS

LA HABANERA MARGARITA - 14
Siete Leguas Reposado, Fresh Lime & Orange Juice, Agave Nectar, House-Made Habanero & Tamarind Tincture

PRICKLY RUSTY NAIL - 15
Glenlivet 12, Drambuie, Giffard Cocoa Liquor, Prickly Pear Bitter

THE ARBORIST - 14
Hendricks, St. Germain, Cucumber, Mint, Fresh Lemon Juice

LOBBY BAR BLOODY MARY - 13
St. George Green Chile Vodka, House-Made Spicy Bloody Mary Mix

LOST ORANGE - 13
Knob Creek, Finlandia, Giffard Cocoa, Agave Nectar, Grapefruit Juice

SONOMA BLOSSOM - 14
Benham's Gin, Canton Ginger, Lo-Fi Amaro, Fresh Lemon Juice & Cilantro
**WHITE WINE**

**BRASSFIELD, PINOT GRIS, HIGH VALLEY**
Aromas of sweet honeydew melon, Gravenstein apples, apricots, and spice box.
5OZ - 11 / BOTTLE - 46

**CLOS DU VAL, CHARDONNAY, NAPA**
Vivid and alluring Chardonnay with layered aromas of baked apple, orange blossom, pear, butterscotch and brioche.
5OZ - 12 / BOTTLE - 50

**VINOCE, SAUVIGNON BLANC, NAPA VALLEY**
Succulent melon, tropical fruits and fresh lemongrass mingle together in this medium bodied wine.
5OZ - 13 / BOTTLE - 55

**THE GIRLS IN THE VINEYARD, SAUVIGNON BLANC, NAPA VALLEY**
Citrus and the crispness of fresh cut pineapple that finishes with a bit of lemongrass and fig. Round and juicy wine with a touch of minerality.
ON TAP 5OZ - 10

**SONOMA-CUTRER, CHARDONNAY, SONOMA COUNTY**
Golden Delicious apple, Bosc pear and white peach aromas are accented with oak spice, a hint of vanilla, toasted nuts, and a light floral note.
ON TAP 5OZ - 10

**RO SÉ**

**DOMAINE DE NIZAS ROSÉ, LANGUEDOC, FRANCE**
2016. A lush and lively wine with soft rose color and violet hints. Intense aromas of red fruit, anise and violet candy notes.
5OZ - 11 / BOTTLE - 46

**RED WINE**

**A TO Z, PINOT NOIR, OREGON**
Clear and vibrant, this wine opens with aromas of strawberries, cherries, blueberries and raspberries.
ON TAP 5OZ - 10

**OBERON, MERLOT, NAPA VALLEY**
2014. An exceptional blend of Napa Valley Merlot grapes selected specifically for their concentrated character.
5OZ - 12 / BOTTLE - 50

**ROBERT CRAIG, BORDEAUX BLEND, NAPA VALLEY**
2013. Blue fruit and rosemary scents fill the nose, while the palate teems with dark blue fruit, black olive, and cocoa powder.
5OZ - 12 / BOTTLE - 50

**BURGESS, SYRAH, NAPA VALLEY**
5OZ - 11 / BOTTLE - 46

**BUEHLER, ZINFANDEL, NAPA VALLEY**
2013. Aromas of a briar patch on a hot summer day carry over to the palate in a mouth-filling, flavorful, juicy package.
5OZ - 13 / BOTTLE - 55

**CHATEAU MONTELENA, CABERNET, NAPA VALLEY**
2014. Dark, fleshy and seductive, but also light on its feet and gracious. Black cherry, plum, rose petal, smoke, tobacco, licorice and cedar.
5OZ - 15 / BOTTLE - 65
SPARKLING WINE + CHAMPAGNE

VILLA SANDI, PROSECCO, ITALY
Fruity and flowery aromas with hints of ripe golden apple.
GLASS – 12 / BOTTLE – 50

SCHRAMSBERG, BLANC DE BLANCS, CALIFORNIA
Dry and crisp. Small lots of malolactic and barrel fermented wines are added for complexity.
GLASS – 16 / BOTTLE – 68

DOMAINE CHANDON, ÉTOILE ROSE, CARNEROS
Aromas of plum, raspberry, and nutmeg.
GLASS – 16 / BOTTLE – 68

MOËT & CHANDON IMPERIAL, CHAMPAGNE, FRANCE
Created in 1869, it embodies Moët & Chandon’s unique style of bright fruitiness, a seductive palate and an elegant maturity.
GLASS – 21 / BOTTLE – 90

DRAFT BEERS

LAGUNITAS I.P.A., PETALUMA, DRAFT – 5
A well-rounded I.P.A with a bit of Caramel Malt barley provides the richness that mellows out the twang of the hops. 6.20% ABV

SCRAMSHAW, FORT BRAGG, DRAFT – 5
Pilsner style beer has a subtle hop character, a crisp, clean palate and dry finish. 4.40% ABV

FIELDWORK BREWERY, BERKELEY, DRAFT – 5
Farmhouse Wheat, made with malted and flaked wheat, grainy character with bold citrus. 5.0% ABV

CRAFT BEERS

PUCK PETITE SAISON, FORT BRAGG, BOOTTLE – 6
Brewed with premium Pils and wheat malts and fermented with a yeast strain, Puck is sharp and spritzy with a delicious flowery, spicy dry-hop aroma. 4.0% ABV

ANCHOR STEAM CALIFORNIA LAGER, SAN FRANCISCO, BOOTTLE – 6
Golden color, distinctive aroma, creamy head, balanced depth of flavor and smooth finish. 4.90% ABV

LAGUNITAS LITTLE SUMPIN’ ALE, PETALUMA, BOOTTLE – 6
A hoppy pale wheat ale that is great for I.P.A. fans but so smooth that the hefeweizen fans dig it too. 7.5% ABV

BOONT AMBER ALE, BOONVILLE, BOOTTLE – 6
Crystal malts give this beer a deep copper hue and contribute a slight caramel and herbal sweetness. 5.8% ABV

OLD NO. 38 STOUT, FORT BRAGG, BOOTTLE – 6
Smooth, firm-bodied stout with the toasted character and coffee notes of dark malts and roasted barley. 4.5% ABV