

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 CHOPPED SALAD – 19

Soft boiled egg, bacon, blue cheese, buttermilk vinaigrette

GRASS FED BEEF BURGER – 18

Sharp cheddar, creamed horseradish, soft potato bun, kennebec fries

GRILLED GULF SHRIMP SALAD – 19

Gem lettuces, charred avocado, avocado-green goddess dressing

FRIED CHICKEN CLUB – 18

Fresh mozzarella, smoked bacon, butter lettuce, toasted sourdough

CHARCUTERIE

3 for \$18 / 5 for \$23 / 7 for \$28

Housemade- chicken liver mousse

Salumeria Biellese, NY – Finochietta / Bresaola / Wild Boar Soppressata / Salami Biellese

Charlito's Cocina, NY- Campo Seco

Elevation Artisan Meats, Denver- 7 Day Sour Ale Salame

ARTISAN CHEESES

3 for \$18 / 5 for \$25

Chimney Rock, cow's milk, Cowgirl Creamery, Petaluma

Flower Power, cow's milk, Bohemian Creamery, Sebastopol

Sophia, goat's milk, Capriole, Greeneville, IN

Lunetta, raw cow's milk, Moonside Creamery, Sebastapol

Death & Taxes, cow's milk, Bleating Heart Dairy, Tomales

SWEETS

VANILLA ICE CREAM SUNDAE – 8

Oatmeal Stout caramel, house made marshmallow

FRENCH PRESS COFFEE + TEA

FRENCH PRESS COFFEE – 6

FRENCH PRESS DECAFF 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 Washington State, 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

Bulleit Bourbon, Goslings Rum, House-Made Bitters
Aged 4 Weeks

RYE MANHATTAN – 16

Templeton Rye, Carpano Antica Formula Vermouth, House-Made Bitters
Aged 4 Weeks

MARTINEZ - 14

Old Tom Gin, Carpano Antica Vermouth, Luxardo, House- Made Bitters
Aged 6 Weeks

CLASSIC COCKTAILS

COSMIC BLUEBERRY - 14

St. George, Cointreau, Fresh Blueberries, Lime Juice, Cranberry

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

Hennessey VS, Cointreau, Fresh Lemon & Lime, Fresh Raspberries. Topped with Moët & Chandon Imperial Champagne

SIGNATURE LIBATIONS

LA HABANERA MARGARITA – 15

Don Julio Reposado, Fresh Lime & Orange Juice,
Agave Nectar, House-Made Habanero & Tamarind Tincture

PRICKLY RUSTY NAIL - 15

Glenlivet 12, Drambuie, Prickly Pear Bitter

THE ARBORIST – 15

Nolet's Gin, St. Germain, Cucumber, Mint, Fresh Lemon Juice

LOBBY BAR BLOODY MARY – 14

St. George Green Chile Vodka, House-Made Spicy Bloody Mary Mix

LOST ORANGE - 13

Knob Creek, Finlandia, Agave Nectar, Grapefruit Juice

SONOMA BLOSSOM - 14

Benham's Gin, Canton Ginger, Lo-Fi Amaro, Fresh Lemon Juice, Cilantro

DAIQURI WITH A TWIST - 14

Bacardi Superior, Fresh Lime Juice, Rosé, Vanilla Syrup with lemon twist

WHITE WINE

BRASSFIELD, PINOT GRIS, HIGH VALLEY

Aromas of sweet honeydew melon, gravenstein apples, apricots, spice box

5OZ – 11 / BOTTLE – 46

SMOKE TREE, CHARDONNAY, SONOMA COUNTY

Unites stone fruit and white flower aromatics, flavors of citrus and granny smith apple, and a finish that lingers with acidity and minerality

5OZ – 12 / BOTTLE – 50

DARCIE KENT, SAUVIGNON BLANC, MONTEREY

Gooseberries, grapefruit, in a brisk coastal breeze

5OZ – 16 / BOTTLE – 62

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 – 11

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 – 12

ROSÉ

MONTICELLO VINEYARDS, ROSÉ OF PINOT NOIR

2016. Light pink color, with a vibrancy and freshness, aromas offer fresh floral tones, strawberry, subtle hints of red pepper and dried cinnamon

5OZ – 12 / BOTTLE – 46

BY OTT, ROSÉ OF PINOT NOIR

2015. Deeply pitched nectarine, orange and redcurrant aromas show good focus and pick up a floral element with air.

5OZ – 15 / BOTTLE – 50

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 – 11

OBERON, MERLOT, NAPA VALLEY

2014. An exceptional blend of Napa Valley Merlot grapes selected specifically for their concentrated character

5OZ – 13 / BOTTLE – 50

ROBERT CRAIG, MT. GEORGE CUVÉE, 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 – 13 / BOTTLE – 50

BURGESS, SYRAH, NAPA VALLEY

2011. Elegant, structured, and balanced, rich boysenberry, blueberry, strawberry, black pepper and subtle hints of violet with lush tannins, rich and satisfying finish

5OZ – 12 / 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

2013. Dark, fleshy and seductive, but also light on its feet and gracious, black cherry, plum, rose petal, smoke, tobacco, licorice and cedar

5OZ – 18 / BOTTLE – 85

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

2012. Dry and crisp, small lots of malolactic and barrel fermented wines are added for complexity

GLASS – 16 / BOTTLE – 68

DOMAINE CHANDON, ÉTOILE ROSÉ, 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

CHARLES HEIDSIECK BRUT RÉSERVE, CHAMPAGNE, FRANCE

Founded in 1851, this champagne is reminiscent of a crisp layer of nougatine on a velvety cream pastry filled with plump red plums and ripe cherries.

GLASS – 28 / BOTTLE – 130

DRAFT BEERS

LAGUNITAS I.P.A., PETALUMA DRAFT – 7

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

SCRIMSHAW, FORT BRAGG DRAFT – 7

Pilsner style beer has a subtle hop character, a crisp, clean palate and a dry finish. 4.40% ABV

FIELDWORK BREWERY, BERKELEY DRAFT – 7

Fresh seasonal beer. Ask your server about today's selection

CRAFT BEERS

PUCK PETITE SAISON, FORT BRAGG BOTTLE – 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 BOTTLE – 6

Golden color, distinctive aroma, creamy head, balanced depth of flavor and smooth finish. 4.90% ABV

LAGUNITAS LITTLE SUMPIN' ALE, PETALUMA BOTTLE – 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 BOTTLE – 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 BOTTLE – 6

Smooth, firm-bodied stout with the toasted character and coffee notes of dark malts and roasted barley. 4.5% ABV