

S
M
A
L
L
E
R

Dawn Ranch Salad 14
little gems, carrot ribbons, radish, candied walnuts, Laura Chenel goat cheese ranch

Beet and Blood Orange Salad 14
black olives, kale, red wine vinaigrette

Roasted Mussels 18
butter, french fries, grilled focaccia

Fried Calamari 16
leeks, jalapenos, lime-harissa aioli

Seasonal Vegetable Panzanella 16
cucumber, fennel, english peas, herbs, greek yogurt

L
A
R
G
E
R

Grilled Akaushi Red Wagyu Ribeye 52
bleu cheese shallot butter, fried paprika potatoes

Fried Mary's Organic Chicken 29
potato salad

Grilled Pork Chop 28
mashed potatoes, mustard sauce

Seared Cod 30
warm pole bean salad, sherry-truffle vinaigrette, pickled onions, tomatillo relish

Spaghetti and Ragu 28
tomato, beef, garlic bread

Stuffed Poblano Pepper 24
quinoa, sundried tomatoes, spinach, mushrooms, ranchero sauce

S
I
D
E
S

Classic Mac n' Cheddar 10
Hot Biscuits + Honey Butter 6
Grilled Squash + Olives + Parmesan 10
Farro + Broccolini 10

S
W
E
E
T
S

Apple Bread Pudding 10
Yogurt Panna Cotta + Strawberry 10
Ginger Creme Brulee 10

BY THE GLASS

Schramsberg Mirabelle Brut Rosé 15
Frog's Leap Rosé, Rutherford 12
Preston Sauvignon Blanc, Dry Creek 9
Ramey Chardonnay, RR 12
Paul Mathew Pinot Noir, RR 12
Taft Merlot, RRV 10

ON TAP

Firestone 805 6
High Water Campfire Stout 7
Gowan's Heirloom Cuvée Cider 8
Sonoma Springs Brown Ale 7
Sonoma Springs Wildflower Saison 7
Trumer Pilsner 7

AFTER SUPPER

Quintana de la Rosa Tawny Port 10
Quintana de la Rosa Late Vintage Port 12
I Vignaioli Di Stefano Moscato d'Asti 7
Russian Hill Late Harvest Viognier 16
Remy Martin VSOP 14
Remy Martin 1738 Accord Royal 22
Martell VSOP Medallion 14
Hennessy 12

Acqua Panna 6
House bottled water upon request
Corkage Fee - \$25/750ml bottle

B Korbel Natural Sparkling, RR 32
U Schramsberg Mirabelle Brut Rosé 49
J Brut Cuvée 40
B Laurent-Perrier Brut Cuvée,
B Champagne (375ml) 43
L Elizabeth Spencer, Rutherford 36
E Copain, Mendocino County 53
S Frog's Leap, Rutherford 42
Cambria, Santa Maria Valley 45
Miraval, Côtes De Provence 50

W Andis, Sémillon, Amador County 39
H Matanzas Creek Sauvignon Blanc, Sonoma County 40
I Preston Viognier, Dry Creek 37
I Mulderbosch Chenin Blanc 30
T Preston Sauvignon Blanc, Dry Creek 33
E Martin Ray Chardonnay, RR 30
S Rodney Strong Chalk Hill Chardonnay, Sonoma County 35
Paul Mathew Chardonnay, RR 42
Ramey Chardonnay, RR 50
Chalk Hill Estate Chardonnay, RR 57
Benovia Chardonnay, RR Fort Ross, Seaview 86

R Paul Mathew Pinot Noir, RR 44
E Martin Ray Pinot Noir, RR 39
Balletto Pinot Noir, RR 42
D Merry Edwards Pinot Noir, RR 80
S Wild Hog Pinot Noir, Fort Ross-Seaview 42
Gary Farrell Pinot Noir, RR 82
Papapietro Perry Pinot Noir, RR 98
MacRostie Pinot Noir, RRV 40
Shug Pinot Noir, Carneros (375ml) 34
Dashe Zinfandel, Dry Creek 42
Papapietro Perry Zinfandel, Dry Creek 75
Wild Hog Zinfandel, Fort Ross-Seaview 42
Textbook Merlot, Napa Valley 44
Selby Merlot, Sonoma County 43
Taft Street Merlot, RRV 38
Roth Merlot, Alexander Valley 36
Kith & Kin Round Pond Estate Cabernet Sauvignon, Napa Valley 63
Elyse Holbrook Mitchell Cabernet Sauvignon, Yountville 88
Selby Cabernet Sauvignon, Sonoma County 54
Cain Concept Cabernet Sauvignon Blend, Napa Valley 75
Dawn Ranch Petit Verdot, Yountville 52
Preston Petite Sirah, Dry Creek 39
Sean Thackery Pleiades, CA Red Blend 40
Elyse C'est Si Bon Grenache Blend, Foothills 42

SUMMER FLIGHT 12

Miraval Rosé, Côtes De Provence
Copain Rosé, Mendocino County
Cambria Rosé, Santa Maria Valley

R
O
S
É

House Marinated Olives & Rosemary Cashews 8

C Plum Rose 14
Santa Rosa plums, Hangar One Rosé vodka, lime, sparkling rosé

O

C Black Mission 14
Bulleit bourbon, pimento dram, INNA black mission fig shrub, Tejava iced tea

K

T Blueberry Bliss 14
Hangar One vodka, blueberries, Meletti amaro, orange liqueur

A

I Yellow Jacket 14
Corralejo Reposado, St. Germain, Yellow Chartreuse, orange bitters

L

S Tempting Fate 14
Templeton rye, Luxardo, Angostura, orgeat, Antica vermouth

Primrose 12
Boyd & Blair vodka, grapefruit, thyme, lime, salt rim

Dark Horse 12
Campari, sparkling wine, fennel fronds, lemon

Sinner and Saint 12
St. George absinthe, Lillet, Dry Curaçao. lemon

Porto Limón 12
Warre's Warrior port, Ketel One vodka, agave, lemon, sugar rim

B Happy Hour 4pm-6pm Half Price Bites

A

R Deviled Egg 8

House-made Potato Crisps 8
Spring onion dip

B Fried Calamari 12
leeks, jalapenos, lime-habanero sauce

I

T Roasted Mussels 14
focaccia

E

S Antipasti Plate 14
seasonal vegetables, pita crisps and hummus