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- Dawn Ranch Salad 14
little gems, carrot ribbons, radish, candied walnuts, Laura Chenel goat cheese ranch
- Beet and Fig Salad 14
black olives, kale, red wine vinaigrette
- Roasted Mussels 18
butter, french fries, grilled focaccia
- Fried Calamari 16
cauliflower, jalapenos, lime-harissa aioli
- Summer Vegetable Panzanella 16
early girl tomatoes, lemon cucumber, fennel, herbs, greek yogurt

- Stuffed Poblano Pepper 24
quinoa, sundried tomatoes, spinach, mushrooms, ranchero sauce
- Fried Mary's Organic Chicken 29
mashed potatoes
- Grilled Pork Chop 28
dawn ranch spring onions, apple-ginger chutney
- Grilled Akaushi Red Wagyu Ribeye 52
onion jam, fried paprika potatoes
- Seared Cod 28
marinated cherry tomatoes, frisee

- Dawn Ranch Apple Bread Pudding 10
 - Yogurt Panna Cotta + Strawberry 10
 - Ginger Creme Brulee 10
 - Blackberry Turnover 10
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BY THE GLASS

Schramsberg Mirabelle Brut Rosé 15
Frog's Leap Rosé, Rutherford 12
Matanzas Creek Sauvignon Blanc,
Sonoma County 10
Ramey Chardonnay, RR 12
Andis Sémillon, Amador County 10
Paul Mathew Pinot Noir, RR 12
Taft Merlot, RRV 10

ON TAP

Oskar IPA 7
High Water Campfire Stout 7
Gowan's Heirloom Cuvée Cider 8
Sonoma Springs Brown Ale 7
Sonoma Springs Apricot 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
Remy Martin VSOP 14
Remy Martin 1738 Accord Royal 22
Martell VSOP Medallion 14
Meletti Amaro 12
Hennessy 12

Acqua Panna 6
San Pellegrino 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

W Andis Sémillon, Amador County 39
H Preston Viognier, Dry Creek 37
I Matanzas Creek Sauvignon Blanc, Sonoma County 40
I Merry Edwards Sauvignon Blanc, RR 56
T Diatom Chardonnay, Santa Maria Valley 63
E Copain Chardonnay, Anderson Valley 60
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
Copain Pinot Noir, Anderson Valley 70
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
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
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

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House Marinated Olives & Rosemary Cashews 8

C Botanica 108 14
St. George Botanica gin, Seedlip Garden, celery,
ginger-lime syrup
soda water

O

C Quince-y Jones 14

K Bulleit bourbon, Tejava iced tea, pimento dram, INNA
quince shrub

T Yellow Jacket 14

A Corralejo Reposado, St. Germain, Yellow Chartreuse,
orange bitters

I Royal Betty 14

L Hangar One Rosé vodka, blackberry, chambord, lemon

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

Primrose 12
Spirit Works 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

White Linen 14
Hendrick's gin, St. Germain, cucumber, lime, soda water

B Happy Hour 4pm-6pm Half Price Bites

A

R Deviled Egg 8
mustard aioli, fried capers, pickled onions

House-made Potato Crisps 8
pimento cheese dip

B

I Fried Calamari 12
cauliflower, jalapenos, lime-habanero sauce

T Roasted Mussels 14
focaccia

E

S Fried Pole Beans 10