

SWEET DISHES

Panna Cotta 10

Chocolate Mousse 10

Phyllo Pastry 10

lemon custard, fresh berries

AFTER DINNER DRINKS

Robert Mondavi Moscato D'Oro 9

Russian Hill Late Harvest Viognier 16

Remy Martin VSOP 14

Remy Martin 1738 Accord Royal 22

Fonseca 10 Year Tawny Port 10

Taylor Flagsdale Late Bottled Vintage Port 12

Bas Armagnac Delord 12

Martell VSOP Medallion 14

Hennessy 12

ON TAP

Firestone 805 5

Deschutes Fresh Squeezed IPA 6

Drakes IPA 6

Sudwerk Pilsner 5

Allagash White 6

Trumer Pilsner 6

BY THE GLASS

Schramsberg Mirabelle Brute Rose 15

Minuty Rose, Cotes De Provence 10

Preston Sauvignon Blanc, Dry Creek 9

Ramey Chardonnay, Russian River 12

Martin Ray Pinot Noir, Russian River 10

Acqua Panna 6

San Pellegrino 6

House bottled water upon request

Corkage Fee - \$25/750ml bottle



Dinner Menu

Served Family Style

Our dishes are meant to be shared

House-marinated Olives & Rosemary Cashews 8

Dawn Ranch Perfect Manhattan 12

Woodford Reserve, Carpano, Antica Vermouth, dry vermouth, cherry bitters

Agriculture Dirty Martini 12

No. 209 gin, dry vermouth, olive juice, blue cheese stuffed olives

Mezcaliente 12

Mezcal, lemon, agave, cilantro, chili pepper, radish, black pepper

French 75 12

Sonoma Brothers gin, lemon, simple syrup, topped with sparkling wine

Whiskey Sour 12

Bulleit bourbon, lemon, simple syrup

Seasonal Cocktail

ask your bartender or server

16467 HWY 116, Guerneville, CA 95446

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SMALLER DISHES

Dawn Ranch Salad 14

butter lettuce, carrot ribbons, radish, candied walnuts, Laura Chenel goat cheese ranch

Garden Kale Salad 14

walnuts, parsnips, parmesan, lemon garlic vinaigrette

Roasted Mussels 18

clarified herb butter, french fries, grilled focaccia

Fried Calamari 16

cauliflower, jalapenos, lime habanero sauce

Pork Wellington 14

house mustard, pickled onion

LARGER DISHES

Akaushi Red Wagyu Ribeye 52

blue cheese shallot butter, fried paprika potatoes

Fried Mary's Organic Chicken 29

bacon and brown sugar butter beans, chili flakes [please allow 25 minutes]

Cider Braised Local Pork 24

mashed potatoes, roasted pickled peppers

Seafood Stew 26

white fish, shrimp, mussels, tomatoes, fennel, grilled focaccia

Vegan Mushroom Enchiladas 22

epazote, green chile add creme fraiche

SIDE DISHES

Classic Mac n' Cheddar 10

Fried Farro + Broccoli Rabe 10

Cream of Swiss Chard 8

Butter Beans + Bacon 10

Hot Biscuits 6

Sausage Gravy 4

Mashed Potatoes 8

VINS

Bubbles

Korbel Natural Sparkling, Russian River 32

Schramsberg Mirabelle Brut Rose 49

J Brut Cuvee 40

Whites

Preston Viognier, Dry Creek 37

Elizabeth Spencer Grenache Rose 36

Preston Sauvignon Blanc, Dry Creek 33

Merry Edwards Sauvignon Blanc, Russian River 56

Martin Ray Chardonnay, Russian River 30

Paul Matthew Chardonnay, Russian River 42

Ramey Chardonnay, Russian River 50

Chalk Hill Estate Chardonnay, Russian River 57

Thomas George Chardonnay, Cresta Ridge 60

Benovia Chardonnay, Russian River Fort Ross, Seaview 86

Reds

Martin Ray Pinot Noir, Russian River 39

Balletto Pinot Noir, Russian River 42

Merry Edwards Pinot Noir, Russian River 80

Gary Farrell Pinot Noir, Russian River 82

Papapietro Perry Pinot Noir, Russian River 98

Shug Pinot Noir, Carneros (375ml) 34

Wild Hog Pinot Noir, Fort Ross-Seaview 45

Dashe Zinfandel, Dry Creek 42

Ridge Zinfandel, Dry Creek 62

Papapietro Perry Zinfandel, Dry Creek 75

Wild Hog Zinfandel, Fort Ross-Seaview 40

Selby Merlot, Sonoma County 43

Roth Merlot, Alexander Valley 36

Taft Street Merlot, Russian River Valley 38

Medlock Ames Cabernet Sauvignon, Alexander Valley 60

Selby Cabernet Sauvignon, Sonoma County 54

Kith & Kin Round Pond Estate Cabernet Sauvignon, Napa Valley 63

Elyse Holbrook Mitchell Cabernet Sauvignon, Yountville 88

Dawn Ranch Petit Verdot, Yountville 52

Sean Thackery Pleiades, CA Red Blend 40

Elyse C'est Si Bon Grenache Blend, Foothills 42