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- Dawn Ranch Salad 14
little gems, carrot ribbons, radish, candied walnuts, Laura Chenel goat cheese ranch
- Beet Salad 14
black olives, kale, blackberries, red wine vinaigrette
- Caesar Salad 14
garlic croutons, anchovy
- Roasted Mussels 18
butter, french fries, grilled focaccia
- Fried Calamari 16
cauliflower, jalapenos, lime-harissa aioli
- Heirloom Tomatoes 16
burrata, balsamic, basil
- Stuffed Poblano Pepper 24
quinoa, sundried tomatoes, spinach, mushrooms, ranchero sauce
- Fried Mary's Organic Chicken 29
mashed potatoes
- Grilled Pork Chop 28
herb roasted yukon gold potatoes, apple-ginger chutney
- Grilled Hanger Steak 32
herbed fries, mushroom sauce, truffle oil
- Seared Cod 28
marinated cherry tomatoes, frisee

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- Classic Mac n' Cheddar 10
- Hot Biscuits + Honey Butter 6
- Grilled Squash + Olives + Parmesan 10
- Fried Pole Beans 10
- Mashed Potatoes 8

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- Dawn Ranch Apple Bread Pudding 10
- Yogurt Panna Cotta + Strawberry 10
- Ginger Creme Brulee 10
- Lime Sorbet 8
- Raspberry Sorbet 8

BY THE GLASS

Chalk Hill Chardonnay, RR 12
Andis Sémillon, Amador County 10
Paul Mathew Pinot Noir, RR 12
Selby Merlot Sonoma County 11
Hook & Ladder The Tillerman 10

ON TAP

Faction IPA 7
High Water Campfire Stout 7
Gowan's Heirloom Cuvée Cider 8
Allagash White 8
Sonoma Springs Apricot Saison 7
Anderson Valley Framboise Rose Gose 8

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
Martell VSOP Medallion 14
Meletti Amaro 12
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, Anderson Valley 53
S Frog's Leap, Rutherford 42
Cambria, Santa Maria Valley 45

SUMMER FLIGHT 12
Frog's Leap Rosé, Rutherford
Copain Rosé, Anderson Valley
Cambria Rosé, Santa Maria Valley

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W Andis Sémillon, Amador County 39
H Preston Viognier, Dry Creek 37
H Halleck Dry Gewurztraminer, RRV 83
I Merry Edwards Sauvignon Blanc, RR 56
T Halleck Sauvignon Blanc, RRV 65
E Diatom Chardonnay, Santa Maria Valley 63
S Copain Chardonnay, Anderson Valley 60
Rodney Strong Chalk Hill Chardonnay, Sonoma County 35
Benovia Chardonnay, Fort Ross-Seaview 86

R Paul Mathew Pinot Noir, RR 44
E Martin Ray Pinot Noir, RR 39
D Merry Edwards Pinot Noir, RR 80
S Wild Hog Pinot Noir, Fort Ross-Seaview 42
Hook & Ladder Pinot Noir, RRV 53
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
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
Hook & Ladder The Tillerman Red Blend, RRV \$40
Sean Thackery Pleiades, CA Red Blend 40
Elyse C'est Si Bon Grenache Blend, Foothills 42

House Marinated Olives & Rosemary Cashews 8

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

O

C Kentucky Tea 14
Bulleit bourbon, Tejava iced tea, pimento dram, INNA
apricot shrub

K

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

A

I Royal Betty 14
Hangar One Rosé vodka, blackberry, Chambord, lemon

L

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

Primrose 12
Ketel One vodka, grapefruit, thyme, lime, salt rim

Summer Sunset 12
Tierras Blanco tequila, grapefruit, orange liqueur, Aperol,
lime, agave

Slow & Low 12
Flor De Caña white rum, Spirit Works sloe gin, lemon,
lavender, mint

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

Crispy Chicken Taco Cup 3
tomatillo salsa [priced for each]

B

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

T Roasted Mussels 14
focaccia

E

S Fried Pole Beans 10