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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  
Fresh mozzarella, 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

Rodney Strong Chardonnay 8  
Andis Sémillon, Amador County 10  
Martin Ray Pinot Noir, RR 12  
Selby Merlot, Sonoma County 11  
Hook & Ladder The Tillerman, RRV 10

## ON TAP

Faction Summer IPA 8  
High Water Campfire Stout 7  
Gowan's Heirloom Cuvée Cider 8  
Sonoma Springs Kolsch 7  
Sudwerk The People's Pilsner 7  
Lost Coast Tangerine Wheat 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  
San Pellegrino 6  
House bottled water upon request  
Corkage Fee - \$25/750ml bottle

B Korbel Natural Sparkling, RR 32

U J Brut Cuvée 40

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Copain, Anderson Valley 53

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Frog's Leap, Rutherford 42

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Cambria, Santa Maria Valley 45

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## AUTUMN FLIGHT 12

Preston Sauv Blanc, Dry Creek  
Cambria Rosé, Santa Maria Valley  
Sean Thackery CA Red Blend

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W Andis Sémillon, Amador County 39

H Hahn Pinot Gris, Monterey Country 33

Halleck Dry Gewurztraminer, RRV 83

I Preston Sauvignon Blanc, Dry Creek 33

T Halleck Sauvignon Blanc, RRV 65

Rodney Strong Chalk Hill Chardonnay, Sonoma County 35

E Diatom Chardonnay, Santa Maria Valley 63

S Hook and Ladder Chardonnay, RRV 40

Benovia Chardonnay, Fort Ross-Seaview 86

R Martin Ray Pinot Noir, RR 39

Merry Edwards Pinot Noir, RR 80

E Wild Hog Pinot Noir, Fort Ross-Seaview 42

D Hook & Ladder Pinot Noir, RRV 53

S Copain Pinot Noir, Anderson Valley 70

Gary Farrell Pinot Noir, RR 82

Papapietro Perry Pinot Noir, RR 98

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

Roth Merlot, Alexander Valley 36

Selby Merlot, Sonoma County 43

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

Elyse Holbrook Mitchell Cabernet Sauvignon, Yountville 88

Cain Concept Cabernet Sauvignon Blend, Napa Valley 75

Preston Petite Sirah, Dry Creek 39

Hook & Ladder The Tillerman Red Blend, RRV 40

L. Preston Syrah Blend, Dry Creek 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 12  
St. George Botanivore gin, Seedlip Garden, honey dew  
melon, ginger-lime syrup
- C** Kentucky Tea 14  
Bulleit bourbon, Tejava iced tea, pimento dram, INNA  
strawberry shrub
- T** Yellow Jacket 14  
Corralejo Reposado, St. Germain, Yellow Chartreuse,  
orange bitters
- A** Royal Betty 12  
Tierras Blanco tequila, Cointreau, raspberry, lemon, lime,  
soda water
- 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** Deviled Egg 8  
mustard aioli, fried capers, pickled onions
- R** Crispy Chicken Taco Cup 3  
tomatillo salsa [priced for each]
- B** Fried Calamari 12  
cauliflower, jalapenos, lime-habanero sauce
- I** Roasted Mussels 14  
focaccia
- T** Fried Pole Beans 10
- E**
- S**

