

S M A L L E R	Dawn Ranch Salad 14	
	little gems, carrot ribbons, radish, candied walnuts, Laura Chenel goat cheese ranch	
	Warm Kale Salad 14	
	grilled pears, persimmons, pistachios, garden herbs, apple cider vinaigrette	
	Curried Winter Squash Soup 12	
	pumpkin seeds, creme fraiche, pumpkin oil	
	Roasted Mussels 18	
	butter, herbs, lemon	
	Fried Calamari 16	
	cauliflower, jalapenos, lime-harissa aioli	
Poutine 18		
cheese curds, hand-cut potatoes, gravy		
L A R G E R	Mushroom Enchiladas 27	
	braised cabbage, ancho chili sauce, creme fraiche	
	Roasted Organic Half Chicken 29	
	herbed french fries, cipolini onions	
	Braised Pork 28	
creamy polenta, wild arugula, fermented cabbage		
E R	Grilled Hanger Steak 32	
	parsnip puree, mushroom sauce, truffle oil	
	Seared Cod 32	
sauteed brussels sprouts, orange-persimmon sauce		
S I D E S	Cauliflower Gratin 10	
	Hot Cheddar Biscuits + Chive Butter 8	
	Herb French Fries 6	
	Roasted Root Vegetables 10	
	Braised Greens + Beans 12	
S W E E T S	Dawn Ranch Apple Bread Pudding 10	
	Pumpkin Pots De Creme 10	
	Ginger Creme Brulee 10	
	Dawn Ranch Chocolate Bark 8	
	[pairs with Meletti amaro 10]	
Seasonal Sorbet 8		

BY THE GLASS

Korbel Natural Sparkling 8
Rodney Strong Chardonnay 8
Andis Sémillon, Amador County 10
Hook & Ladder Pinot Noir 14
Roth Merlot, Alexander Valley 11
Kith & Kin Cab Sauv, Napa Valley 16

ON TAP

Deschutes Fresh Squeezed 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
B
B Copain, Anderson Valley 53
L Frog's Leap, Rutherford 42
E Cambria, Santa Maria Valley 45
S

W Andis Sémillon, Amador County 39
H Hahn Pinot Gris, Monterey Country 33
H Matanzas Creek Sauvignon Blanc, Sonoma County 40
I Preston Sauvignon Blanc, Dry Creek 33
T Halleck Sauvignon Blanc, RRV 65
E 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 Merry Edwards Pinot Noir, RR 80
E Wild Hog Pinot Noir, Fort Ross-Seaview 42
E Hook & Ladder Pinot Noir, RRV 53
D Copain Pinot Noir, Anderson Valley 70
S 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
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

AUTUMN FLIGHT 12

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

R
O
S
É

House Marinated Olives & Rosemary Cashews 8

C The Fortress 14
Malfy gin, Seedlip Garden, sage, kumquat, sugar rim

O The Harvest 12
Tierras Blanco tequila, warm spices, lime, apple, bitters

C

K Tempting Fate 14
Bulleit bourbon, Luxardo, Angostura, orgeat, Carpano

T Antica vermouth

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

I

L Fallen 12
Templeton rye, cranberry, maple, orange, rosemary, clove

S Hemingway Redux 14
Flor De Caña white rum, grapefruit, maraschino cherry, St.
George absinthe

Sparkle Motion 14
Hangar One rosé vodka, sparkling wine, pomegranate,
crystalized ginger, rhubarb bitters

Dawn Ranch Perfect Manhattan 12
Woodford Reserve, Carpano Antica Vermouth, dry
vermouth, cherry

Agriculture Dirty Martini 12
No. 209 gin, dry vermouth, olives

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