

snacks

A SHOT OF POTATO & LEEK SOUP: chive	3
WARM PRETZELS: cheddar cheese sauce/stadium mustard	7
PORK BELLY BISCUITS: maple glaze/pickled onion/chipotle mayo	14

raw

CRUDO OF THE DAY: daily creation using market ingredients	AQ
YELLOWFIN TUNA CRUDO: pomegranate/ponzu/ spicy mustard greens /kewpie	17
SNAKE RIVER FARMS STEAK TARTARE: raw egg yolk/flavors of korean barbeque	18

salads

GRILLED LITTLE GEM LETTUCE: bottarga/breadcrumbs/hot pepper & herb dressing	13
MIXED GREENS: asian pear/pecan/bay blue cheese/poppy seed dressing	12
WEEDS & GREENS : toasted seeds/lemon citronette/pecorino	11

vegetables

ROASTED BUTTERNUT SQUASH: pumpkin seed pesto/pomegranate/ herbs /pecorino	10
WILD MUSHROOMS: slow poached egg/potato/red onion jam/smoked onion soubise	14
GRILLED BRENTWOOD CORN: chipotle crema/lime/queso fresco/cilantro	11

housemade pasta

PORCINI NUVOLE: black garlic/truffle butter/mushrooms/pecorino	19
OLD BAY STROZZAPRETI: gulf shrimp/ garlic /preserved lemon/ burnet	20
WORCESTERSHIRE MAFALDINE: bacon bolognese/ eggplant /pecorino	21
COCOA TRIFOGLIO: duck confit/ chive /marsala/foie gras butter/hazelnut	24
TASTING OF ALL HOUSEMADE PASTAS	42

seafood

MT. LASSEN TROUT: broccolini/yam/apple/brown butter/soy glaze	21
SEARED DAYBOAT SCALLOPS: cauliflower/ raisin puree /almond brittle/vanilla oil	21

meat

SNAKE RIVER FARMS BAVETTE STEAK: charred scallion/warm potato salad/ CHEVOO truffle goat cheese/pickled mustard seed/cured egg yolk	26
BUTTERMILK FRIED CHICKEN THIGHS: vinegar hot sauce/caraway yogurt/ basil	14
BEEF SLIDERS: short rib marmalade/blue cheese/bacon aioli/pickles/brioche bun	10

*Items in **bold** indicate ingredients organically grown by Brad Agerter , & Scott Pavlick at Chalk Hill*

Chef Shane McAnelly Chef De Cuisine Jason Baptist Sous Chef Shante Potts Pastry Chef William Woodward

white wines by the glass

glass/bottle

Prosecco, Le Colture , Italy, NV	10/40
Brut Rosé, Lucien Albrecht , Alsace, France, NV	14/56
Champagne, Deutz , Brut, France, NV	20/80
Chardonnay, Lincourt , Santa Rita Hills, 2014	12/48
Chardonnay, Chalk Hill , Sonoma Coast, 2016	15/60
Chardonnay, Foley Johnson , Carneros, 2014	18/72
Rosé of Cabernet Franc, Cenyth , Sonoma County, 2017	15/60
Sauvignon Blanc, Roth , Sonoma County, 2017	13/52
Verdelho, Meeker , Contra Costa, 2017	12/48
FLIGHT OF THREE WHITE WINES	21

red wines by the glass

glass/bottle

Pinot Noir, Chalk Hill , Sonoma Coast, 2015	16/64
Pinot Noir, Banshee , Sonoma County, 2016	15/60
Zinfandel, Noble Tree , Russian River Valley, 2014	12/48
Zinfandel, Limerick Lane , Russian River Valley, 2015	13/52
Zinfandel, Armida , 'Maple Vineyard', Dry Creek Valley, 2015	20/80
Counoise, Raft , 'Love Ranch', Madera, 2017	12/48
Aglianico, Grifalco , 'Gricos', Basilicata, Italy, 2015	12/48
Cabernet Sauvignon, Arbor Bench , Dry Creek Valley, 2014	16/64
FLIGHT OF THREE RED WINES	23

cocktails 12

THE CB MANHATTAN: charles goodnight bourbon/house vermouth/bitters
SAZERAC: rye whiskey/gomme/absinthe/bitters
CORPSE REVIVER NO. 2: gin/orange liqueur/dry vermouth/lemon/absinthe
PANDA PUNCH: kaffir infused vodka/watermelon/lime/pandan
DAQUIRI No.3: rhum/grapefruit/maraschino/lime
MAI TAI: a blend of rums/lime/orgeat
HOT MAMA: tequila blanco/pineapple/jalapeño/lime/grand marnier

draft beer 7

REALITY CZECK: moonlight/santa rosa/pilsner 5.5%
DEATH & TAXES: moonlight/santa rosa/black lager 5.0%
BOMBAY BY BOAT: moonlight/santa rosa/ipa 5.9%
SIN PEDDLER: moonlight/santa rosa/rye saison w/ginger 5.7%
THE SNOZBERRIES TASTE LIKE SNOZBERRIES: barrel brothers/windsor/
barrel aged blonde sour 6.9%

12

canned beer 7

COCONUT PORTER: maui brewing/hawaii/porter 6.0%
NAMAZU OPA: seismic/santa rosa/oat pale ale 4.8%
LIQUIFACTION: seismic/santa rosa/kölsch 4.8%

bigger canned beer 9

DAD PANTS: barrel brothers/windsor/pilsner 5.4%
BROTHERMAKER: barrel brothers/windsor/dry-hopped double ipa 8.8%