

snacks

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

salads

GRILLED LITTLE GEM LETTUCE: bottarga/breadcrumbs/ <i>hot pepper & herb dressing</i>	13
MIXED GREENS: persimmon/walnut/bay blue cheese/poppy seed dressing	12
<i>WEEDS & GREENS</i> : toasted seeds/lemon citronette/pecorino	11

vegetables

FRIED BRUSSELS SPROUTS: pickled <i>aji amarillo pepper</i> /asian pear/ lemon puree/garlic aioli/ <i>parsley</i>	11
ROASTED BUTTERNUT SQUASH: pumpkin seed pesto/pomegranate/ <i>herbs</i> /pecorino	10
VADOUVAN ROASTED CAULIFLOWER: yogurt/tomato/persimmon/almond/ <i>fennel</i> /mint	10
WILD MUSHROOMS: slow poached egg/potato/red onion jam/smoked onion soubise	14

housemade pasta

PORCINI NUVOLE: black garlic/calabrian chile/mushrooms/pecorino	19
OLD BAY STROZZAPRETI: gulf shrimp/ <i>garlic</i> /preserved lemon/ <i>burnet</i>	20
COCOA TRIFOGLIO: duck confit/ <i>chive</i> /marsala/foie gras butter/hazelnut	24

seafood & meat

SEARED DAYBOAT SCALLOPS: cauliflower/raisin puree/almond brittle/vanilla oil	21
BUTTERMILK FRIED CHICKEN THIGHS: vinegar hot sauce/caraway yogurt/ <i>basil</i>	12
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

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, 2017	15/60
Chardonnay, Foley Johnson , Carneros, 2014	18/72
Rosé of Grenache/Syrah, Front Porch , Russian River Valley, 2017	14/56
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', DCV, 2015	20/80
Counoise, Raft , 'Love Ranch', Madera, 2017	12/48
Aglanico, 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
VIEUX CARRÉ: rye whiskey/brandy/benedictine/sweet vermouth
WHITE NEGRONI: gin/orange liqueur/dry vermouth/rose/bitters
PANDA PUNCH: kaffir infused vodka/watermelon/lime/pandan
APFEL RUMBLE: rum/amaretto/apple/lemon/egg white/all spice/bitters
MAI TAI: a blend of rums/lime/orgeat
HIGH DESERT: mezcal/genepy/maraschino liqueur/lime/bitters

draft beer 7

REALITY CZECK: moonlight/santa rosa/pilsner 5.5%
DEATH & TAXES: moonlight/santa rosa/black lager 5.0%
SIN PEDDLER: moonlight/santa rosa/rye saison w/ginger 5.7%
BOMBAY BY BOAT: moonlight/santa rosa/ipa 5.9%
LEATHERBOUND BOOKS: barrel brothers/windsor/barrel aged brown sour 9.5%

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%
SAVE THE GRAVENSTEIN: golden state cider/sebastopol/dry farmed apple cider 7.0%