

## 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 &amp; herb dressing</i>	13
MIXED GREENS: citrus/walnut/bay blue cheese/poppy seed dressing	12
<i>WEEDS &amp; 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 RIGATONI: mushroom/crème fraiche/ <i>sage</i> /celery root-chestnut soffritto	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, <b>Le Colture</b> , Italy, NV	10/40
Brut Rosé, <b>Lucien Albrecht</b> , Alsace, France, NV	14/56
Champagne, <b>Deutz</b> , Brut, France, NV	20/80
Chardonnay, <b>Lincourt</b> , Santa Rita Hills, 2014	12/48
Chardonnay, <b>Chalk Hill</b> , Sonoma Coast, 2017	15/60
Chardonnay, <b>Foley Johnson</b> , Carneros, 2014	18/72
Rosé of Grenache/Syrah, <b>Front Porch</b> , Russian River Valley, 2017	14/56
Sauvignon Blanc, <b>Roth</b> , Sonoma County, 2017	13/52
Verdelho, <b>Meeker</b> , Contra Costa, 2017	12/48
<b>FLIGHT OF THREE WHITE WINES</b>	21

## **red wines by the glass**

glass/bottle

Pinot Noir, <b>Chalk Hill</b> , Sonoma Coast, 2015	16/64
Pinot Noir, <b>Banshee</b> , Sonoma County, 2016	15/60
Zinfandel, <b>Noble Tree</b> , Russian River Valley, 2014	12/48
Zinfandel, <b>Limerick Lane</b> , Russian River Valley, 2015	13/52
Zinfandel, <b>Armida</b> , 'Maple Vineyard', DCV, 2015	20/80
Counoise, <b>Raft</b> , 'Love Ranch', Madera, 2017	12/48
Cabernet Franc Blend, <b>Cenyth</b> , Sonoma County, 2015	20/80
Cabernet Sauvignon, <b>Arbor Bench</b> , Dry Creek Valley, 2014	16/64
<b>FLIGHT OF THREE RED WINES</b>	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%