

## 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

## raw

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

## salads

GRILLED LITTLE GEM LETTUCE: bottarga/breadcrumbs/ <i>hot pepper &amp; herb</i> dressing	13
CHOP SALAD: <i>carrot/turnip/kale/radicchio/brassicas</i> /asparagus/ red wine vinaigrette/feta	10
<i>WEEDS &amp; GREENS</i> : toasted seeds/lemon citronette/pecorino	11

## vegetables

FRIED BRUSSELS SPROUTS: pickled <i>pepper</i> /asian pear/lemon puree/ garlic aioli/ <i>parsley</i>	11
ROASTED BABY CARROTS: black lentil/sunflower furikake/black garlic yogurt/ <i>sorrel</i>	10
GRILLED ZUCKERMAN'S FARM ASPARAGUS: green garlic/calabrian chile/ 6-minute egg/bread crumbs/pecorino	12
SICHUAN SPICED MUSHROOMS: <i>kale</i> sfornato/puffed rice/ <i>basil/mizuna</i> /parsley	14

## housemade pasta

BLACK PEPPER LINGUINE: asparagus/meyer lemon/egg yolk/nepitella/caciocavallo	18
OLD BAY STROZZAPRETI: gulf shrimp/ <i>garlic</i> /preserved lemon/ <i>fava leaf</i>	20
CARROT RADIATORE: short rib ragú/ <i>spinach</i> /pecorino	20
COCOA TRIFOGLIO: duck confit/ <i>chive</i> /marsala/hazelnut	24
TASTING OF ALL HOUSEMADE PASTAS	45

## seafood

MT. LASSEN TROUT: broccolini/yam/apple/brown butter/soy glaze	21
SEARED DAYBOAT SCALLOPS: braised <i>chard/fenne</i> //tangelo/bacon/mint	21

## meat

SNAKE RIVER FARMS BAVETTE STEAK: charred scallion/warm potato salad/ pickled mustard seed/cured egg yolk	26
BUTTERMILK FRIED CHICKEN THIGHS: vinegar hot sauce/caraway yogurt/ <i>basil</i>	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, <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, 2016	12/48
Chardonnay, <b>Chalk Hill</b> , Sonoma Coast, 2017	15/60
Chardonnay, <b>Foley Johnson</b> , Carneros, 2016	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
Rhone Blend, <b>Tablas Creek</b> , 'Patelin de Tablas Blanc, Paso Robles, 2017	13/52
<b>FLIGHT OF THREE WHITE WINES</b>	21

## red wines by the glass

	glass/bottle
Pinot Noir, <b>Chalk Hill</b> , Sonoma Coast, 2017	16/64
Pinot Noir, <b>Banshee</b> , Sonoma County, 2016	15/60
Zinfandel, <b>Noble Tree</b> , Russian River Valley, 2013	12/48
Zinfandel, <b>Limerick Lane</b> , Russian River Valley, 2015	13/52
Zinfandel, <b>Armida</b> , 'Maple Vineyard', Dry Creek Valley, 2015	20/80
Syrah, <b>Copain</b> , 'Touse Ensemble', Mendocino, 2015	14/56
Tempranillo, <b>Sierra Cantabria</b> , Crianza, Rioja, Spain, 2015	14/56
Cabernet Sauvignon, <b>Arbor Bench</b> , Dry Creek Valley, 2014	16/64
<b>FLIGHT OF THREE RED WINES</b>	23

## featured wine flight

	22
Chardonnay, <b>The Withers</b> , 'Peters Vyd', Sonoma Coast, 2017	
Pinot Noir, <b>The Withers</b> , 'Charles Vyd', Anderson Valley, 2015	
Mourvèdre Blend, <b>The Withers</b> , 'Ruben', El Dorado, 2016	

## 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  
**APPLE RUMBLE:** rum/amaretto/apple/lemon/all spice/egg white/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%  
**BOMBAY BY BOAT:** moonlight/santa rosa/ipa 5.9%  
**WEE NIBBLE:** moonlight/santa rosa/petite saison 4.8%  
**LEATHERBOUND BOOKS:** barrel brothers/windsor/barrel aged brown sour 9.5%

## canned beer 7

**SHATTER CONE:** seismic/santa rosa/ipa 7.0%  
**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%  
**OYSTER STOUT:** henhouse/santa rosa 4.8%  
**SAISON:** henhouse/santa rosa 5.5%  
**SAVE THE GRAVENSTEIN:** golden state cider/sebastopol/dry farmed apple cider 7.0%