

snacks

A SHOT OF CHILLED ASPARAGUS SOUP: green garlic/greek yogurt/pickled onion	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/ 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
CHOP SALAD: carrot/turnip/kale/radicchio/brassicas /asparagus/ red wine vinaigrette/feta	10
WEEDS & GREENS : toasted seeds/lemon citronette/pecorino	11

vegetables

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

housemade pasta

BLACK PEPPER LINGUINE: asparagus/meyer lemon/egg yolk/nepitella/caciocavallo	18
OLD BAY STROZZAPRETI: gulf shrimp/ garlic /preserved lemon/ fava leaf	20
CARROT RADIATORE: short rib ragú/ spinach /pecorino	20
COCOA TRIFOGLIO: duck confit/ chive /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 chard/fennel /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/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, Iron Horse, 'Wedding Cuvee', Green Valley, 2013	17/68
Champagne, Deutz, Brut, France, NV	20/80
Chardonnay, Lincourt, Santa Rita Hills, 2016	12/48
Chardonnay, Chalk Hill, Sonoma Coast, 2017	15/60
Chardonnay, Foley Johnson, Carneros, 2016	18/72
Rosé of Grenache/Syrah, Front Porch, Russian River Valley, 2017	14/56
Sauvignon Blanc, Roth, Sonoma County, 2017	13/52
Rhone Blend, Tablas Creek, 'Patelin de Tablas Blanc, Paso Robles, 2017	13/52
FLIGHT OF THREE WHITE WINES	21

red wines by the glass

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

featured wine flight

	22
Chardonnay, The Withers, 'Peters Vyd', Sonoma Coast, 2017	
Pinot Noir, The Withers, 'Charles Vyd', Anderson Valley, 2015	
Mourvèdre Blend, The Withers, '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
HERE COMES THE SUN: mezcal/yellow chartreuse/aperol/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%
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%