

## 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
BURRATA TOAST: <i>fava bean</i> /date jam/basil	12

## salads

LITTLE GEM LETTUCE: strawberry/pistachio/green goddess dressing/goat cheese	13
CHOP SALAD: <i>carrot/turnip/kale/radicchio/brassicas</i> /asparagus/ red wine vinaigrette/feta	10
<b>WEEDS &amp; GREENS</b> : toasted seeds/red wine vinaigrette/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
COCOA TRIFOGLIO: duck confit/ <i>chive</i> /marsala/hazelnut	24

## seafood & meat

MT. LASSEN TROUT: <i>zucchini/kohlrabi/radish</i> /grilled avocado/trout roe/ <i>hot pepper &amp; herb</i> dressing	21
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*

white wines by the glass

Prosecco, <b>Le Colture</b> , Italy, NV	10/40
Brut, <b>Iron Horse</b> , 'Wedding Cuvee', Green Valley, 2013	17/68
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 Cabernet Franc, <b>Cenyth</b> , Sonoma County, 2018	15/60
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', DCV, 2015	15/60
Syrah, Copain, '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

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
- FIZZ OF THE FOREST:** gin/mint/lime/egg white
- MAI TAI:** a blend of rums/lime/orgeat
- DAQUIRI No.3:** rum/grapefruit/maraschino/lime
- HERE COMES THE SUN:** mezcal/yellow chartreuse/aperol/lime

draft beer 7

- REALITY CZECK:** moonlight/santa rosa/pilsner 5.5%
- DEATH & TAXES:** moonlight/santa rosa/black lager 5.0%
- MISSPENT YOUTH:** moonlight/santa rosa/pale ale 5.5%
- BOMBAY BY BOAT:** moonlight/santa rosa/ipa 5.9%
- 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%