

snacks

A SHOT OF CHILLED PEACH AND MELON SOUP: lemon oil/ <i>greek basil</i>	3
WARM PRETZELS: cheddar cheese sauce/stadium mustard	7
PORK BELLY BISCUITS: maple glaze/pickled onion/chipotle mayo	14
BURRATA: <i>summer squash</i> caponata/balsamic/ <i>basil</i> /pine nut/crostini	12
CRUDO OF THE DAY: daily creation using market ingredients	AQ

salads

LITTLE GEM LETTUCE: stone fruit/pistachio/green goddess dressing/goat cheese	13
TOMATO PANZANELLA: grilled bread/ <i>basil</i> /avocado/balsamic vinaigrette/blue cheese	12
ROASTED BEETS: <i>radish</i> /mint/honey yogurt/hazelnut/aged balsamic/feta	10

vegetables

BLISTERED <i>SHISHITO</i> PEPPERS: furikake/kewpie mayo/bonito	13
GRILLED <i>SUMMER SQUASH</i> : pepper jam/pine nut/ <i>herbs</i>	10
FRIED FINGERLING POTATOES: 'nduja sausage aioli/scallion	9
GRILLED BRENTWOOD CORN: chipotle crema/lime/cotija/cilantro	10

housemade pasta

LINGUINE: <i>tomato</i> water/ <i>greek basil</i> /black pepper/pecorino	18
OLD BAY STROZZAPRETI: gulf shrimp/ <i>garlic</i> /preserved lemon/ <i>swiss chard</i>	20
COCOA TRIFOGLIO: duck confit/ <i>chive</i> /marsala/hazelnut	24

seafood & meat

TOMATO CRUSTED MT. LASSEN TROUT: <i>cucumber</i> /mint/yogurt/dill/brookaw avocado	21
SEARED DAYBOAT SCALLOPS: creamed brentwood corn/ <i>summer squash</i> / <i>pole bean</i> / <i>cherry tomato</i> / <i>summer herb</i> pistou	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

Chef Shane McAnelly Chef De Cuisine 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, 2016	12/48
Chardonnay, Chalk Hill , Sonoma Coast, 2017	15/60
Chardonnay, Foley Johnson , Carneros, 2017	18/72
Rosé of Grenache, Unti , Dry Creek Valley, 2018	13/52
Sauvignon Blanc, Roth , Sonoma County, 2017	13/52
Vermentino, Tablas Creek , Paso Robles, 2018	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, Limerick Lane , Russian River Valley, 2016	13/52
Zinfandel, Armida , 'Maple Vineyard', DCV, 2016	15/60
Syrah, Copain , 'Touse Ensemble', Mendocino, 2016	14/56
Tempranillo, Sierra Cantabria , Crianza, Rioja, Spain, 2015	14/56
Cabernet Sauvignon, Sanglier , Sonoma County, 2016	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

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%

CALCUTTA BY CLIPPER: moonlight/santa rosa/pale ale 3.9%

BOMBAY BY BOAT: moonlight/santa rosa/ipa 5.9%

THE SNOZBERRIES TASTE LIKE SNOZBERRIES: barrel brothers/windsor/barrel aged blonde sour 7.0%

canned beer 7

SHATTER CONE: seismic/santa rosa/ipa 7.0%

LIQUIFACTION: seismic/santa rosa/kölsch 4.8%

bigger canned beer 9

¿POR QUÉ NO?: barrel brothers/windsor/lager 5.3%

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%