

brunch

HOUSE GARDEN BLOODY MARY: house garden tomato mix/black pepper & herb salt rim/assorted house pickles/celery ice	15
STRAWBERRY BUTTERMILK DONUTS: whipped cream/strawberries/lemon zest	10
FARRO GRAIN BOWL: poached egg/salsa verde/summer squash/goat cheese	10
AVOCADO TOAST: costeaux seeded sourdough/ <i>six-minute egg</i> /pickled onion chile flake	12
FRIED CHICKEN BENEDICT: hot chicken/house made biscuit/hollandaise <i>poached eggs</i> /heirloom tomato/canadian bacon	14

snacks

CRUDO OF THE DAY: daily creation using market ingredients	AQ
WILDFLOUR BREAD & SIERRA NEVADA BUTTER	5
WARM PRETZELS: cheddar cheese sauce/stadium mustard	7
STONE VALLEY FARM PORK BELLY BISCUITS: maple glaze/pickled onion fresno chili aioli	14
CHEESE & CHARCUTERIE PLATE: three local cheeses/journeyman meat co. cured meats <i>pickled vegetables</i> /toasted bread	30

salads

GARDEN BEETS: <i>daikon radish</i> /aged balsamic/hazelnut/arugula/orange/ <i>mint</i> goat cheese	14
PANZANELLA: heirloom tomatoes/ <i>cucumber/spring onion/pickled beans/basil</i> toasted bread/red wine vinaigrette	15

vegetables

BLISTERED <i>PADRON PEPPERS</i> : aioli/lemon/togarashi/bonito	10
GRILLED CORN ESQUITES: lime crema/ <i>jalapeño/cilantro</i> /chili powder/ricotta salata	10
GARDEN BEANS: crispy pork belly/ <i>buena mulata/basil</i> /ginger	14
RATATOUILLE: burrata/ <i>summer squash/spring onion</i> /heirloom tomato/ <i>rosemary/thyme/lavender</i>	14

housemade pasta

ESTERO GOLD BUCATINI: estero gold cheese/black pepper/shallot/garlic	18
TOMATO LUMACHINE: <i>eggplant</i> /tomato sauce/ <i>basil</i> /dry cured olives/ricotta salata	18
OLD BAY STROZZAPRETI: gulf shrimp/garlic/preserved lemon/ <i>kale</i>	20
COCOA TRIFOGLIO: duck confit/chive/marsala/hazelnut	24

seafood & meat

WILD KING SALMON: <i>sweet creamy corn/piperade</i> /pine nuts/ <i>herb salad</i>	32
BUTTERMILK FRIED CHICKEN THIGHS: vinegar hot sauce/caraway yogurt/basil	17

Items in **bold** indicate ingredients organically grown by Brad Agerter & Scott Pavlick at Chalk Hill

white wines by the glass

	glass/bottle
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, 2018	12/48
Chardonnay, Chalk Hill, Sonoma Coast, 2018	15/60
Chardonnay, Foley Johnson, Carneros, 2017	18/72
Fumé Blanc, Ferrari-Carano, Sonoma County, 2019	13/52
Rosé, Banshee, Mendocino County, 2018	13/52
Sauvignon Blanc, Roth, Sonoma County, 2017	13/52
Pinot Gris, WillaKenzie, Willamette Valley, 2017	12/48
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, 2018	15/60
Red Blend, Kuleto, 'India Ink' Napa Valley, 2016	14/56
Zinfandel, Armida, 'Maple Vineyard', Dry Creek Valley, 2016	15/60
Syrah, Copain, 'Touse Ensemble', Mendocino, 2016	15/60
Tempranillo, Sierra Cantabria, Crianza, Rioja, Spain, 2015	15/60
Cabernet Sauvignon, Sanglier, Sonoma County, 2016	16/64
FLIGHT OF THREE RED WINES	23

cocktails 13

THE CB MANHATTAN: charles goodnight bourbon/house vermouth/bitters

QUEEN ELIZABETH: vodka/cucumber mint shrub/lemon/black pepper & herb salt rim

PAPER PLANE: whiskey/aperol/amaro nonino/lemon

LA DE DAH: mezcal/hibiscus syrup/lime/orange bitters

PANDA PUNCH: makrut lime leaf infused vodka/watermelon/lime/pandan

MAI TAI: a blend of rums/lime/orgeat

DEAR AVERNA: averna/gin/lime/grapefruit bitters

TURN THE BEET AROUND: gin/beet shrub/ginger syrup/lemon/soda water

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%

MISSPENT YOUTH: moonlight/santa rosa/pale ale 5.5%

CHERRY AND THE HENDERSONS: barrel brothers/windsor/sour 7.2%

canned beer 7

SHATTER CONE: seismic/santa rosa/ipa 7.0%

OFF-DRY APPLE CIDER: stem cider/denver/fresh pressed apple juice 5.8%

bigger canned beer 9

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

SAISON: henhouse/santa rosa 5.5%