

snacks

SUNCHOKES SOUP SHOOTER: apple/crème fraîche/fennel pollen	3
CRUDO OF THE DAY: daily creation using market seafood	AQ
BREAD WITH SIERRA NEVADA BUTTER	6
WARM PRETZELS: cheddar cheese sauce/housemade honey mustard	7
STONE VALLEY FARM PORK BELLY BISCUITS: maple glaze/pickled onion/ fresno chili aioli	17
CHEESE & CHARCUTERIE PLATE: three local cheeses/journeyman meat co. cured meats/ <i>pickled vegetables</i> /toasted bread	30

salads

FALL GREENS: farm greens/asian pear/hazelnut praline/lavender vinaigrette/ humboldt fog goat cheese/ <i>daikon radish</i>	14
GARDEN BEETS: <i>daikon radish</i> /aged balsamic/hazelnut/arugula/orange/ <i>mint</i> / goat cheese	14
RADICCHIO: truffle vinaigrette/croutons/arugula/ <i>herbs</i> /shaved pecorino	14

vegetables

GRILLED BROCCOLINI: creamy anchovy vinaigrette/golden raisin gremolata/ grilled lemon	12
FRIED BRUSSEL SPROUTS: apple cider glaze/mulled wine cranberries/ toasted pecans/crispy bacon/ <i>cayenne</i> aioli	14
BABA GANOUSH: <i>charred eggplant</i> /feta/onion jam/dukkah/toasted bread	10

housemade pasta

ESTERO GOLD BUCATINI: estero gold reserve cheese/black pepper/shallot/garlic	18
TOMATO LUMACHINE: <i>eggplant/tomato sauce/basil</i> /dry cured olives/ricotta salata	18
OLD BAY STROZZAPRETI: gulf shrimp/garlic/preserved lemon/kale	20
LAMB SUGO MAFALDINE: lamb sugo/ <i>tomato sauce</i> /pecorino/ <i>mint</i>	24

seafood

WILD LING COD: <i>winter squash puree</i> /wilted chard/candied pepitas/brown butter	29
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meat

BUTTERMILK FRIED CHICKEN THIGHS: vinegar hot sauce/caraway yogurt/basil	17
OAKRIDGE BRAISED SHORT RIB: polenta/coca cola jus/escabeche/pecorino	30
MARY'S DUCK BREAST: <i>beets</i> two ways/sunflower puree/maitake mushrooms <i>fig preserve</i> /duck jus	30

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

Chef Forest Lee Kellogg **Chef De Cuisine** Shante Potts **Sous Chef** Joel Whitaker **Pastry Chef** William Woodward

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
Red Blend, Esporão Reserva, Portugal, 2016	15/60
Cabernet Sauvignon, Sanglier, Sonoma County, 2016	16/64
FLIGHT OF THREE RED WINES	23

cocktails 14

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

PAPER PLANE: whiskey/aperol/amaro nonino/lemon

WISE CHOICE: mezcal/cocchi americano/lemon/sage syrup/grapefruit

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

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

MAI TAI: a blend of rums/lime/orgeat

DEAR AVERNA: averna/gin/lime/grapefruit bitters

NECTAR-DREAM: gin/alyisian vermouth/nectarine shrub/orange/orange bitters/soda

draft beer 7

REALITY CZECK: moonlight/santa rosa/pilsner 5.5%

DEATH & TAXES: moonlight/santa rosa/black lager 5.0%

DELI BY DINGY: moonlight/santa rosa/double ipa 7.7%

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

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

canned beer 7

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%