

snacks

A SHOT OF CHILLED PEACH & GODDESS MELON SOUP: shallot/ basil /almond	3
BURRATA: date jam/preston farms fava bean/ basil /grilled bread	9
WARM PRETZELS: cheddar cheese sauce/stadium mustard	6
PORK BELLY BISCUITS: maple glaze/pickled onion/chipotle mayo	14

raw

CRUDO OF THE DAY: daily creation using market ingredients	AQ
YELLOWTAIL CRUDO: orange/creamy jalapeño dressing/ radish /avocado puree	17
STEAK TARTARE: radish/shiso/togarashi/shallot/chive/kewpie mayo/rice crackers	18

salads

MARINATED CUCUMBER: coconut milk/curry/peanut/sesame/ dill / mint	8
LITTLE GEM: radish / mixed herbs /avocado/beet puree/green goddess dressing/ wheat berry	12
RUSSIAN RIVER FARMS SPRING MIX: grilled peaches/strawberries/almond/ ricotta salata/poppy seed dressing	10

vegetables

GRILLED BRENTWOOD CORN: chipotle crema/cilantro/lime/queso fresco	9
ROASTED WILD MUSHROOMS: crispy potatoes/wise acre farms slow poached egg/ Caramelized onion/ shiso / mizuna	12
ROASTED CAULIFLOWER: calabrian chile butter/pickled fennel / purslane	10
GRILLED ZUCCHINI: red pepper jam/ mixed herbs /pinenuts/lime	8

housemade pasta

MAFALDINE: summer squash /calabrian chile/black truffle butter/ verbena /pecorino	17
OLD BAY STROZZAPRETI: gulf shrimp/ garlic /preserved lemon/ burnet	20
PARSLEY CRESTA DI GALLO: carnitas/brentwood corn/ padron peppers /cotija	19
COCOA TRIFOGLIO: duck confit/ chive /madeira/foie gras butter/hazelnut	24
TASTING OF ALL HOUSEMADE PASTAS	42

seafood

ORA KING SALMON: cider braised radicchio/watercress/orange/horseradish	22
SEARED DAYBOAT SCALLOPS: snap pea/onion soubise/dill/apple/mustard	21

meat

MARIN SUN FARMS STRIPLOIN STEAK: green garlic salsa verde/crispy shallots	26
BUTTERMILK FRIED CHICKEN THIGHS: vinegar hot sauce/caraway yogurt/ basil	12
BEEF SLIDERS: short rib marmalade/blue cheese/bacon aioli/pickles/brioche bun	10

*Items in **bold** indicate ingredients organically grown by Brad Agerter & Brittany Trueblood 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 Rosé, Lucien Albrecht, Alsace, France, NV	14/56
Champagne, Deutz, Brut, France, NV	20/80
Chardonnay, Lincourt, Santa Rita Hills, 2013	12/48
Chardonnay, Chalk Hill, Sonoma Coast, 2015	15/60
Chardonnay, Foley Johnson, Carneros, 2014	18/72
Rose of Grenache/Mourvedre, The Withers, El Dorado, 2016	13/52
Sauvignon Blanc, Lancaster, Alexander Valley, 2015	14/56
Chenin Blanc, Secateurs, South Africa, 2015	13/52
FLIGHT OF THREE WHITE WINES	21

red wines by the glass

	glass/bottle
Pinot Noir, Chalk Hill, Sonoma Coast, 2014	16/64
Pinot Noir, Shane, 'The Charm', RRV, 2014	16/64
Zinfandel, Noble Tree, Russian River Valley, 2013	12/48
Zinfandel, Armida, Maple Vineyards, DCV, 2014	20/80
Syrah, Ojai, Santa Barbara, 2012	16/64
Grenache, Unti, Dry Creek Valley, 2013	14/56
Carignan/Mourvedre, Lost & Found, California, 2015	16/64
Cabernet Sauvignon Blend, Lancaster, 'Sophia's Cuvee', Alexander Valley, 2010	16/64
FLIGHT OF THREE RED WINES	23

cocktails 12

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

THE RYE SPELL: rye/chartreuse/lemon/cherry heering/benedictine

SAZERAC: rye whiskey/gomme/absinthe/bitters

CORPSE REVIVER No.2: gin/orange liqueur/dry vermouth/lemon/absinthe

PANDA PUNCH: kaffir infused vodka/watermelon/lime/pandan

DAQUIRI No.3: rum/grapefruit/maraschino/lime

MONKEYPOD: rum/coconut/tamarind/cacao/lime

HYSSOP SLOE GIN FIZZ: anise hyssop infused sloe gin/lemon/egg whites/soda

draft beer 6

REALITY CZECK: moonlight/pilsner 5.5%

DEATH & TAXES: moonlight/black lager 5.0%

BOMBAY BY BOAT: moonlight/ipa 5.9%

TWIST OF FATE: moonlight/bitter ale 5.6%

LEGAL TENDER: moonlight/herbal ale 6.3%

canned beer 6

COCONUT PORTER: maui brewing/porter 6.0%

PINNER: oscar blues/ipa 4.9%

MAMA'S LITTLE YELLA PILS: oscar blues/pilsner 5.3%

bigger canned beer 8

KOOK: pizza port/double ipa 8.5%

BITE HARD: booneville cider house/hard cider 6.9%