

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
YELLOWFIN TUNA CRUDO: marinated mushrooms/ radish /cured egg yolk/yuzu	16
STEAK TARTARE: radish/shiso/togarashi/shallot/chive/kewpie mayo/rice crackers	18

salads

MARINATED <i>CUCUMBER</i> : 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 MIXED GREENS: 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 <i>ZUCCHINI</i> : red pepper jam/ mixed herbs /pinenuts/lime	8

housemade pasta

LINGUINE: tomatoes/basil/chile flake/garlic/herbed breadcrumbs/pecorino	16
OLD BAY STROZZAPRETI: gulf shrimp/ garlic /preserved lemon/ burnet	20
BASIL GIGLI: 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

SNAKE RIVER FARMS BAVETTE STEAK: tomatoes/ summer squash / purslane / greek basil /breadcrumbs/spicy avocado puree	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
Dolcetto, Anthill Farms , Knights Valley, 2016	14/56
Carignan/Mourvedre, Lost & Found , California, 2015	16/64
FLIGHT OF THREE RED WINES	23

cocktails 12

THE CB MANHATTAN : charles goodnight bourbon/house vermouth/bitters	
SAZERAC : rye whiskey/gomme/absinthe/bitters	
CORPSE REVIVER No.2 : gin/orange liqueur/dry vermouth/lemon/absinthe	
HYSSOP SLOE GIN FIZZ : anise hyssop infused sloe gin/lemon/egg whites/soda	
PANDA PUNCH : kaffir infused vodka/watermelon/lime/pandan	
DAQUIRI No.3 : rum/grapefruit/maraschino/lime	
MONKEYPOD : rum/coconut/tamarind/cacao/lime	
PEARL DIVER PUNCH : rum/rum/rum/honey-butter/lime/orange/cinnamon-vanilla	15

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%
MOUNTING EVIDENCE : moonlight/herbal ale 5.5%

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%