

SHERRY AND LOBSTER BISQUE 11 GF

Crème fraîche, chives

CRISPY MOZZARELLA RAVIOLI 12 V

California tomato marinara, organic rocket arugula and baby kale salad with parmigiano reggiano and balsamic vinaigrette, balsamic glaze, crispy basil

6 CHICKEN WINGS 12 *

Buffalo, Gold BBQ, Teriyaki, or Thai Chili, house-made buttermilk dressing, celery sticks

CHEESE QUESADILLA 9 V *

Oaxaca cheese, caramelized onion, roasted poblano peppers, sour cream, salsa quemada, micro cilantro

GRILLED CHICKEN QUESADILLA 12 *

Oaxaca cheese, caramelized onion, roasted poblano peppers, sour cream, salsa quemada, micro cilantro

PUB HOUSE PRETZEL STICKS 12 V

Stout mustard, beer cheese fondue

CALAMARI FRITTI 15

Lemon chips, lemon basil aioli, grilled lemon

WILD MUSHROOM PASTA 18 VEGAN, V *

Cavatappi pasta, roasted mushrooms, organic baby spinach, heirloom cherry tomatoes, house made marinara, parmigiano reggiano cheese, crispy basil (GF pasta \$2 extra) (add grilled free-range chicken \$6 or local salmon \$8)

SEARED ORGANIC CHICKEN BREAST 24 GF

Sweet carrot puree, braeburn apple-fennel salad with candied walnut and organic spinach, thyme jus, chervil, balsamic reduction

SCRIMSHAW PILSNER-BRINED KUROBUTA PORK CHOP 26

Garlicy green beans, maple-butternut squash mash, pineapple-raisin chutney, crispy sage, apple cider reduction

SALADS

FARMERS SALAD 12 V, GF

Organic baby spinach, beet ribbons, dried cranberries, cypress grove goat cheese, candied marcona almonds, raspberry vinaigrette (add grilled free-range chicken breast \$6 or local salmon \$8)

AUTUMN CALI CAESAR SALAD 12 GF

Romaine and baby kale, roasted butternut squash, roasted cauliflower, toasted almonds, shaved parmesan cheese, Caesar dressing (add grilled free-range chicken breast \$6 or local salmon \$8)

HARVEST SALAD 12 V, GF

Handpicked field greens, orange segments, pomegranate seeds, cypress grove goat cheese, glazed pecan, agave-blood orange vinaigrette (add grilled free-range chicken breast \$6 or local salmon \$8)

V - VEGETARIAN VEGAN NF - NUT FREE

GF - GLUTEN FREE * - GLUTEN FREE OPTION

APPETIZERS

STEAMED BODEGA BAY MUSSELS 16 *

Spanish chorizo, sauvignon blanc and san marzano tomato broth, shaved fennel, chervil, crusty bread

AHI POKE NACHOS 19

Braeburn apple, fallbrook hass avocado, scallions, furikake, wasabi crema, micro cilantro, sesame seeds, crispy wonton chips

FRENCH FRIES 6 VEGAN, V

House-made buttermilk dressing

EARTHQUAKE SWEET POTATO FRIES 8 VEGAN

Furikake, scallions, micro cilantro, teriyaki glaze

GILROY GARLIC FRIES 8 V, VEGAN

House-made buttermilk dressing

SCRIMSHAW BEER BATTERED ONION RINGS 8 V

House-made buttermilk dressing

TRUFFLE-PARMESAN FRIES 10 V

Lemon basil aioli

ENTREES

PAN SEARED LOCAL SALMON FILET 28 GF

Cauliflower schmear, lemon-kale salad with golden raisins, pomegranate seeds, toasted pine nuts and romano cheese, balsamic glaze, basil oil, chervil

FISHERMAN'S WARF CIOPPINO 28 *

Bodega bay clams & mussels, bay scallops, gulf shrimp, pacific cod, California tomato-fennel broth, chervil, crusty bread

GRILLED WAGYU FLAT IRON STEAK 32 *

Radicchio salad with cannellini bean & point reyes bleu cheese, broccoli puree, caramelized onion demi-glace, crispy onion

BURGERS & SANDWICHES

(CHOICE OF FRIES, SWEET POTATO FRIES OR SIDE SALAD.)

(GLUTEN FREE BUN AVAILABLE \$2 EXTRA.)

THE BAY BURGER 20 VEGAN *

Beyond burger, caramelized onion, roasted poblano peppers, avocado, chimichurri, rocket arugula, tomato, brioche bun

THE CITY BURGER 16 *

Turkey burger, fiscalini white cheddar, cranberry aioli, crispy onion, rocket arugula, tomato, brioche bun

THE FAIRCHILDS BURGER 18 *

American wagyu burger, fiscalini white cheddar, roasted gilroy garlic aioli, rocket arugula, tomato, brioche bun

THE MOUNTAIN BURGER 20

American wagyu burger, beer-cheese fondue, balsamic bacon jam, crispy onion, rocket arugula, tomato, brioche bun

SEARED AHI SANDWICH 20 *

Sesame seed crusted ahi tuna, seared raw, grilled pineapple, avocado, pacific rim slaw, brioche bun

20% gratuity will be added to parties of 8 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

WHITE 6 OZ/9 OZ/BTL

KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND 14/19/62
Vibrant acidity with tropical fruit flavors of mango, pineapple and guava.

CANYON ROAD PINOT GRIGIO, CALIFORNIA 11/16/37
Medium-bodied with rich flavors of apple and pear complemented by hints of floral for a crispy, clean finish.

CONUNDRUM WHITE BLEND, CALIFORNIA 12/16/58
Rich, lush, and amazingly versatile, with intriguing tropical notes and natural acidity.

J. LOHR "RIVERSTONE" CHARDONNAY, CALIFORNIA 12/17/39
Enticing aromas of peach, nectarine, marmalade, yellow floral, baking spices and honey.

SONOMA CUTRER "RUSSIAN RIVER RANCHES" CHARDONNAY, CALIFORNIA 15/20/58
Balanced with bright acidity, scents of Bosc pear and Honeycrisp apple accentuated with notes of nougat, roasted nuts, oak spice and a touch of citrus blossom.

DAY OWL ROSÉ, CALIFORNIA 11/16/37
Orange rind and creme fraiche meld with strawberry to create a bright and citrus-driven pink. Melon and dried apricot splash in mid-palate and lively acidity makes this wine quite food-friendly

CRAFTED COCKTAILS

THE GIGABIT 14
Prosecco, Bacardi Rum, Cranberry Juice, Strawberry, Sprig of Rosemary
SPICY MANGO MARGARITA 14

Cazadores tequila, Triple Sec, Jalapenos, Mango puree, fresh lime/lemon juice, Tajin

WHISKEY & GINGER SMASH 14
Bulleit Rye whiskey, Ginger syrup, Fresh lemon juice, Mint

SPANISH G&T 13
Bombay Sapphire gin, Tonic Water, Juniper Berries, Lemon Wheel, Sprig of Thyme

THE VIEW 13
Bacardi Rum, Fresh Pineapple, Simple Syrup, Mint

MOFFETT MULE 14
Tito's Vodka, Ginger Beer, Fresh Lime, Mint
SMOKED MAPLE OLD FASHIONED 15
Woodford Reserve, Bitters, Organic Maple Syrup, Orange Slice, Cherry

RASPBERRY LEMON DROP MARTINI 14
Ketel one vodka, Fresh lemon juice, Chambord liqueur, triple sec, Fresh Raspberries

MANGO MOJITO 14
Bacardi Rum, Triple sec, Soda water, Fresh lime juice, Mango Puree, Mint

RED 6 OZ/9 OZ/BTL

RAEBURN FAMILY VINEYARDS PINOT NOIR, CALIFORNIA 15/20/58

A bright focused-fruit aroma of wild strawberries, raspberries and red cherries with notes of spicy oak. A ripe, rich and velvety palate balanced with bright acidity.

CANYON ROAD PINOT NOIR, CALIFORNIA 11/16/36
Rich, fruit-forward cherry flavors and a smooth velvety finish.

J. LOHR "LOS OSOS" MERLOT, CALIFORNIA 12/17/43
Aromas of black cherry and lilac integrated with a barrel signature of toasted hazelnut, dark chocolate and baking spice.

SEGHEISIO ZINFANDEL, CALIFORNIA 14/19/50
Tantalizing raspberry, blueberry, classic briary and spicy flavors.

WHITEHALL LANE "TRE LEONI" RED BLEND, CALIFORNIA 14/19/62

Elusive and thick in concentrated black fruit and leather, offering massive, assertive tannins and a lasting imprint of dried herb.

J. LOHR "SEVEN OAKS" CABERNET SAUVIGNON, CALIFORNIA 13/19/48
Layered aromas of black currant, blueberry and cherry accentuated by an authentic barrel bouquet of hazelnut, cocoa powder and dark-roasted coffee.

HESS "ALLOMI VINEYARD" CABERNET SAUVIGNON, CALIFORNIA 18/24/74

Distinct notes of vanilla and oak spice with classic red fruit flavors set off by currant and blackberry along with moderate, well-integrated tannins.

SPARKLING

CAPOSALDO PROSECCO (187ML) 12 (BLT) / 37

With persistent bubbles and a fruity aroma of citrus, green apple and acacia blossom.

LE GRAND COURTAIGE BRUT ROSE, FRANCE (187ML) 14

Delicate balance of dryness and acidity with flavors of wild berries and pomegranate, alongside soft floral notes. Crisp, light, refreshing with delicate bubbles.

DESSERT

CHOCOLATE FLOURLESS CAKE 12 V, GF
Chocolate sauce, fresh berries, vanilla whipped cream

NEW YORK CHEESECAKE 12 V
Caramel sauce, fresh berries, vanilla whipped cream

WARM APPLE CRUMB TART 12 V
Vanilla ice cream, caramel sauce, cinnamon sugar

TIRAMISU 12 V
Chocolate espresso beans, cocoa powder

HOUSE MADE ICE CREAM 7 V, GF
Ask your server for this month's house made ice cream flavors

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HAPPY HOUR

SMALL PLATES

GRILLED CHICKEN QUESADILLA 11 NF

Oaxaca cheese, caramelized onion, roasted poblano peppers, sour cream, salsa quemada

PUB HOUSE PRETZEL STICKS 11 V, NF

Beer cheese fondue, stone ground mustard

AHI POKE NACHOS 12 NF

Braeburn apple, avocado, green onions, furikake, wasabi crema, micro cilantro, sesame seeds, crispy won ton chips

CHICKEN WINGS 11 NF

Choice of buffalo, golden bbq, thai chili, teriyaki sauce, celery, buttermilk dressing, scallions

MOZZARELLA STICKS 11

House made marinara sauce

PARMESAN TRUFFLE FRIES 8 V, NF, GF

Lemon basil aioli

GILROY GARLIC FRIES 7 VEGAN, NF, GF

Ranch dressing

ONION RINGS 7 VEGAN, NF, GF

Ranch dressing

CRAFTED COCKTAILS 10

SPANISH G&T

Gin, Tonic Water, Juniper Berries, Lemon Wheel, Sprig of Thyme

THE VIEW

Rum, Fresh Pineapple, Simple Syrup, Mint

THE GIGABIT

Prosecco, Rum, Cranberry Juice, Strawberry, Sprig of Rosemary

MOFFETT MULE

Vodka, Ginger Beer, Fresh Lime, Mint

MANGO MOJITO

Rum, Triple sec, Soda water, Fresh lime juice, Mango Puree, Mint

WHISKEY & GINGER SMASH

whiskey, ginger syrup, Fresh lemon juice, mint

WINES 10

CANYON ROAD PINOT GRIGIO, CALIFORNIA

Medium-bodied with rich flavors of apple and pear complemented by hints of floral for a crisp clean finish.

CANYON ROAD SAUVIGNON BLANC, CALIFORNIA

Hints of ripe citrus and melon with a refreshing crisp finish.

J. LOHR RIVER STONE CHARDONNAY, CALIFORNIA

Enticing aromas of peach, nectarine, marmalade, yellow floral, baking spices and honey.

DAY OWL ROSÉ, CALIFORNIA

Orange rind and creme fraiche meld with strawberry to create a bright and citrus-driven pink. Melon and dried apricot splash in mid-palate and lively acidity makes this wine quite food-friendly.

CANYON ROAD PINOT NOIR, CALIFORNIA

Rich, fruit-forward cherry flavors and a smooth velvety finish.

CANYON ROAD MERLOT MERLOT, CALIFORNIA

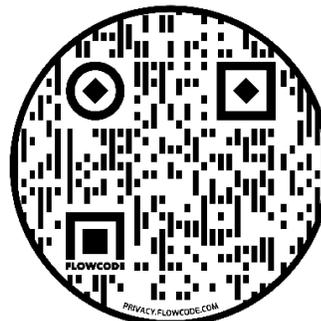
With a soft and elegant mouthfeel, this wine has deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice.

J. LOHR SEVEN OAKS CABERNET SAUVIGNON, CALIFORNIA

Layered aromas of black currant, blueberry and cherry accentuated by an authentic barrel bouquet of hazelnut, cocoa powder and

CRAFT BEER ON DRAFT 8

ASK YOUR SERVER



SIGN UP TO RECEIVE OUR EMAILS, INCLUDING MENU FEATURES AND SPECIAL DISCOUNTS.

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