## AVAILABLE ALL DAY

### STARTERS

- **San Francisco Clam Chowder** $12
  - boudin sourdough bread bowl
- **Carrot Ginger Coconut Soup** $9
  - pine nut salad, chives
- **Kettle Chips** $6
  - house made onion dip
- **Truffle Fries** $9
  - pecorino ai tartufo, truffle aioli
- **Potstickers** $14
  - chicken and vegetable, ginger soy, chili sauce
- **Dungeness Crab Cakes** $16
  - preserved lemon remoulade, mixed green and radish salad
- **Caramelized Soy Shrimp** $18
  - wok fried, chili garlic soy
- **Steamed Dim Sum Sampler** $16
  - har gow, sui mai, potsticker

### SALADS

- **Caesar Salad** $14
  - little gem lettuce, croutons, parmesan, house dressing
  - with chicken breast $20
  - with shrimp $23
- **Grilled Salmon Salad** $21
  - baby kale, shaved fennel, roasted beets, navel oranges, goat cheese, walnut, pickled red onion, citrus dijon vinaigrette
- **Asian Chicken Salad** $19
  - lemongrass chicken, cabbage, carrots, red pepper, edamame, wonton, sesame ginger vinaigrette
- **Farmers Market Salad** $16
  - butter lettuce, roasted butternut squash, cucumber, pepitas, feta, heirloom cherry tomato, champagne vinaigrette
- **Crab Louis Salad** $23
  - dungeness crab, egg, avocado, cucumber, tomato, asparagus, romaine lettuce, louis dressing

### SANDWICHES

- **Apple Melt** $15
  - acme pain de mie, caramelized onion, white cheddar, gruyere, pickled apples, shoestring fries, with prosciutto $19
- **Hummus, Sprout and Tomato Wrap** $16
  - fresh greens, soft lavash, quinoa tabbouleh salad
- **Classic Ensenada Fish Tacos** $20
  - battered sustainable local fish, corn tortillas, cabbage, pico de gallo, pickled red onion, avocado, house made hot sauce
- **Fried Chicken Sandwich** $18
  - jalapeno slaw, bread & butter pickles, spicy aioli, acme roll, sweet potato fries
- **Roasted Turkey Sandwich** $18
  - sourdough, roasted garlic aioli, avocado, heirloom tomato, alfalfa sprouts, caramelized onion, aged white cheddar, house salad
- **Smoked Brisket Bahn Mi** $19
  - pickled daikon and carrot, cucumber, herbs, sriracha aioli, beef jus, sweet and sour pickles, 5 spice kettle chips
**BURGERS & PIZZA**

**Strauss Grass Fed Beef Burger** $20
sonoma brinery pickles, horseradish mustard, aged white cheddar, brioche bun, shoestring french fries

**Mushroom Burger** $20
madera mushroom duxelle, bacon, gruyere, truffle aioli, sweet potato fries

**Eclipse Burger** $20
cowgirl creamery mt tam triple cream, sweet onion jam, arugula, heirloom tomato, shoestring fries

**Double Patty Grass Fed Burger** $20
remoulade sauce, shredded lettuce, mild cheddar, dill pickle, shoestring fries

**The Beyond Burger** $20
plant based protein, butter lettuce, tomato, red onion, pickles, vegan cheese, house salad

**Wild Mushroom Flatbread** $19
roasted garlic white sauce, mozzarella, baby arugula

**Calabrian Sausage and Pepperoni Flatbread** $19
roasted sweet peppers, caramelized onion and fennel, mozzarella

**Margherita Flatbread** $17
san marzano tomato sauce, fresh mozzarella, fresh basil

Available for Happy Hour and Evening Service

**SHAREABLES**

**Fried Brussels Sprout Chips** $10
balsamic reduction, lemon

**Seared Scallops** $18
celeriac puree, brown butter, candied lemon, frisée salad

**Drakes Ale Cheddar Fondue** $10
soft pretzel bites, crudité

**Thai Style Spicy Chicken Wings** $16
sweet and sour cucumbers

**Giants Baked Meatballs** $15
spicy tomato sauce, grilled bread, parmigiano reggiano, fresh basil

**LARGE PLATES**

**Caramelized Soy Shrimp** $28
wok fried, chili garlic soy, broccoli with jasmine rice

**Braised Short Ribs** $31
yukon gold mashed potatoes, roasted heirloom carrots, demi-glace

**Grilled Salmon** $29
quinoa, rapini, heirloom cherry tomatoes, lemon vinaigrette, romesco sauce

**Pan Seared New York Steak** $34
garlic brown butter, yukon gold mashed potatoes, grilled broccoli, maitake mushroom, port demi

**Gemelli Pasta** $24
wild mushroom bolognese, san marzano tomato, parmigiano reggiano

**Grilled Spanish Octopus** $34
celeriac puree, watermelon radish, pickled fressno chilies, micro green salad, lemon puree

**Roasted Half Chicken** $29
caper salsa verde and lemon, fingerling potatoes, blue lake beans

**BUILD YOUR OWN**

LOCAL CHEESE BOARD AND CHARCUTERIE BOARD

daily selection with accoutrement

3 selections $18
4 selections $22
5 selections $25

**DESSERTS**

**Butter Pecan Bread Pudding** - vanilla bean ice cream $9

**Strawberry Shortcake** - sweet buttermilk biscuit, anglaise, wildflower honey $9

**Classic Chocolate Molten Cake** - fresh berries, ice cream $10

**Seasonal Creamy Cheesecake** - whipped cream, roasted fruit $10

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PARTIES OF 6 OR MORE PEOPLE WILL BE SUBJECT TO AN 18% SERVICE CHARGE.