



## FOR THE TABLE

**SPINACH & ARTICHOKE DIP** warm spinach & artichoke dip, house-made corn tortilla chips (v) 12

**COWGIRL CREAMERY BURRATA** lemon olive oil, cracked pepper, fried basil, sourdough toast (v) 14

**SALT & PEPPER CALAMARI** espelette pepper, hawaiian sea salt, lemon aioli 15

**AMERICAN PROSCIUTTO** peppered pears, olives, fig preserve, shaved manchego cheese 16

**TAVERN FRIES** *because more is more* bowl of fries with our tavern sauce (gf, v) 10

**LEMON-THYME HUMMUS** toasted pine nuts, olive oil, warm flat bread, vegetables (v) 13

**GUACAMOLE** local feta, pomegranate seeds, citrus vinaigrette, house-made corn tortilla chips (v) 11

*Angry Deviled Eggs* our classic recipe with a kick  
pepper oil, mustard, paprika, chives (gf, v) 3 for 7 5 for 9

*Shrimp Cocktail Shooters*  
horseradish cocktail sauce, lemon (gf) 3 for 11 5 for 16

## SOUPS & SALADS

**ROASTED VEGETABLE & SPLIT PEA SOUP** carrot, onion, celery, potato, smoked paprika, cilantro (gf, v) 7 cup 10 bowl

**DUNGENESS CRAB CHOWDER** fennel, cream, bacon, potato, onion, celery (gf) 8 cup 11 bowl

**CAESAR SALAD** romaine hearts, cornbread croutons, gouda, pecorino cheese 8 starter 12 main

**GARDEN LETTUCE SALAD** tomato, cucumber, carrot, radish, vinaigrette (gf, v) 7 starter 10 main

**TAVERN COBB** roasted chicken, romaine, egg, avocado, tomato, cucumber, bacon, point Reyes blue cheese dressing (gf) 19

**KALE & WHEAT BERRY SALAD** strawberries, blueberries, oranges, maple-squash puree, manchego, lemon vinaigrette (v) 16

————— *add to any salad* avocado 3 chicken 8 salmon 12 shrimp 10 —————

## TAVERN CLASSICS

**TAVERN BURGER** harris ranch black angus beef, cheddar, monterey jack, lettuce, tomato, pickles, tavern sauce, pretzel bun\*, fries 19 *add* avocado 3 bacon 3

**ROASTED CHICKEN** petaluma farms free-range organic chicken, california citrus, garlic, herbs, pan-fried fingerling potatoes, brussels sprouts, jus (gf) 25

**MESQUITE SMOKED PRIME RIB** slow roasted black angus beef, butter poached broccoli, buttermilk mashed yukon gold potatoes, au jus, horseradish cream (gf)  
*Standard Cut 10oz 35 House Cut 12oz 41 Tavern Cut 14oz 45*

## MAINS

**FISH & CHIPS** beer-battered white fish fillet, fries, house-made tartar sauce 23

**PAN SEARED SEA BASS** sautéed squash, tomato, peppers, kale, basil, red wine jus (gf) 31

**CHAR-BROILED SKUNA BAY SALMON** celery root, roasted heirloom carrots, marcona almonds, mint, lemon (gf) 34

**LOBSTER MAC 'N' CHEESE** white cheddar, havarti, parmesan cheese, tomato, chives, fresh herb crumbs 29

**EGGPLANT PARMESAN** ricotta, basil, spinach, mozzarella, tomato pomodoro sauce (v) 22

**BRAISED SONOMA LAMB SHANK** lemon orzo pilaf, blistered tomatoes, chimichurri sauce 32

**HAND-CUT FILET MIGNON 8oz** painted hills natural grass-fed beef, mashed potatoes, caramelized cipollini onions, tonight's vegetable, red wine jus (gf) 48

**HERITAGE PORK CHOP** berkshire free-range pork, sweet potato purée, drunken blackberries (gf) 31

## THIS 'N' THAT

san francisco sourdough bread & california olives (v) 7

buttermilk corn bread, local honey-butter (v) 8

mashed yukon gold potatoes (gf, v) 6

mac 'n' cheese, white cheddar, fresh herb crumb (v) 11

heirloom carrots, maple glaze, fresno chilis, mint (gf, v) 7

butter poached broccoli, kosher salt, cracked pepper (gf, v) 7

## WINE

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### SPARKLING

la marca *prosecco* ITALY 12/44  
mumm *brut rose* NAPA 16/58  
schramsberg *blanc de blanc* CALISTOGA 23/85  
domaine carneros *brut by taittinger* CARNEROS 67  
veuve clicquot *yellow label brut* FRANCE 128  
dom perignon FRANCE 365

### SAUVIGNON BLANC

round pond '17 RUTHERFORD (*on tap*) 14  
flora springs '17 NAPA VALLEY 15/58  
cakebread '18 NAPA VALLEY 17/65  
duckhorn '18 NAPA VALLEY 49  
mantanzas '17 SONOMA 51  
merry edwards '17 RUSSIAN RIVER 73  
spottswoode '17 NAPA/SONOMA BLEND 79

### CHARDONNAY

sonoma cutrer '17 RUSSIAN RIVER RANCH (*on tap*) 14  
crossbarn by paul hobbs '17 SONOMA 15/56  
rombauer '18 CARNEROS 19/70  
trefethen '17 OAK KNOLL DISTRICT NAPA 63  
la crema saralee's vineyard '15 RUSSIAN RIVER 74  
flowers '16 SONOMA COAST 88  
ZD '17 CALIFORNIA COUNTIES 91  
goosecross '17 NAPA VALLEY 96  
dumol '17 NAPA VALLEY 117  
ramey hyde vineyard '15 RUSSIAN RIVER VALLEY 136  
pahlmeyer '17 NAPA VALLEY 159

### ROSE AND MORE WHITES

saintsbury *rose* '18 CARNEROS 12/44  
tangent *pinot gris, paragon vineyard* '16 EDNA VALLEY 41  
blindfold *by the prisoner wine company rhone blend* '16 48  
fess parker *viognier* '13 LOS OLIVOS 51  
darioush *viognier* '17 NAPA VALLEY 97

### PINOT NOIR

bernardus '17 SANTA LUCIA HIGHLANDS 14/53  
hope and grace '14 RUSSIAN RIVER 17/65  
peay '16 SONOMA COAST 21/78  
archery summit *premier cuvee* '16 WILLAMETTE VALLEY, OR 84  
penner ash '16 YAMHILL-CARLTON, OR 89  
flowers '14 SONOMA COAST 91  
twomey '16 RUSSIAN RIVER 106  
joseph phelps freestone '17 RUSSIAN RIVER 119  
kosta brown '17 RUSSIAN RIVER 123  
dumol '14 SONOMA COAST 134

### MERLOT

matanzas '14 SONOMA COUNTY 14/52  
markham '16 NAPA VALLEY 15/57  
thorn *by the prisoner wine company* '14 NAPA VALLEY 79  
duckhorn '16 NAPA VALLEY 86  
pahlmeyer '15 NAPA VALLEY 136

### CABERNET SAUVIGNON

justin '17 PASO ROBLES 14/53  
berringer *knights valley* '17 SONOMA 15/57  
mount veder '16 NAPA VALLEY 19/73  
jordan '15 ALEXANDER VALLEY 26/101  
stonestreet '14 ALEXANDER VALLEY 69  
trefethen '15 OAK KNOLL DISTRICT NAPA 83  
newton *unfiltered* '15 NAPA VALLEY 108  
hall '15 NAPA VALLEY 119  
frog's leap '16 RUTHERFORD ESTATE 133  
chappellet '15 NAPA VALLEY 156  
silver oak '14 ALEXANDER VALLEY 162  
nickel & nickel *hayne vineyard* '16 NAPA VALLEY 178  
caymus *special selection* '15 NAPA VALLEY 270

### ZINFANDEL

seghesio '16 SONOMA 14/52  
ridge *east bench* '16 DRY CREEK 64  
dry creek *old vine* '16 SONOMA 69  
turley '16 HOWELL MOUNTAIN 91

### BLENDED REDS

the prisoner '15 NAPA VALLEY 20/78  
buena vista *the count* '15 SONOMA COUNTY 47  
sidebar *by ramey* '15 RUSSIAN RIVER VALLEY 56  
orin swift *abstract* '17 SONOMA COUNTY 86  
opus '16 NAPA VALLEY 396

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*No corkage fee in the dining room, cheers*

### DRAUGHT

MAGNOLIA BREWERY, KALIFORNIA KÖLSCH A.B.V 4.7% 6  
*a unique golden ale with a slightly sweet aroma and fruity finish*

FIRESTONE WALKER BREWERY, 805 A.B.V 4.7% 8  
*light, refreshing blonde ale with a subtle malt sweetness*

DRAKE'S BREWING CO., 1500 PALE ALE A.B.V 5.5% 7  
*medium-bodied pale ale with bright citrusy American hops*

LAGUNITAS BREWING CO., DAYTIME IPA A.B.V 4.0% 8  
*light and hoppy IPA with a crisp finish*

ALMANAC, VIBES A.B.V 5.3% 7  
*hoppy twist on the classic pilsner, ultra crisp with lemon-lime*

HERETIC, EVIL COUSIN A.B.V 8.0% 8  
*hazy IPA with resinous citrus and pine*

BEAR REPUBLIC BREWING CO., RACER 5 A.B.V 7.5% 8  
*full-bodied, hoppy, malt based IPA with unique floral flavors*

FIELDWORK BREWING CO., MONSTER JAM A.B.V 9.0% 8  
*a kettle sour ale with a jammy fruit profile and bready malt character*

ANGRY ORCHARD, APPLE CIDER A.B.V 5.0% 8  
*a bright, crisp, and refreshing cider with aromas of fresh apple*

### BOTTLES

AMSTEL LIGHT A.B.V 4.1% 6  
BUDWEISER A.B.V 5.0% 5  
COORS LIGHT A.B.V 4.2% 5  
CORONA A.B.V 4.6% 6  
HEINEKEN A.B.V 5.0% 6  
PRANQSTER A.B.V 7.6% 8  
STELLA ARTOIS A.B.V 5.0% 7  
ST. PAULI *Non Alcoholic* 5  
ACE BERRY CIDER A.B.V 5.0% 6



**BEER  
&  
CIDER**