

Drakes

FIRESIDE LOUNGE



LOUNGE MENU



PLATES

LOCAL BITES

Dungeness Crab Cakes	17
Tomato ginger chutney and smoked Spanish paprika aioli	
Pacific Oysters On The Half Shell*	3
Barbequed Oysters*	3.75
New England Style Clam Chowder	9
Baby Spinach and Kale Caesar*	12
House-Made Focaccia Croutons, Parmigiano Reggiano, Roasted Garlic Caesar Dressing	
– With Grilled Herbed Chicken	18
– With Garlic Marinated Shrimp	24
Heirloom Tomato and Buffalo Cheese Salad*	14
Thai Basil & Sonoma Portworks “Sonomic Red”	
Cobb Salad*	18
Romaine, Petaluma Chicken, Bacon, Egg, Avocado, Tomato, Pt. Reyes Bay Blue and Green Goddess Dressing	
Grilled Flat Bread with Highway One Fontina	12
Watercress, Roasted Sweet Peppers, Hen of the Woods, Mushrooms, Smoked Onions, Italian Salsa Verde	
– With Caggiano Spicy Beer Sausage	15
Cheese Board*	17
Local Sonoma County selections with seasonal compote, local honey	
Dungeness Crab Mac-n-Cheese	18
Made with Valley Ford Cheese Estero Gold	
The Burger*	16
Specially Seasoned Ground Chuck, Artisan Roll with Choice of Cheddar, Pepper Jack or Swiss Cheese	
– Add Point Reyes Bay Blue	2
– Add Applewood Smoked Bacon	2
West Country Grilled Ham & Cheese*	16
Caggiano Artisan Ham, Estero Gold on Sourdough	
Rock Fish and Chips	16
Blackening Seasoning and Remoulade	
House-made Garlic Fries*	16

*Can Be Made Gluten Free





LIBATIONS

CRAFT SPIRITS

{ All Cocktails \$13 }

Sage + Smoke

Cazadores Reposado, Mescal, Honey, Lemon,
Fresh Sage

Passion Fruit Mojito

Passion Fruit, Light and Dark Rum,
BBL Fresh Mint

Roasted Jalepeño Margarita

Cucumber, Patron Blanco, Fresh Lime

The Perfect Man

Healdsburg's Alley 6 Rye, Carpano Antica +
Bianco Vermouth, Luxardo

Basil-Tini

Grey Goose, Aperol, Lemon

Strawberry Cooler

Pimms, Lemon, Cucumber, Grey Goose

Bodega Bay Old Fashion

Angels Envy, Orange Bitters, Figgy Bitters

Everything Nice

Taylor Maid Farms Coffee, Cinnamon,
Valerium, Bacardi 4yr

Fireside

Spirit Works Wheat Vodka, Kahlua,
Frangelico, Chocolate Bitters, Coffee

Hole in the Head

Fresh Ingredients,
Unforgettable Experience

{ \$13 }





WINES

BY THE GLASS

SPARKLING, ROSE AND WHITE WINES

Gloria Ferrer Blanc de Noir Carneros NV	13
Balletto Pinot Gris Russian River Valley '17	9
Matanzas Creek Sauvignon Blanc Sonoma County '17	12
Lioco "Unoaked" Chardonnay Sonoma County '16	13
Dutton Estate "Kyndall's Reserve" Chardonnay, Russian River Valley '15	16
Quivira "Wine Creek Ranch" Rosé Dry Creek Valley '17	15

RED WINES

Paul Mathew Pinot Noir Russian River Valley '14	15
Radio-Coteau "La Neblina" Pinot Noir Sonoma Coast '14	18
Longboard "Dakine" Merlot Russian River Valley '15	15
County Line Syrah, Sonoma Coast '16	15
Preston "VZN1" Zinfandel Dry Creek Valley '15	15
Katherine Goldschmidt "Crazy Creek" Cabernet Alexander Valley '16	16

BILL'S FEATURED FIND



Carol Shelton
"Karma Reserve"
Sonoma County 2014

70% Zinfandel, 14% Petite Sirah,
6% Alicante Bouschet, 6% Cabernet Sauvignon
2% Carignane and 2% Viognier

This is Good Karma.

{ \$14 }





BEERS

AND CIDERS

DRAFT BEER AND CIDER

Bear Republic “Double Aught” Pilsner, Healdsburg	8
Lagunitas “Sumpin’ Easy,” Wheat Ale, Petaluma	8
Bear Republic “Red Rocket” American Amber Ale, Healdsburg	8
Seismic “Nomazu,” Oat Pale Ale, Santa Rosa	8
Lagunitas “Imperial Stout,” Petaluma	8
Third Street, “Bodega Head,” IPA Santa Rosa	7
Barrel Brothers “Brother Maker,” Double IPA, Windsor	8
ACE “Blackjack Twenty-One,” Apple Cider Sebastopol	10

BOTTLED AND CANNED BEER AND CIDER

Bear Republic “Grand - AM,” American Pale Ale Healdsburg, 12oz	5
Lagunitas, “IPA” India Pale Ale, Petaluma, 12oz	5
Barrel Brothers “Dad Pants” Pilsner Windsor, 16oz	8
Barrel Brothers “Dark Sarcasm” Porter Windsor, 16oz	9
Barrel Brothers “Por Que No” Mexican Amber Lager, Windsor, 16oz	8
Cloverdale, “Ale,” Amber Ale Cloverdale, 22oz	14
Cloverdale, “Monster Brown Ale,” English Brown Ale, Cloverdale, 22oz	14
Ace “Perry Hard Cider,” Pear Cider Sebastopol, 12oz	5
Ace “Apple Hard Cider,” Apple Cider Sebastopol, 12oz	5
Dutton Estate “Hard Apple Cider” Apple Cider, Sebastopol, 500ml	19
Horse & Plow “Farmhouse,” Apple Cider, Sebastopol, 750ml	18
Lagunitas, “Hop,” Hoppy Sparkling Water, Petaluma, 12oz	5



DESSERTS

{ All Desserts \$9 }

Desserts by Lea Schleimer

Peaches and Cream

Grilled Peach with Milk and Honey Panna Cotta Hazelnut Brittle, Chardonnay and Peach Sauce, Bee Pollen

Meyer Lemon Custard Cake

Crème Anglaise and Blueberry Gastrique

Peanut Butter and Chocolate Bar

Caramelized Banana, Salted Peanuts and Cream Cheese Frosting

West County Chocolate Cake

Fresh Fruit, Sweet and Spicy Pecans, Caramel Sauce



DESSERT WINES

LOCAL PORT VARIETALS

Pedroncelli Four Grapes Dry Creek Valley '09	12
Rockpile "Independence" Sonoma County '13	14
Sonoma Port Works "Duet" Hazelnut Sherry	14
Sonoma Port Works "Maduro"	20

LATE HARVEST WINES

Kelley & Young Sauvignon Blanc Alexander Valley '14	17
Kelley & Young Zinfandel Alexander Valley '14	17



FEED YOUR WANDERLUST

