



FOR THE TABLE

- BAKED 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

- WINTER VEGETABLE SOUP** carrot, onion, celery, potato, tomato, squash (gf, v) 6 cup 9 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
 - MIXED 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 PETALUMA FARMS CHICKEN 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 39 Tavern Cut 14oz 43

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
- IMPOSSIBLE BURGER** *the famous meatless burger* roasted mushrooms, lettuce, tomato, pretzel bun*, fries (v) 17
- LOBSTER MAC 'N' CHEESE** white cheddar, havarti, parmesan cheese, tomato, chives, fresh herb bread crumbs 28
- 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) 29

THIS 'N' THAT

san francisco sourdough bread & california olives (v) 7
white wine braised mushrooms (gf, 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

gf - gluten free v - vegetarian * - gluten-free bun available

A 4% charge is added to assist with healthcare, sick leave and minimum wage mandates

WINE

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 '18 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 '18 RUSSIAN RIVER RANCH (*on tap*) 14
crossbarn by paul hobbs '18 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 '16 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* '18 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 '13 RUSSIAN RIVER 17/65
peay '17 SONOMA COAST 21/78
archery summit *premier cuvee* '18 WILLAMETTE VALLEY, OR 84
penner ash '17 YAMHILL-CARLTON, OR 89
flowers '17 SONOMA COAST 91
twomey '16 RUSSIAN RIVER 106
joseph phelps freestone '17 RUSSIAN RIVER 119
kosta brown '17 RUSSIAN RIVER 178
dumol '17 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 17/57
mount veder '16 NAPA VALLEY 19/73
jordan '15 ALEXANDER VALLEY 26/101
stonestreet '16 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 '17 SONOMA 14/52
ridge *east bench* '17 DRY CREEK 64
dry creek *old vine* '16 SONOMA 69
turley '16 HOWELL MOUNTAIN 91

BLENDED REDS

the prisoner '18 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

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 slighty 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 TWIN A.B.V 6.8% 8
a blood red IPA with a rich malt and huge hop character

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

FIELDWORK BREWING COMPANY 8
seasonal

MODERN TIMES, BLACK HOUSE A.B.V 5.8% 8
a rich coffee infused oatmeal stout with a creamy chocolatey sweetness

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

