

CHRISTMAS EVE

2022



graze

Chilled Gulf White Prawns 21

yellow curry coconut broth | miso cucumber | mint green goddess | calabrian chile

Roasted Garlic & Smoked Blueberry Hummus 16

toasted sunflower seed pesto | feta | basil oil | fry bread

Cast Iron Brussels Sprouts 14

mushroom bacon | black sesame miso caramel

Fromage Provisions 23

small batch creamery cheeses (4) | creamed honey | pickled things | fruit preserves | Carly's baguette

Wayne Farm Chicken Wings 19

maple bourbon (dry) | mango habanero (wet)

field & leaf

Waldorf Burrata Salad 14

apple | grape | celery | pecan candy | local greens | fennel | creamy cider vinaigrette

Grilled Baby Romaine 14

miso caesar dressing | ponzu | parmesan cheese | roasted garlic breadcrumb

The Wedge 15

baby iceberg | smoked blue cheese | chile buttermilk dressing | roasted tomato | pork lardon | pickled onions

Beets & Berries 14

organic quinoa | macadamia nut | spring greens | pressed avocado | blood orange | honey balsamic

Add Protein:

Free-Range Chicken \$10 | 3 Prawns \$12

dessert 12

Chocolate Olive Oil Cake

sweet potato gelato | caramelized white chocolate | roasted cocoa nibs

Ricotta Doughnut Holes

whiskey caramel | lavender

pasture

Vegan Cavatelli Pasta 25

citrus cauliflower puree | shroom bacon | tofu ricotta | Robbie's daily picks of vegetables and herbs

CFK Angus Burger* 21

smoked gouda | whiskey tallow onions | truffle scallion aioli | roasted tomato | thick cut bacon | Carly's buns | served with fries

Mishima Reserve Wagyu 8oz flat iron* 50

baked potato puree | brown butter carrots | roasted tomato | cippolini onion | Stonehouse 1885 bordelaise

sea

Baja Striped Bass* 38

gnocchi | fennel cream | tarragon | nante carrots | bonito

Fish & Chips 24

tempura mahi mahi | white soy tartar sauce | torched lemon | malt vinegar and chive house chips

Seared Diver Scallops* 43

kaffir lime nori emulsion | lemon spaetzle w/ apple, celeriac, kohlrabi & basil | roasted maitake mushroom



We adhere to the monterey bay aquarium seafood watch guidelines.

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

Signature Cocktails

SANGRIA	\$12
CFK GARDEN BLOODY MARY	\$14
GARDEN PARTY bombay sapphire gin triple sec rosemary basil syrup lemon	\$16
PORTER'S SMOKED HOG NOG captain morgan B&B cream house vanilla syrup allspice cinnamon smoke	\$15
CHERRYWOOD bulleit bourbon luxardo chocolate bitters old fashioned simple syrup apple hickory smoke	\$18
DOVETAIL tequila jalapeño agave nectar grapefruit lime	\$14
HOLY HAND GRENADE grey goose chambord pineapple lime house grenadine	\$16
NAKED AND FADED mezcal aperol grand marnier lime CNTR CBD sparkling water	\$17
ALL HAIL THE QUEEN redwood lost monarch whiskey old fashioned syrup lemon orange campari egg whites	\$16
BAD MEDICINE busnel apple brandy tuaca house apple spice syrup lemon sage orange bitter ginger beer	\$16
STAFF MAGIC vodka frangelico modern times cold brew kahlua	\$15
JUST NORTH OF WHOVILLE licor 43 half & half lime house whipping cream	\$14
WHERE THERE'S SMOKE mezcal pineapple benedictine lime agave apple hickory smoke	\$17
ROOM WITH A VIEUX redwood pipe dream bourbon benedictine disaronno sweet vermouth peychaud's bitters cinnamon smoke	\$18
WE WILL BE QUITE BUZZED SOON barr hill gin lemon house vanilla syrup CNTR CBD sparkling water	\$17

Rotating Beer Taps

Our taps rotate often to bring you fresh flavors from local brewers. Ask your server about our current selection of seasonal beer. **\$8**

Wine On Tap

Starborough, Sauvignon Blanc, Marlborough, New Zealand 2021	glass \$13 carafe \$40
Dry Creek, 'Heritage', Zinfandel, Sonoma, California 2019	glass \$17 carafe \$50

Wine by the Glass

Sparkling

La Marca, Prosecco, Veneto, Italy NV	\$12
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White

Robert Renzoni, Pinot Grigio, Temecula, California 2021	\$12
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Marshall Stuart, Sauvignon Blanc, Contra Costa County, California 2021	\$11
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Saracco, Moscato D'asti DOCG, Castiglione Tinella, Italy 2021	\$14
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Monte de Oro, Viognier, Temecula, California 2020	\$16
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Matanzas Creek, Chardonnay, Alexander Valley, California 2019	\$20
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Blush

Fleur de Mer, Rosé, Cotes de Provence, France 2021	\$16
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Red

Cloudline Cellars, Pinot Noir, Willamette, Oregon 2020	\$20
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Marshall Stuart, Cab Franc, Contra Costa County, California 2015	\$15
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Robert Renzoni, Tempranillo, Temecula, California 2018	\$13
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Peltzer Family Cellars Malbec, Temecula, California 2019	\$16
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Vina Robles, Cabernet Sauvignon, Paso Robles, California 2019	\$16
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Tooth & Nail, Red Blend, Paso Robles, California 2020	\$16
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Doffo, Syrah, Temecula, California 2017	\$21
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