BAR BITES

COOLING

Charcuterie and Artisan Cheese Platter  29
Apple and Pear Mostarda, Medley of Spiced Nuts, Raisins on the Vine, Walnut and Cranberry Bread

Artisan Cheeses  vg  24
Apple and Pear Mostarda, Medley of Spiced Nuts, Raisins on the Vine, Walnut and Cranberry Bread

Sautéed Maitake Mushroom & American Prosciutto  gf  16
Onion Soubise, Cremini Mushroom Vinaigrette, Chives

Pacific Oysters*  24
Citrus Mignonette, Ponzu, Cocktail

WARMING

French Fries  gf | vg  12
Choice of Sea Salt, White Truffle or Parmigiano-Rosemary

Wild Mushroom Flatbread  16
Pickled Red Pearl Onions, Nueske's Bacon, Comté Cheese

Roasted Cauliflower  gf | v  18
Chai Curry Spice, Red Pearl Onions, Chive Oil, Shallot Aioli

FINISHING

Berries and Passion  vg  12
Puff Pastry, Lemon Mousse, Seasonal Berries, Passion Fruit Sauce, Sorbet

Lemon Curd  vg  12
Lemon Sorbet, Seasonal Raspberries, Mascarpone Cream Topped with Graham Cracker Crumb

Seasonal Fruit and Tahitian Vanilla  gf | vg  14
Crème Trifle, Vanilla Ice Cream, Micro Basil

Chocolate Bombe  vg  16
Guanaja 70% Chocolate Mousse, Tahitian Vanilla Panna Cotta, Orange Confit, Sesame Florentine, Crème Chantilly

Ice Cream and Sorbet Selections  vg  10
House-Made and Presented Daily

gf: gluten-free  vg: vegetarian  v: vegan

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

WINES BY THE GLASS

Sparkling Wine

Argyle Brut Willamette Valley, OR  15
Lanson Brut Champagne Reims, France  23
NV Prosecco Superiore DOCG Veneto, Italy  14
Saint-Hilaire Blanc de Blanc Limoux, France  14
Veuve Clicquot “Yellow Label” Champagne Reims, France  27
Veuve Clicquot Rosé Champagne Reims, France  29
Veuve Clicquot “La Grande Dame” Champagne Reims, France  89

Sauvignon Blanc

2018 Jayson by Pahlmeyer Napa Valley, CA  19
2018 Tohu Awatere Valley, New Zealand  15
2018 Twomey by Silver Oak Napa Valley, CA  17

Chardonnay

2015 Mi Sueño Los Carneros, CA  19
2016 Pride Napa Valley, CA  22
2017 Stag’s Leap “Karia” Napa Valley, CA  17
2018 Tate Napa Valley, CA  17

Unique Whites

2018 Casa Smith Vino Pinot Grigio Columbia Valley, WA  15
2017 Chateau Ste. Michelle & Dr. Loosen “Eroica” Riesling Columbia Valley, WA  14
2016 Don Rodolfo Moscato Mendoza, Argentina  14
WINES BY THE GLASS

Rosé
2018 Domaine Le Pive Gris Languedoc, France 15
2017 Stoller Pinot Noir Rosé Willamette Valley, OR 17

Merlot
2014 Grgich Hills Napa Valley, CA 17

Pinot Noir
2015 Benton-Lane Willamette Valley, OR 17
2016 Davis Bynum “Jane’s Vineyard” Russian River Valley, CA 18
2017 Mossback Central Coast, CA 15
2017 Joseph Drouhin Chorey-les-Beaune Burgundy, France 20

Zinfandel
2017 Seghesio Sonoma, CA 15

Unique Reds
2017 Ancient Peaks “Renegade” Paso Robles, CA 17
2016 Mi Sueño “La Chole” Napa Valley, CA 22
2018 Orin Swift “8 Years in the Desert” Zinfandel Blend Napa Valley, CA 24
2016 Paul Hobbs Viña Cobos “Felino” Malbec Mendoza, Argentina 15

Cabernet Sauvignon
Grgich Hills, Napa Valley, CA 27
2016 Justin Paso Robles, CA 19
2016 Monticello Vineyards “Jefferson Cuvee” Napa Valley, CA 16
2015 Silver Oak Alexander Valley, CA 40
2017 Turnbull Napa Valley, CA 22
DRINKS

BEER LIST

Abita Light Abita Springs, Louisiana 8
Hofbräu Original Lager Germany 9
Scrimshaw Pilsner Fort Bragg, California 8
Victoria Pilsner Mexico 9
North Coast Blue Star Wheat Fort Bragg, California 8
Acme California IPA Fort Bragg, California 8
Stella Artois Belgium 9

PRE-DINNER COCKTAILS

African Flower 19
Buffalo Trace Bourbon, Amaro Liqueur, Honey, Orange Bitters, Orange Twist

Heat of Mexico 19
Patrón Reposado Tequila, Agave, Fresh Lime and Pineapple, Fresh Habaneros, House-Made Tajín Salted Rim

Aperol Cooler 17
Tito’s Vodka, Aperol, Fresh Lime and Pineapple, Ginger

Clicquot Lemonade 24
Belvedere Pure Vodka, Fresh Lemon, Hibiscus Syrup, Veuve Clicquot Rich, Lemon Twist

Basil Me Down 16
Bombay Sapphire Gin, Elderflower Liqueur, Fresh Lime, Fresh Basil

Cinnamon-Smoked Old Fashionista 29
Whistle Pig Ten Year Rye, Vanilla-Cinnamon Infused Syrup, Orange and Angostura Bitters, Smoked Cinnamon, Orange Twist

White Linen 17
Tanqueray Gin, Elderflower Liqueur, Fresh Lemon, Agave, Egg White Foam

The Last Word 18
Bombay Sapphire Gin, Green Chartreuse, Luxardo Maraschino Liqueur, Lime Juice

MOCKTAILS

The Lily 14
Lemon Juice, Cardamom Bitter, Lemon-Lime, Club Soda

Paloma Fizz 14
Pink Grapefruit, Rosemary Spice, Lime, Club Soda