

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 <i>Willamette Valley, OR</i>	15
Lanson Brut Champagne <i>Reims, France</i>	23
NV Prosecco Superiore D.O.C.G. <i>Veneto, Italy</i>	14
Saint-Hilaire Blanc de Blanc <i>Limoux, France</i>	14
Veuve Clicquot "Yellow Label" Champagne <i>Reims, France</i>	27
Veuve Clicquot Rosé Champagne <i>Reims, France</i>	29
Veuve Clicquot "La Grande Dame" Champagne <i>Reims, France</i>	89

Sauvignon Blanc

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

Chardonnay

2015 Mi Sueño <i>Los Carneros, CA</i>	19
2016 Pride <i>Napa Valley, CA</i>	22
2017 Stag's Leap "Karia" <i>Napa Valley, CA</i>	17
2018 Tate <i>Napa Valley, CA</i>	17

Unique Whites

2018 Casa Smith Vino Pinot Grigio <i>Columbia Valley, WA</i>	15
2017 Chateau Ste. Michelle & Dr. Loosen "Eroica" Riesling <i>Columbia Valley, WA</i>	14
2016 Don Rodolfo Moscato <i>Mendoza, Argentina</i>	14

WINE

WINES BY THE GLASS

Rosé

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

Merlot

2014 Grgich Hills <i>Napa Valley, CA</i>	17
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Pinot Noir

2015 Benton-Lane <i>Willamette Valley, OR</i>	17
2016 Davis Bynum "Jane's Vineyard" <i>Russian River Valley, CA</i>	18
2017 Mossback <i>Central Coast, CA</i>	15
2017 Joseph Drouhin Chorey-les-Beaune <i>Burgundy, France</i>	20

Zinfandel

2017 Seghesio <i>Sonoma, CA</i>	15
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Unique Reds

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

Cabernet Sauvignon

Grgich Hills, <i>Napa Valley, CA</i>	27
2016 Justin <i>Paso Robles, CA</i>	19
2016 Monticello Vineyards "Jefferson Cuvee" <i>Napa Valley, CA</i>	16
2015 Silver Oak <i>Alexander Valley, CA</i>	40
2017 Turnbull <i>Napa Valley, CA</i>	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 Buffalo Trace Bourbon, Amaro Liqueur, Honey, Orange Bitters, Orange Twist	19
Heat of Mexico Patrón Reposado Tequila, Agave, Fresh Lime and Pineapple, Fresh Habaneros, House-Made Tajín Salted Rim	19
Aperol Cooler Tito's Vodka, Aperol, Fresh Lime and Pineapple, Ginger	17
Clicquot Lemonade Belvedere Pure Vodka, Fresh Lemon, Hibiscus Syrup, Veuve Clicquot Rich, Lemon Twist	24
Basil Me Down Bombay Sapphire Gin, Elderflower Liqueur, Fresh Lime, Fresh Basil	16
Cinnamon-Smoked Old Fashionista Whistle Pig Ten Year Rye, Vanilla-Cinnamon Infused Syrup, Orange and Angostura Bitters, Smoked Cinnamon, Orange Twist	29
White Linen Tanqueray Gin, Elderflower Liqueur, Fresh Lemon, Agave, Egg White Foam	17
The Last Word Bombay Sapphire Gin, Green Chartreuse, Luxardo Maraschino Liqueur, Lime Juice	18

MOCKTAILS

The Lily Lemon Juice, Cardamom Bitter, Lemon-Lime, Club Soda	14
Paloma Fizz Pink Grapefruit, Rosemary Spice, Lime, Club Soda	14