

BAR MENU

SHRIMP STUFFED AVOCADO "MARTINI"
HOMEMADE COCKTAIL SAUCE AND LEMON 9
Harvest Martini 11.00

PAN-SEARED KOBE BEEF MEATLOAF
BEER-BATTERED TEMPURA
ONION RINGS, PAN GRAVY 19
Ferrari-Carano, "Siena," Sonoma County 12.00

SPICED TURKEY BURGER SLIDERS
COUSTEAUX BAKERY MINI BUNS WITH
SUN DRIED TOMATO RELISH
AND HOME MADE TOMATO KETCHUP 8
Domaine Chandon, Pinot Noir, Carneros 11.00

HOG ISLAND OYSTERS ON THE HALF SHELL
CHAMPAGNE-SHALLOT MIGNONETTE &
SPICY COCKTAIL SAUCE 2.50 EA
J Vineyards, "Cuvée 20," Brut, Russian River Valley 14.00

CHICKEN APPLE SAUSAGE PAPPARDELLE
ASPARAGUS, TOMATOES AND OLIVES
IN ROASTED FENNEL CREAM SAUCE 22
Murphy-Goode, Merlot, Sonoma County 10.00

DUNGENESS CRAB CAKES
WHITE TRUFFLE, APPLE, AND CELERY ROOT SALAD
WITH MEYER LEMON-CHIPOTLE PEPPER AIOLI 12
Ferrari-Carano, Fumé Blanc, Sonoma County 9.00

HONEY-CHILI CHICKEN WINGS
CELERY AND PT. REYES BLUE CHEESE DRESSING 9
*Boont Amber Ale, Anderson Valley Brewing Co.,
Booneville, CA 6.00*

FRIED CALAMARI
CHIPOTLE PEPPER RÉMOULADE
AND HOMEMADE COCKTAIL SAUCE 9
Buena Vista, Chardonnay, Carneros 10.00

BASKET OF SWEET POTATO FRIES
CHIPOTLE PEPPER RÉMOULADE 8
Anchor Porter, Anchor Brewing Co., San Francisco, CA 6.00

**HEART OF BUTTER
LETTUCE "WEDGE" SALAD**
PT. REYES BLUE CHEESE, NEUSKI'S BACON,
IN BLUE CHEESE-APPLE CIDER VINAIGRETTE 8
Mac Murray Ranch, Pinot Gris, Sonoma Coast 9.00

MARGHERITA OR PEPPERONI PIZZETTA
9" PIZZETTA WITH FRESH MOZZARELLA, BASIL,
OVEN-ROASTED TOMATOES, PARMESAN 10
*Napa-Smith Wheat
Napa Smith Brewing Co., Napa, CA 6.00*

GRILLED ANGUS BURGER
SESAME SEED BUN WITH AVOCADO,
MUSHROOMS, SONOMA PEPPER JACK
AND PESTO MAYONNAISE 12
*Racer 5 IPA, Bear Republic Brewing Co.,
Healdsburg, CA 6.00*

STUFFED PETALUMA CHICKEN BREAST
ARTICHOKES, TOMATOES AND
CAPERBERRIES WITH FRESH MOZZARELLA
IN BOURSIN CREAM SAUCE 20
Fogdog, Pinot Noir, Sonoma Coast 15.00