

bubbly | white wine | rosé

nv	drusian prosecco di valdobbiadene, italy	12 47
2011	argyle sparkling wine, vintage brut, willamette valley	14 51
2013	windsor oaks vineyards pinot gris, russian river valley	11 43
2014	groth vineyards sauvignon blanc, mendocino county	14.50 52
2014	j.lohr winery sauvignon blanc, carol’s vineyard, st. helena, napa valley	13.50 50
2014	merry edwards sauvignon blanc, russian river	17 67
2014	hawkes chardonnay, home, alexander valley	14 51
2014	unbridled by wild horse chardonnay, santa barbara county	11 42
2014	outcast wines chardonnay, sonoma coast	13 52
2014	far niente chardonnay, napa valley,	19 71
2014	tuck beckstoffer hogwash, 100% grenache, california	11 43

red wine

2010	c.g. di arie petite sirah, california-shenandoah valley	14 53
2012	outcast wines syrah, the drifter, mendocino	14 52
2013	cedarville vineyard zinfandel, el dorado	14.50 53
2013	estancia reserve g.s.m. (grenach, syrah, mourvedre), monterrey	12 47
2013	crazy flower merlot, kari flores vineyard, carneros, napa valley	12 47
2014	meiomi wines pinot noir, monterrey, sonoma, santa barbara	12 47
2013	talbott pinot noir, sleepy hollow vineyard, santa lucia highlands	18 70
2012	hess selection, north coast	10 39
2011	hawkes cabernet sauvignon, napa valley	18 74

‘light’ cocktails (low alcohol, right around 100 calories)

tall & thin margarita, tequila, orange liqueur, ‘splenda’ sweet & sour mix	8
tall & thin mojito, pineapple infused aged rum, fresh mint, fresh lime, ‘splenda’ sweet & sour mix, club soda	8
pimm’s cup, pimm’s no.1, fresh lemon, ginger ale, & a long cucumber slice	11
save-the-music sangria, red wine, triple sec, orange, pineapple, brandy float	glass 10 pitcher 40

draught beer | hard cider

aurum cidery (gordon biersch), wildcide, all natural hard cider, 6.2% abv	(12 oz) 6
devil’s canyon brewing full boar scotch ale, 7.4% abv, 12 ibu	6.50
affligem blonde belgian pale ale, 6.8% abv, 20 ibu	(10 oz) 8
gordon biersch czech-style pilsner, 5.2% abv, 30 ibu	6
anchor brewing meyer lemon lager, 5.5% abv, 33 ibu	6.50
eight bridges brewing twisted red amber ale, 7% abv, 37 ibu	6.50
bear republic racer 5, i.p.a., 7.5% abv, 75 ibu	6
heretic brewing co. evil cousin imperial i.p.a., 8% abv, 100 ibu	(12 oz) 7

bottled beer | hard cider

blue moon brewing belgian white witbier, 5.4% abv, 9 ibu	4.50
coors light beer, 4.2% abv, 12 ibu	3.50
pacifico lager, 4.5% abv, 14.5 ibu	4.50
heineken lager, 5% abv, 18.5 ibu	4.50
guinness draught-in-a-can stout, 4.2% abv, 35 ibu	(14.9 oz can) 5.50

beverages

voss sparkling or still water	(800ml) 8
republic of tea pomegranate green tea or ginger peach tea	(16.9 oz) 7
henry weinhard’s root beer	4.50
canada dry ginger ale	4

we serve mistral bread & tap water upon request

appetizers

salt & pepper calamari with rock shrimp, thai-style sweet chili sauce, cilantro micro greens	13
mediterranean sampler with baba ganoush, roasted piquillo pepper hummus, sundried tomato pesto, marinated greek feta, marinated olives, warm herbed flatbread	10

soup | salad

seasonal soup , preparation changes daily	cup 6 bowl 8
spicy seafood chowder with calamari, shrimp, ahi, salmon, sweet peppers, tomato-shellfish broth	cup 6 bowl 8
mixed organic greens with sliced strawberries, candied pecans, balsamic vinaigrette, crumbled goat cheese	7
thai style marinated beef salad with green papaya, tomatoes, red pepper, snow peas, red onion, cilantro, thai curry vinaigrette	15
fried chicken ‘cobb’ salad with marinated mary’s organic chicken breast (or sub grilled chicken upon request), applewood smoked bacon, diced avocado, hard boiled egg, tomatoes, blue cheese, red wine vinaigrette	15
gulf prawn & bay shrimp ‘louis’ with romaine lettuce, hard boiled egg, tomato, avocado, ‘louis’ dressing	20

sandwiches (all sandwiches served with your choice of fries or greens)

blackened chicken sandwich with lettuce, tomato, chipotle aioli, toasted brioche bun	12
bay area ‘b.l.t.’ sandwich with wild-caught lobster, snow crab, applewood smoked bacon, sliced tomato, butter lettuce, sriracha aioli	21
mediterranean vegetable panini with grilled eggplant & zucchini, roasted red bell pepper, fresh mozzarella, basil aioli, house-made focaccia	13
-add smoked bacon	2
novy ranch grass fed bistro burger with caramelized onions, sharp cheddar, lettuce, tomato, sliced pickles	13
-add smoked bacon	2
-add onion rings, roasted mushrooms, avocado, or sub blue cheese (each)	1

entrees

fresh fish , preparation changes daily	market price
angus new york steak with warm cabbage salad, smoked bacon, blue cheese, fingerling potatoes, red wine vinaigrette, roasted button mushrooms, fresh thyme	22
pan seared sea scallops* with wilted spinach salad, roasted fingerling potatoes, piquillo pepper vinaigrette, crispy fried artichokes	22
pan seared atlantic salmon with mixed greens salad, fresh cilantro, english cucumber, cherry tomatoes, pickled red onion, shaved fennel, creamy honey-mustard dressing	19
mistral paella with prawns, mussels, chicken breast, andouille sausage, tomatoes, english peas, saffron rice, sweet peppers, tomato-shellfish broth	19
fresh pappardelle pasta with asparagus tips, english peas, cherry tomatoes, artichoke hearts, fresh basil pesto sauce, ricotta salata	16
-add chicken	4
-add prosciutto	3
-add prawns	2.50 each
grilled tequila-lime marinated mahi mahi tacos with corn tortillas, shredded cabbage, tomatillo salsa, chipotle aioli (sub blackened mahi mahi upon request)	18

chef Tim Fabatz | chef de cuisine Cory Scales

miscellaneous: we will add 18% service to parties of 7 or more; \$2 to split any item; \$2.50 per person dessert fee for any non-house dessert; \$18 for any non-house wine for the first 3 bottles, \$36 for each subsequent bottle (please double for large format bottles)
*consuming raw or undercooked seafood may increase your risk of foodborne illness