

BAR MENU

HAND-CUT AHI TUNA TARTARE

“CRISPY RICE”, MARINATED CUCUMBERS, SESAME & GINGER
13

CHILLED HOG ISLAND OYSTERS

SAFFRON MIGNONETTE & LIME COCKTAIL SAUCE
14 FOR 6
27 FOR 12

A BAY AREA “MUST HAVE”

GARLIC-POTATO FRIES
6

“CLASSIC” CAESAR SALAD

ROMAINE HEARTS, ROASTED GARLIC CROUTONS
& SHAVED PARMIGIANO REGGIANO
11
W/ GRILLED CHICKEN OR GRILLED SHRIMP 15

TASTING TRIO OF ARTISAN CHEESE

RUSTIC BREADS, SEASONAL FRUIT CHUTNEY
& MARSHALL FARMS HONEYCOMB
14

BEER BATTERED ONION RINGS

SPICY KETCHUP & HOUSE-MADE PICKLES
6

MINI BAY SHRIMP TACOS

“OLD BAY” AIOLI
11

CRISPY MONTEREY BAY CALAMARI

MEYER LEMON AIOLI
12

KOBE BEEF “MINI” BURGERS

CRISPY LETTUCE, TOMATO, HOUSE MADE PICKLES,
RED ONION, YOUR CHOICE OF CHEESE
ON TOASTED SESAME SEED BUNS
SERVED WITH POTATO FRIES
14

FENNEL SAUSAGE MARGHERITA “FLATBREAD”

ROASTED TOMATOES, FRESH MOZZARELLA & BASIL
13

HAND - MADE LINGUINE PASTA

EXTRA VIRGIN OLIVE OIL, TOMATOES, BASIL
& PARMIGIANO REGGIANO
12

BITE MENU

CHOICE OF TWO
\$8

CHOICE OF THREE
\$11

HAND-CUT AHI TUNA TARTARE
"CRISPY RICE", SESAME & GINGER

SAFFRON RISOTTO "ARANCINI"

MINI BAY SHRIMP TACO
"OLD BAY" AIOLI

CASTROVILLE ARTICHOKE SOUP

HAND-MADE BUTTERNUT SQUASH RAVIOLI
SAGE INFUSED BUTTER

NIMAN RANCH BEEF CARPACCIO
HORSERADISH CRÈME FRAICHE

SEARED SEA SCALLOP
CELERY ROOT - POTATO PUREE

STEAMED LITTLENECK CLAM
ROASTED TOMATO BROTH

BEER BATTERED ONION RING
SPICY KETCHUP

*AN AUTOMATIC 18% GRATUITY
INCLUDED FOR PARTIES OF 8 OR LARGER*