



Bar Menu

Marinated Olive Bowl 5

Housemade Pickle Bowl 5

Happy Hour Special
2:30 pm – 5:30 pm

½ Dozen Oysters with a glass of Kunde
Sauvignon Blanc 18

3:00 pm – 10:00 pm

Spicy Braised Lamb Meatballs
San Marzano Tomato Sauce,
Garlic Crostini 11

American Kobe Beef Sliders
Pt. Reyes Blue Cheese,
Truffled Caramelized Onions 18

Salty Potato Chips

Caramelized Onion Dip 1

Andrew's Sonoma Chicken Liver Mousse

Housemade Bread & Butter Pickles, Mustard, Crostini 12

Jamy's Favorite Cured Salmon "Pastrami"

Mustard Sauce, Pickled Red Onions, Rye Crisps 14

Dungeness Crab Dip

Bacon, Warm Flatbread 15

Hand Crafted Artisan Cheeses

Seasonal Garniture, Housemade Crackers. One Cheese... 6 or Three Cheese 16
Please See Our Cheese Menu.

Carneros Chopped Sirloin Burger

Local Jack, Tillamook Cheddar, Pt. Reyes Blue, or Gruyere. With Frites 13

Classic Club Sandwich

Rotisserie Turkey, Bacon, Lettuce, Tomato 14

Steak Frites

All Natural CA Hanger Steak, Frites, Syrah Butter 24

Risotto of Connie's Mushrooms

Molinari Pancetta, Sage Brown Butter, Grana-Padano 21

Wild Mushroom Pizza

Caramelized Onions, Brie, Arugula 14

Salami Pizza

Roasted Peppers, Olives, Feta Cheese 14