DINNER MENU

CHEESE SELECTION

**BRILLAT SAVARIN AFFINE** Apple Jam, France, Cow's Milk, Triple Cream, Rich & Buttery  7

**IDIAZABAL** Port Figs, Spain, Sheep's Milk, Nutty & Complex  7

**POINT REYES BAY BLUE** Orange Blossom Honey, California, Cow's Milk, Sweet & Mellow  7

FOR ALL 3 CHEESES  20

STARTERS

**MARINATED CASTELVETRANO OLIVES**  7 (gf)

**TODAY'S SOUP**  9.5

**CARAMELIZED ONION SOUP** Emmental Cheese, Crouton  10.5 (v)

**ORGANIC LETTUDES** Stone Fruit, Shaved Fennel, Sweet & Salty Walnuts, Ricotta Salata, Muscatel Vinaigrette  12.5 v(gf)

**ESIN'S CLASSIC CAESAR SALAD** Herbed Croutons, Grana Padano  11.5

**ROASTED BEETS** Avocado Crema, Almond Parsley Salsa Verde, Feta, Micro Greens  12.50 (v)(gf)

**SALMON TARTARE** Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips  14.5

**LITTLENECK CLAMS** Tomatoes, Fregola, Harissa Broth, Grilled Country Bread  18.5

**GRILLED SPANISH OCTOPUS** Romesco Sauce, Chorizo, Marble Potatoes, Aleppo Salsa Verde  18.5 (Contains Nuts)

**DI STEFANO BURRATA** Heirloom Tomatoes, Balsamic Reduction, Arbequina Extra Virgin Olive Oil, Maldon Sea Salt, Basil Micro Greens, Grilled Country Bread  17.5 (v)

**FLATBREAD** Black Mission Figs, Caramelized Onion, Fontina, Blue Cheese, Arugula, Balsamic Reduction  16.5 (v)

**LOCAL DIXON LAMB MEATBALLS** Hummus, Aleppo-Mint Oil, Grilled Hand Made Pita  17.5

MAIN COURSES

**TODAY'S FRESH FISH** A.Q. (limited availability)

**VEGAN BOWL** Rustichella d'Abruzo Orecchiette Pasta, Summer Vegetables, Coconut-Vadouvan Sauce  21 (v)

**GRILLED WILD PRAWNS & DAY BOAT SCALLOPS** Risotto, Basil-Walnut Pesto, Delta Corn, Cherry Tomato Confit, Grana Padano  38 (gf)

**FILO WRAPPED MARY'S CHICKEN BREAST** Filled with a Trio of Cheeses (Feta, Goat Cheese, Grana Padano) Spinach, Lemon Pearl Couscous, Roasted Tomato Coulis  27

**SLOW COOKED NATURAL POT ROAST** Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus  25 (gf)

**SUPERIOR FARMS LOCAL DIXON LAMB SUGO** Parmesan Polenta, Sautéed Spinach, Gremolata  29 (gf)

**GRILLED CIDER BRINED BEELER'S DURCO PORK CHOP** Yukon Potato Cake, Roasted Cipollini Onions, Corn Purée, Pear Chutney  31.5 (gf)

**BRANDT BEEF PRIME NEW YORK STRIP STEAK** Roasted Marble Potatoes, Crispy Onions, Blue Cheese Butter, Zinfandel Sauce  49

**SLOW ROASTED CERTIFIED ANGUS BEEF PRIME RIB** Garlic Mashed Potatoes, Today's Vegetables, Natural Jus, Horseradish Cream  45

SUNDAES ONLY “SUBJECT TO AVAILABILITY”

**SLOW ROASTED CERTIFIED ANGUS BEEF PRIME RIB** Garlic Mashed Potatoes, Today's Vegetables, Natural Jus, Horseradish Cream  45

SIDES

**HANDCUT FRIES** Lemon-Garlic Aioli  7

**GARLIC MASHED POTATOES**  8 (gf)

**GRILLED MARY'S CHICKEN BREAST**  9 (gf)

**ROASTED MARBLE POTATOES**  8 (gf)

**TODAY'S VEGETABLES, LEMON & E.V.O.O.**  8 (gf)

**4 GRILLED WILD PRAWNS**  15.75 (gf)
COCKTAILS & MARTINIS

OUT OF BOUNDS 14
Barrel Aged Buffalo Trace Bourbon, Amaro CioCiaro, Black Walnut Bitters, Served over Ice with an Orange Peel

XOLO 13
Tres Agaves ReposadoTequila, Agave Nectar, Gum Syrup, Fresh Grapefruit & Lime Juice. Served Up with a Lime Slice

FITZGERALD 12.5
Sipsmith Gin, Angostura Bitters, Fresh Lemon Juice, Served over Ice with a Lemon Peel

ANCIENT MARINER 13
Koala Kauai’s Dark Rum, St. Elizabeth Allspice Dram, Fresh Lime & Grapefruit Juice, Served Up with a Mint Sprig

RYE MANHATTAN 13
Rittenhouse Rye Whiskey, Carpano Antica, Angostura Bitters, Served Up with a Luxardo Candied Cherry

MOSCOW MULE 10
Wheatley Vodka, Ginger Shrub, Fresh Lime, Soda Water, Served in a Traditional Mule Cup

APEROL SPRITZ 12
Aperol, Prosecco, Served with an Orange Peel

BOUEVARIDER 13
Buffalo Trace Bourbon, Campari, Carpano Antica, Served Up with an Orange Peel

PEAR GINGER 13
Absolut Pear Vodka, Cinnamon-Ginger Syrup, Fresh Lemon & Cranberry Juice, Served Up

BEERS

ALMANAC, Kölsch, Alameda, CA 5.0% ABV 8

NORTH COAST “Scrimshaw” Pilsner, Fort Bragg, CA 4% ABV 6

WEIHENSTEPHANER, Hefeweizen, Munich, Germany 5.4% ABV 7

DELIRIUM TREMENS, Strong Blonde Ale, Belgium, 8.5% ABV 10

UNIBROUÉ “La Fin Du Monde”, Tripel Belgium, Québec, Canada 9% ABV 8

NORTH COAST “Acme”, IPA, Fort Bragg, CA 6.9% ABV 6

COOPERS, Extra Stout, Australia, 6.3% ABV 8

FAR WEST “Proper Dry” Cider, Richmond, CA 6.3% ABV 11

ERDINGER, Malt alcohol-free beverage, Germany 5

NON-ALCOHOLIC BEVERAGES

ICED TEA 3.25
ARNOLD PALMER 4.25 - ORANGE 5
RASPBERRY ICED TEA 4.50 - GRAPEFRUIT 5
FRESH SQUEEZED LEMONADE 4.25
FENTIMANS CURIOSITY COLA 5
FENTIMANS GINGER BEER 5
MAINE ROOT HANDCRAFTED ROOT BEER 5
NAVARRO PINOT NOIR GRAPE JUICE 7.50

WINES BY THE GLASS

SPARKLING AND ROSÉ WINES

<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
<th>Region</th>
<th>6oz glass</th>
<th>9oz carafe</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>2017</td>
<td>JANÉ VENTURA, Brut Nature Cava, Spain</td>
<td>NV</td>
<td>12</td>
<td>17</td>
<td>48</td>
</tr>
<tr>
<td>2017</td>
<td>SCHRAMSBERG “Mirabelle” Brut, North Coast</td>
<td>NV</td>
<td>18</td>
<td>27</td>
<td>72</td>
</tr>
<tr>
<td>2017</td>
<td>ANDREOLA “Verve”, Extra Dry Prosecco, Italy</td>
<td>NV</td>
<td>10</td>
<td>15</td>
<td>40</td>
</tr>
<tr>
<td>2017</td>
<td>DOMAINE ALLIMANT LAUGNER, Sparkling Rosé, Crémant d’Alsace, France</td>
<td>NV</td>
<td>13</td>
<td>18</td>
<td>52</td>
</tr>
<tr>
<td>2020</td>
<td>LONG MEADOW RANCH, Rosé, Anderson Valley</td>
<td>2020</td>
<td>13</td>
<td>18</td>
<td>52</td>
</tr>
<tr>
<td>2021</td>
<td>DOMAINE LE GALANTIN, Rosé, Bandol, Provence, France</td>
<td>2021</td>
<td>10</td>
<td>15</td>
<td>40</td>
</tr>
</tbody>
</table>

WHITE WINES

<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
<th>Region</th>
<th>6oz glass</th>
<th>9oz carafe</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>2020</td>
<td>SAUVIGNON BLANC, Domaine Reverdy Ducroux, Sancerre, France</td>
<td>2020</td>
<td>16</td>
<td>22</td>
<td>64</td>
</tr>
<tr>
<td>2021</td>
<td>SAUVIGNON BLANC, Ayr. Napa Valley</td>
<td>2021</td>
<td>14</td>
<td>19.5</td>
<td>56</td>
</tr>
<tr>
<td>2020</td>
<td>RIESLING TROCKEN, Kruger-Rumpf, Nahe, Germany</td>
<td>2020</td>
<td>12</td>
<td>17</td>
<td>48</td>
</tr>
<tr>
<td>2021</td>
<td>GRÜNER VELTLINER, Schlosskellerei Gobelsburg, Kamptal, Austria</td>
<td>2021</td>
<td>13</td>
<td>18</td>
<td>52</td>
</tr>
<tr>
<td>2021</td>
<td>ALBARÍÑO, Monte Pio, Rias Baixas, Spain</td>
<td>2021</td>
<td>13</td>
<td>18</td>
<td>52</td>
</tr>
<tr>
<td>2021</td>
<td>PINOT GRIGIO, St. Michael-Eppan, Südtirol-Alto Adige, Italy</td>
<td>2021</td>
<td>13</td>
<td>18</td>
<td>52</td>
</tr>
<tr>
<td>2019</td>
<td>CHARDONNAY, Domaine Dauvissat, Petit Chablis, France</td>
<td>2019</td>
<td>16</td>
<td>22</td>
<td>64</td>
</tr>
<tr>
<td>2021</td>
<td>CHARDONNAY, Stags Leap, Napa Valley</td>
<td>2021</td>
<td>15</td>
<td>21</td>
<td>60</td>
</tr>
</tbody>
</table>

RED WINES

<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
<th>Region</th>
<th>6oz glass</th>
<th>9oz carafe</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>2020</td>
<td>PINOT NOIR, Rusack, Santa Barbara</td>
<td>2020</td>
<td>15</td>
<td>21</td>
<td>60</td>
</tr>
<tr>
<td>2019</td>
<td>PINOT NOIR, Enkisu, Russian River Valley</td>
<td>2019</td>
<td>19</td>
<td>27</td>
<td>76</td>
</tr>
<tr>
<td>2017</td>
<td>CABSANGIOVESE, Conti Serristori “Machiavelli”, Chianti, Italy</td>
<td>2013</td>
<td>12</td>
<td>17</td>
<td>48</td>
</tr>
<tr>
<td>2019</td>
<td>MALBEC, Bueyes, Mendoza, Argentina</td>
<td>2019</td>
<td>13</td>
<td>18</td>
<td>52</td>
</tr>
<tr>
<td>2020</td>
<td>ZINFANDEL OLD VINE, Bedrock, California</td>
<td>2020</td>
<td>12</td>
<td>17</td>
<td>48</td>
</tr>
<tr>
<td>2017</td>
<td>CABERNET SAUVIGNON, Sanctuary, Napa Valley</td>
<td>2017</td>
<td>18</td>
<td>27</td>
<td>72</td>
</tr>
<tr>
<td>2019</td>
<td>CABERNET SAUVIGNON, Brady, Paso Robles</td>
<td>2019</td>
<td>14</td>
<td>19.5</td>
<td>56</td>
</tr>
<tr>
<td>2019</td>
<td>BORDEAUX BLEND, Tuck Beckstoffer “Mad Hatter”, Napa Valley</td>
<td>2019</td>
<td>20</td>
<td>28</td>
<td>80</td>
</tr>
</tbody>
</table>