

RESTAURANT & BAR

CHEESE SELECTION

FROMAGER D’AFFINOIS Strawberry Jam, France, Cow’s Milk, Double Cream, Rich & Creamy 7

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

OAKDALE AGED GOUDA Port Figs, California, Cow’s Milk, Nutty & Tangy 7

{ FOR ALL 3 CHEESES 20 }

STARTERS

TODAY’S SOUP 9.5

ORGANIC HUMMUS Paprika Oil, Sesame Seeds, Olives, Grilled Hand Made Pita 8.95 (v)(vg)

CARAMELIZED ONION SOUP Emmanthal Cheese, Crouton 10.5 (v)

OYSTERS ON THE HALF SHELL Champagne Mignonette, Cocktail Sauce (6) 21 (gf)

BAKED OYSTERS Stuffed with Spinach, Ouzo, Bacon, Gruyère, Bread Crumbs, Parmesan Cheese (4) 18.5

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

MANILA CLAMS Tomatoes, Fregola, Harissa Broth, Grilled Country Bread 18.5

DI STEFANO BURRATA Strawberries, Balsamic Reduction, Basil Oil, Maldon Sea Salt, Grilled Bread 17.5 (v)

FLATBREAD Local Corn, Cherry Tomatoes, Basil-Walnut Pesto, Mozzarella, Goat Cheese 16.5 (v)

SALADS

ORGANIC LETTUCES Navel Orange Segments, Strawberries, Shaved Fennel, Walnuts, Ricotta Salata, Muscatel Vinaigrette 11.5 v(gf)

ESIN’S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 11.5
with Grilled Mary’s Chicken Breast 17 Grilled Wild Prawns 19.75

ROASTED BEETS Avocado Crema, Almond Parsley Salsa Verde, Feta, Micro Greens 13.50 (v)(gf)

GRILLED MARY’S CHICKEN BREAST SALAD Organic Lettuces, Celery, Apples, Toasted Almonds, Raisins, Blue Cheese, Apple Cider Vinaigrette 17 (gf)

GRILLED WILD PRAWN COBB Romaine, Hobbs’ Natural Applewood Smoked Bacon, Avocado, Tomatoes, Blue Cheese, Hardboiled Egg, Whole Grain Mustard Dressing 19.75 (gf)

TODAY’S SALMON SALAD SPECIAL A.Q

SANDWICHES AND MORE

PAN FRIED COD SANDWICH Smoked Paprika Remoulade, Pickled Red Onions, Arugula, Ciabatta Roll, Kennebec Chips 18

BEELER’S SMOKED HAM PANINI Sun-Dried Tomato Chutney, Garlic Aioli, Arugula, Emmental Cheese, Sourdough, Kennebec Chips 16.95

BUTTERMILK FRIED MARY’S CHICKEN SANDWICH Avocado, Napa Slaw, Calabrian Chili Aioli, Pantofolina Roll, Kennebec Chips 18.75

GRILLED NY STRIP STEAK SANDWICH Onion Jam, Roasted Alba Mushrooms, Swiss Chese, Horseradish Aioli, Arugula, Focaccia Roll, Kennebec Fries 18.95

LOCAL DIXON LAMB BURGER Cucumber Yogurt, Tomatoes, Arugula, Feta, Focaccia Roll, Kennebec Chips 18.95

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun, Kennebec Fries 16
Add Cheese (Swiss, Blue or Cheddar) 2.25, Avocado 2.75, Hobbs’ Natural Applewood Smoked Bacon 4.5

VEGAN BOWL Rustichella d’Abruzo Orecchiette Pasta, Spring Vegetables, Coconut-Vadouvan Sauce 21 (v)

SIDES

Bread Served On Request

MARINATED OLIVES 7 (gf)

ROASTED FINGERLING POTATOES 8 (gf)

HAND CUT KENNEBEC FRIES
Lemon-Garlic Aioli 7

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

(4) GRILLED WILD PRAWNS 15.75 (gf)

GRILLED MARY’S CHICKEN BREAST 9 (gf)

COCKTAILS & MARTINIS

OUT OF BOUNDS 14

Barrel Aged Buffalo Trace Bourbon, Amaro CioCiara, Black Walnut Bitters, Served over Ice with an Orange Peel

FITZGERALD 12.5

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

RYE MANHATTAN 13

Templeton Rye Whiskey, Carpano Antica, Angostura Bitters, Served Up with a Luxardo Candied Cherry

DARK & STORMY 13

Koloa Kaua'i Dark Rum, Ginger Shrub, Soda Water, Served over Ice with a Lime Slice

XOLO 13

Tres Agaves Reposado Tequila, Agave Nectar, Gum Syrup, Fresh Grapefruit & Lime Juice, Served Up with a Lime Slice

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

BOULEVARDIER 13

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

PEAR GINGER 13

Absolut Pear Vodka, Cinammon-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

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

COOPERS, Extra Stout, Australia, 6.3% ABV 8

HITACHINO NEST, White Ale, Japan, 5.5% ABV 10

GLUTENBERG, Red Ale, Gluten Free, Montreal, Canada 5.0% ABV 6

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

NON-ALCOHOLIC BEVERAGES

ICED TEA 3.25

FRESH SQUEEZED JUICES

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

NAVARRO GEWÜRZTRAMINER GRAPE JUICE 7.50

WINES BY THE GLASS

SPARKLING AND ROSÉ WINES

		6oz glass	9oz carafe	Bottle
2017	JANÉ VENTURA , Brut Nature Cava, Spain	12	17	48
2018	DOMAINE CARNEROS by <i>Taittinger</i> , Brut Sparkling Wine, Napa Valley	18	27	72
NV	ACINUM , Extra Dry Prosecco, Italy	10	15	40
NV	DOMAINE ALLIMANT LAUGNER , Sparkling Rosé, Crémant d'Alsace, France	13	18	52
2019	LONG MEADOW RANCH , Rosé, Anderson Valley	13	18	52
2020	LES PETITS DIABLES , Rosé, Côtes de Provence, France	10	15	40

WHITE WINES

		6oz glass	9oz carafe	Bottle
2021	SAUVIGNON BLANC , Ayr, Napa Valley	14	19.5	56
2020	SAUVIGNON BLANC , Domaine Auchère, Sancerre, France	15	21	60
2020	VERMENTINO , Cantine di Dolianova "Naeli", Sardegna, Italy	11.5	16	46
2020	PINOT GRIGIO , St. Michael-Eppan, Südtirol-Alto Adige, Italy	13	18	52
2019	CHARDONNAY , Domaine Dauvissat, Petit Chablis, France	16	22	64
2018	CHARDONNAY , Jordan, Russian River Valley	19	27	76
2019	CHARDONNAY , Stag's Leap, Napa Valley	15	21	60

RED WINES

		6oz glass	9oz carafe	Bottle
2018	PINOT NOIR , Poundstone, Carneros	15	21	60
2020	PINOT NOIR , Hanzell "Sebella", Sonoma Coast	18	27	72
2013	SANGIOVESE , Conti Serristori "Machiavelli", Chianti, Italy	12	17	48
2018	MALBEC , Mi Terruño, Mendoza, Argentina	13	18	52
2020	ZINFANDEL OLD VINE , Bedrock, California	12	17	48
2019	CABERNET SAUVIGNON , Scattered Peaks, Napa Valley	18	27	72
2019	CABERNET SAUVIGNON , Brady, Paso Robles	14	19.5	56
2019	BORDEAUX BLEND , Tuck Beckstoffer "Mad Hatter", Napa Valley	20	28	80