

### CHEESE SELECTION

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

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

**ROASTED BEETS** Avocado Crema, Almond Parsley Salsa Verde, Feta, Micro Greens 13.5 (v)(gf)

**1/2 DOZEN TODAY’S OYSTERS ON THE HALF SHELL** Champagne Mignonette, Cocktail Sauce 21 (gf)

**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

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

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

**FLATBREAD** Local Corn, Cherry Tomatoes, Basil-Walnut Pesto, Mozzarella, Goat Cheese 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)

**HERB CRUSTED MARY’S 1/2 CHICKEN** Roasted Potatoes, English Peas, Carrots, Spring Onion Soubise, Salsa Verde 26

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

**GRILLED WILD PRAWNS & DAY BOAT SCALLOPS** Saffron Risotto, Piquillo Peppers, Snap Peas, Herb Salsa Verde 38 (gf)

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

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

**GRILLED CIDER BRINED BEELER’S DUROC PORK CHOP** Amarosa Potato Cake, Roasted Cipollini Onions, Corn Purée, Tarragon Butter 31.5 (gf)

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

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

### SUNDAYS ONLY “SUBJECT TO AVAILABILITY”

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

### SIDES

Bread Served On Request

**HANDCUT FRIES** Lemon-Garlic Aioli 7

**GARLIC MASHED POTATOES** 8 (gf)

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

**ROASTED FINGERLING 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

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

#### WHITE WINES

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

#### RED WINES

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