

A Northern California Menu

*Our menu selections are based on taste inspired by local farmers, fisherman and artisan food producers.
We source only seasonal, sustainable & antibiotic free ingredients.*

Small Plates

Fried Calamari - marinara sauce	12
Jumbo Dungeness Crab Cake - Fresh Dungeness crabmeat charred corn, caper aioli	16
Baja Street Tacos (3) - chicken pastor, cotija cheese, cabbage, pico, salsa verde	10
Grille Sliders - 2 seared beef patties, maple pepper bacon, cheddar on brioche rolls	12
Wings - 6 wings in your choice of hot buffalo or Korean bbq sauce	13
Roasted Artichoke - lemon mayo	12

Salads & Chowder

*Dressings: Sherry Shallot Vinaigrette, Sweet Creamy Basil, Dijon Vinaigrette,
Pt Reyes Bleu Cheese, Russian, Ranch*

New England Clam Chowder	8
Thai Chicken Salad - chicken, napa cabbage, greens, cilantro, red bell peppers, Thai dressing	16
Classic Caesar - classic dressing, parmesan, croutons Add grilled chicken \$4	12
Farm Salad - baby kale, field greens, beets, green beans, fingerling potato, dijon vinaigrette Add grilled chicken \$4	14

Burgers and Sandwiches

Sides: Skin on Fries, Garlic Fries, Spicy Yukon Chips, Small Salad

Turkey Club - turkey, bacon, lettuce, tomato, house mayo, artisan wheat bread	15
American Burger - 1/2 pound all beef, american cheese, lettuce, onion, tomato, brioche bun	16
Cheddar Bacon Burger - 1/2 pound all beef Tillamook cheddar, maple pepper bacon, brioche bun	17
PT. Reyes Burger - 1/2 pound all beef, local bleu cheese, lettuce, bermuda onion, tomato, brioche bun	18
Petaluma Chicken Sandwich - avocado, LTO, Gruyere, sourdough roll	16
Rueben - corned beef, Gruyere, sauerkraut, Russian dressing, marble rye	14
Portobello Wrap - roasted red peppers, mozzarella, grilled onions, spinach, lavash	15