

C O A S T  
K I T C H E N



D I N N E R

BEGINNING

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**DUNGENESS CRAB BEIGNETS / 10**

Smoked Chipotle Aioli

**ARTISAN CHEESE BOARD / 16**

Assorted Locally Crafted Cheeses,  
Crackers, Grilled Bread

**CHARCUTERIE BOARD / 18**

Assorted Cured Meats and House Pates  
Accoutrements

**AHI TUNA TARTAR / 15**

Apples, Pinenuts, Jalapenos, Habanero Sesame Oil, Crisp Wontons

**SALT ROASTED PEI MUSSELS / 16**

Guanciale, Blistered Tomatoes, Blood Orange Aioli Crostini, French Fries

**BABY GEM LETTUCE AND RADICCHIO SALAD / 9**

Roasted Strawberries, Goat Cheese, Toasted Almonds, Champagne Vinaigrette

**GRILLED DELTA ASPARAGUS AND BABY ARUGULA SALAD / 12**

Orange Segments, Reggiano Parmesan, Meyer Lemon Vinaigrette

**OYSTERS ON ½ SHELL / 18**

House Made Fermented Hot Sauce & Lemon

**BUTTERMILK BRINED FRIED QUAIL / 14**

Caramelized Onions, Sweet Chili Vinaigrette

MIDDLE

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**18 HOUR BRAISED BEEF SHORT RIB / 26**

Roasted Garlic Risotto, Roasted Brussels Sprouts, Applewood Bacon

**SEARED DAY BOAT SCALLOPS / 26**

Roasted Butternut Squash Puree, Wild Mushrooms, Vanilla Vinaigrette

**SEARED AHI TUNA / 25**

Cannellini Beans, Mushrooms, Fingerling Potatoes, Chive Oil

**GRILLED CREEKSTONE 21 DAY DRY AGED RIB EYE STEAK / 42**

Crisp Fingerling Potatoes, Roasted Broccolini, Red Wine Butter

**ROASTED LOCAL HALIBUT / 26**

Coriander Infused Carrots and Marbled Potatoes, Grilled Orange Vinaigrette

**FRESH HOUSE MADE CAVATELLI PASTA / 21**

Piquillo Pepper Gastrique, English Peas, Fresh Goat Cheese

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B E V E R A G E S

COCKTAILS

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SONOMA GARDEN MULE / 14

Hanson's Organic Sonoma Vodka, Ginger Beer,  
Fresh Berries, Cucumber, Lime Juice, Mint

MEZCAL MARGARITA / 13

Montelobos Mezcal, Cointreau, Grand Marnier,  
House-Made Limonada, Orange Bitters, Lime

AERONAUTICAL / 12

Graton Distilling Co. Gin, Lime Juice,  
Maraschino Liqueur, Crème de Violette

THE COVE BREEZE / 13

Hanson's Cucumber Vodka, Cointreau, Lime  
Juice, Domaine Canton French Ginger Liqueur  
with VSOP Cognac, Cucumber, Basil, Mint

THE MANHATTAN / 12

9 Year Knob Creek Bourbon, Carpano Antica  
Formula, Fee Brother's Ancient Barrel  
Bitters, Luxardo Maraschino Cherries

WINE BY THE GLASS

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PIPER SONOMA, BRUT ROSE / 13

ROEDERER, ESTATE BRUT / 15

MARTIN RAY, SAUVIGNON BLANC / 11

HARTS DESIRE, VIOGNIER / 12

THUMBPRINT, CHARDONNAY / 9

FLOWERS, CHARDONNAY / 17

WALT, GAP'S CROWN, PINOT NOIR / 12

PAUL MATHEW, TNT, PINOT NOIR / 16

GAMBA, ZINFANDEL / 14

MARTIN RAY, CABERNET SAUVIGNON / 15

DRAFT BEERS

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SCRIMSHAW PILSNER / 8

Light, Crip, Refreshing. A Local's Favorite.  
North Coast. Fort Bragg.

CALIFORNIA COMMON / 8

Full-Bodied, Malty, Smooth. World-Famous.  
Saint Florian. Windsor.

HEROINE IPA / 8

Hoppy, Classic IPA. The Brewer's Choice.  
101 North. Petaluma.

BARNEY FLATS OATMEAL STOUT / 8

Roasty, Creamy, Ebony. A Drinking Experience.  
Anderson Valley. Booneville.

BOTTLED BEER

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MENDOCINO BREW CO RED TAIL ALE / 6

LOST COAST SHARKINATOR / 6

ANCHOR STEAM LIBERTY ALE / 6

ANCHOR STEAM PORTER / 6

ANCHOR STEAM LAGER / 6

BALLAST POINT GRAPEFRUIT SCULPIN / 7

BALLAST POINT GRUNION / 7

LAGUNITAS LITTLE SUMPIN / 6

DOGFISH HEAD 60 MINUTE IPA / 6

CRABBIES ALCOHOLIC GINGER BEER / 6

SONOMA CIDER / 6

CORONA / 6