

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



D I N N E R

BEGINNING

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CRISPY CALAMARI / 10

Kimchi Salad

ARTISAN CHEESE BOARD / 16

Assorted Locally Crafted Cheeses,  
Crackers, Grilled Bread, Accoutrements

CHARCUTERIE BOARD / 18

Assorted Cured Meats and Accoutrements

AHI TUNA TARTAR / 15

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

STEAMED MUSSELS / 16

Neuske's Bacon, Blistered Tomatoes, Crostini

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

Tomatillo Mignonette

BUTTERMILK BRINED FRIED QUAIL / 14

Caramelized Onions, Sweet Chili Vinaigrette

MIDDLE

.....

18 HOUR BRAISED BEEF SHORT RIB / 26

Roasted Garlic Risotto, Roasted Brussels Sprouts, Applewood Bacon

SEARED DAY BOAT SCALLOPS / 26

Fennel Puree, Local Mushrooms, Spring Vegetables

SEARED AHI TUNA / 25

Cannellini Beans, Mushrooms, Fingerling Potatoes, Chive Oil

GRILLED CREEKSTONE 21 DAY DRY AGED RIB EYE STEAK / 46

Whipped Potatoes, Shaved Vegetables, Chimichurri

ROASTED LOCAL HALIBUT / 26

Coriander Infused Carrots, Roasted Potatoes, Grilled Orange Vinaigrette

FRESH HOUSE MADE RICOTTA GNOCCHI / 21

Piquillo Pepper Gastrique, English Peas, Fresh Goat Cheese

MOUNTAIN VALLEY SPRINGS STILL OR SPARKLING / 4

Water Upon Request

20% Gratuity added to parties of 6 or more

Consuming raw or undercooked items can increase your risk of foodborne illness.

C O A S T  
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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

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.

WINE BY THE GLASS

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PIPER SONOMA, BRUT ROSE / 13

ROEDERER, ESTATE BRUT / 15

S.C.V., 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

A. RAFANELLI, ZINFANDEL / 17

MARTIN RAY, CABERNET SAUVIGNON / 15

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

CALICRAFT BREW CO KOLSCH STYLE ALE / 6

BALLAST POINT GRAPEFRUIT SCULPIN / 7

LAGUNITAS LITTLE SUMPIN / 6

DOGFISH HEAD 60 MINUTE IPA / 6

CRABBIES ALCOHOLIC GINGER BEER / 6

SONOMA CIDER / 6

CORONA / 6

BUY THE KITCHEN A BEER / 18

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