

C O A S T

K I T C H E N



D I N N E R

FOR THE TABLE

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* TOMALES BAY OYSTERS ON ½ SHELL / 18
Tomatillo Mignonette, Lemon

* SONOMA SHISHITO PEPPERS / 14
Basil Aioli, TC Sea Salt, Lime

CHARCUTERIE BOARD / 18
Assorted Cured Meats, House Made Mustard, Cherry Peppers, Cornichons,
Pickled Grapes, Grilled Bread

ARTISAN CHEESE BOARD / 18
Local Cowgirl Creamery Cheeses, Marcona Almonds, Truffle Honey, Onion Jam,
Crackers, Grilled Bread

GRILLED SALMON WINGS / 9
Dehydrated Barbeque Sauce, Grilled Lemon

DEVEILED EGGS / 7
Duck Confit, Pickled Mustard Seeds, Wild Fennel

APPETIZERS

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SMOKED TROUT CHOWDER / 12
Fennel, Smoked Trout, Crispy Skin, Micro Greens

TUNA TARTAR / 16
Seaweed Salad, Jalapenos, Avocado Puree, Habanero Sesame Oil, Squid Ink Chicharron

TOTTEN INLET MUSSELS / 16
Neuske's Bacon, Blistered Tomatoes, Grilled Bread

* BABY GEM LETTUCE CAESAR / 14
Anchovy Aioli, Parmesan, Crispy Quinoa, Balsamic Reduction

GRILLED DELTA ASPARAGUS SALAD / 14
Arugula, Orange Segments, Parmesan, Lemon Vinaigrette

ENTRÉES

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48 HOUR SOUS VIDE BEEF SHORT RIB / 26
Black Bean Puree, Pickled Cucumber, Spring Onion, Tomatillo Jam

SEARED DAY BOAT SCALLOPS / 28
Horseradish, Pork Belly, Shaved Asparagus, Spring Pea Puree

GRILLED CREEKSTONE 21 DAY DRY AGED RIB EYE STEAK / 46
Whipped Potatoes, Shaved Vegetables, Watercress Salsa Verde

ROASTED PACIFIC HALIBUT / 32
Coriander Infused Carrots, Roasted Potatoes, Charred Orange Vinaigrette

SEAFOOD FETTUCCINE / 29
Fresh Pasta, Mussels, Squid, Shrimp, Spicy Nduja, Tomato, Frisee

SMOKED HALF CHICKEN / 26
Petaluma Free Range Chicken, Wax Beans, Grain Mustard, Garlic Confit, Thyme

SIDES

BBQ BABY CARROTS / 9
Ancho Chile 'Rub'
Micro Cilantro

TRUFFLE-PARMESAN MASHED POTATOES / 9
Potato Chips/Parmesan
Truffle Oil

SPRING SNAP PEAS / 9
Korean Chili & Garlic

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
K I T C H E N

B E V E R A G E S

CURATED 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 Lemonade, Orange Bitters, Lime

SUNNY SPRITZER / 11

Aperol, Orange Juice, Soda, Sparkling wine

THE COVE BREEZE / 13

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

THE MANHATTAN / 13

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

WINE BY THE GLASS

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PIPER SONOMA, BRUT ROSE / 14

ROEDERER, ESTATE BRUT / 16

S.C.V., SAUVIGNON BLANC / 13

HARTS DESIRE, VIOGNIER / 13

THUMBPRINT, CHARDONNAY / 13

FLOWERS, CHARDONNAY / 18

WALT "LA BRISA", PINOT NOIR / 16

SEA SLOPE, FORT ROSS, PINOT NOIR / 16

LIMERICK LANE, ZINFANDEL / 15

VENGE "SILENCIEUX" CABERNET / 18

FERRARI CARANO, ROSE' OF

SANGIOVESE/ 15

DRAFT BEERS

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SEISMIC ALLUVIUM PILSNER / 8

Light, Crisp, Refreshing, A Local's Favorite. Santa Rosa.

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.

LITTLE SUMPIN SUMPIN ALE/ 8

Way Smooth and Silky with A Nice Wheatly-Esque-Ish-Ness LAGUNITAS. PETALUMA.

BOTTLED BEERS

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LOST COAST SHARKINATOR / 7

ANCHOR STEAM LIBERTY ALE / 7

ANCHOR STEAM PORTER / 7

BALLAST POINT GRAPEFRUIT SCULPIN / 7

RACER 5 IPA / 7

CRABBIES ALCOHOLIC GINGER BEER / 7

WILD CIDER / 7

CORONA / 6

KALIBER N/A / 5

COORS LIGHT / 6

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