

C O A S T

K I T C H E N



L U N C H

FOR THE TABLE

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

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

**ARTISAN CHEESE BOARD / 18**  
Local Cowgirl Creamery Cheeses, Toasted Nuts, Truffle Honey,  
Onion Jam, Grilled Bread, Crackers, Fruit Chutney

**\* CRISPY DELICATA SQUASH / 15**  
Spicy-lime Aioli

APPETIZERS

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

**TOTTEN INLET MUSSELS / 16**  
Neuske's Bacon, Fennel, Apple Cider, Mascapone, Grilled Bread

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

**\* BABY GEM LETTUCE CAESAR / 14**  
Anchovy Aioli, Parmesan, Crispy Quinoa, Balsamic Reduction  
-Add Chicken or Smoked Salmon / 6

**SQUASH & APPLE SALAD / 14**  
Arugula, Pt. Reyes Blue Cheese, Candied Pecans, Apple Cider Vinaigrette

**LOCAL MUSHROOM BRUSCHETTA / 12**  
Aged Gruyere, Arugula, Truffle Oil

ENTRÉES

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**SHRIMP SLIDERS / 17**  
Tartar Sauce, Tomato Confit, Lettuce, Fries

**STEAK TOAST / 19**  
Caramelized Onions, Smoked Mushrooms, Swiss Cheese, Fries

**\* COAST KITCHEN BURGER / 16**  
Creekstone Dry Aged Beef, Smoked Chipotle Aioli, Fries  
Add: Bleu Cheese, Aged Cheddar, Gruyere, Applewood Bacon, Mushrooms / 2 each

**MOUNTAIN VALLEY SPRINGS STILL OR SPARKLING / 5**

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

J, PINOT GRIS / 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

Water Upon Request

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