

C O A S T

K I T C H E N



L O U N G E

GRILLED SALMON WINGS / 9

Dehydrated Barbeque Sauce

ARTISAN CHEESE BOARD / 18

Local Cowgirl Creamery Cheeses, Toasted Nuts, Truffle Honey, Onion Jam, Crackers, Grilled Bread

CHARCUTERIE BOARD / 18

Assorted Cured Meats, House Made Mustard, Cornichons, Pickled Grapes, Grilled Bread

DEVEILED EGGS / 7

Duck Confit, Pickled Mustard Seeds, Wild Fennel

* BABY GEM LETTUCE CAESAR / 14

Anchovy Aioli, Parmesan, Puffed Quinoa, Balsamic

* LOCAL MUSHROOM BRUSCHETTA / 12

Aged Gruyere, Arugula, Truffle Oil

TOTTEN INLET MUSSELS / 16

Neuske's Bacon, Apple cider, Grilled Bread

TUNA TARTAR / 16

Seaweed Salad, Jalapenos, Avocado, Habanero Sesame Oil, Squid Ink Chicharron

* TOMALES BAY OYSTERS ON ½ SHELL / 18

Tomatillo Mignonette, Lemon

SHRIMP SLIDERS / 17

Tartar Sauce, Tomato Confit, Lettuce, Fries

* COAST KITCHEN BURGER / 16

Creek Stone Dry Age Beef, Smoked Chipotle Aioli & French Fries

Add: Blue Cheese, Aged Cheddar, Swiss, Aplewood 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.