

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
Swiss Cheese, 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, Swiss, 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 / 14

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

SUNNY SPRITZER / 12

Aperol, Orange Juice, Soda,
Sparkling wine

THE COVE BREEZE / 14

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

THE MANHATTAN / 14

Bulleit 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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SCRIMSHAW PILSNER / 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