

C O A S T

K I T C H E N



MIDDAY

ARTISAN CHEESE BOARD / 18

Local Cowgirl Creamery Cheeses, Marcona Almonds, Truffle Honey, Onion Jam, House Made Crackers, Grilled Bread

CHARCUTERIE BOARD / 18

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

SHRIMP SLIDERS / 17

Tartar Sauce, Tomato Confit, Lettuce, Fries

*** COAST KITCHEN BURGER / 16**

Creekstone Dry Aged Beef, Smoked Chipotle Aioli, Fries

Add: Bleu Cheese, Aged Cheddar, Gruyere, Applewood Bacon, Mushrooms / 2 each

*** BABY GEM LETTUCE CAESAR / 14**

Anchovy Aioli, Parmesan, Crouton, Balsamic

SQUASH & APPLE SALAD / 14

Arugula, Pt. Reyes Blue Cheese, Candied Pecans, Apple Cider Vinaigrette

AHI TUNA TARTAR / 16

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

*** TAMALE BAY OYSTERS ON ½ SHELL / 18**

Tomatillo Mignonette, Lemon

MOUNTAIN VALLEY SPRINGS STILL OR SPARKLING/5

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

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B E V E R A G E S

COCKTAILS

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

THE 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 VSOP Cognac, Cucumber, Basil, Mint

THE MANHATTAN / 14

Bulleit Bourbon, Carpano Antica Formula,
Fee Brother's Ancient Barrel Bitters,
Luxardo Maraschino Cherries

WINE BY THE GLASS

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 SLOPES, FROT ROSS, PINOT NOIR / 16

LIMERICK LANE, ZINFANDEL / 15

VENGE "SILENCIEUX", CABERNET / 18

FERRARI CARRANO, ROSE' / 15