

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 / 21**

Charred Jalapeno Mignonette

TIMBER COVE BOARD / 25

2 Local Creamery Cheeses, 2 Cured Meats, Accoutrements

DUCK LIVER PATE / 14

Rose Gelée, Frisee, Pickled Mustard Seeds, Sourdough

CHARCUTERIE BOARD / 18

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

ARTISAN CHEESE BOARD / 18

Local Creamery Cheeses, Truffle Honey,
Onion Jam, Quince Paste, Grilled Bread, Crackers

ASPARAGUS TOAST / 18

Smoked Goat Cheese, Caramelized Onions, Sunny Side Up Egg

APPETIZERS

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TUNA TARTAR / 18

Seaweed Salad, Jalapeno, Citrus Dressing, Sesame Oil, Furikake Wontons

TOTTEN INLET MUSSELS / 18

Neuske's Bacon, Bonito Butter, Spring Onions, Grilled Bread

DEVILED EGGS / 7

Duck Confit, Pickled Mustard Seeds, Wild Fennel

*** BABY GEM LETTUCE CAESAR / 14**

Parmesan, Caesar Dressing, Anchovies, Crostini
-Add Chicken or Smoked Salmon / 7

CALIFORNIA ASPARAGUS SALAD / 14

Arugula, Caramelized Tangerine Dressing, Pickled Strawberries, Almonds, Feta Cheese

LOCAL MUSHROOM TOAST / 14

Grilled Bread, Truffle Mascarpone, Crispy Arugula, Pickled Peppers

ENTRÉES

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FISH & CHIPS/ 22

Beer Battered Catch of the Day, Seasoned Fries, Tartar Sauce

GRILLED CHICKEN SANDWICH / 18

Nettle Pesto, Lettuce, Tomato, Avocado, Bacon, Grilled Onion, House Made Pickles

SHRIMP SLIDERS / 17

Tartar Sauce, Tomato Confit, Lettuce, Fries

SPRING VEGETABLES PASTA/ 22

House-made Pasta, Peas, Asparagus, Tomato Confit, Seasonal Pesto, Parmesan

***STEAK FRITTES / 24**

Mushroom Butter, Seasoned Fries, Horseradish Aioli, Grilled Green Garlic

*** COAST KITCHEN BURGER / 16**

Creekstone Dry Aged Beef, Smoked Chipotle Aioli, Fries
Add: Bleu Cheese, Aged Cheddar, Swiss, Applewood Bacon, Mushrooms / 2 each

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
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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

J. CAGE, SAUVIGNON BLANC / 16

CROIX, CHARDONNAY / 16

J, PINOT GRIS / 13

SIX RIDGES, CHARDONNAY / 14

WALT "LA BRISA", PINOT NOIR / 18

SEA SLOPE, FORT ROSS, PINOT NOIR / 16

SEEBASS, ZINFANDEL / 16

VENGE "SILENCIEUX" CABERNET / 22

BONNEAU, CABERNET SAUVIGNON / 18

FERRARI CARANO, ROSE' OF SANGIOVESE/ 13

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

WILDCIDE CIDER / 7

CORONA / 6

KALIBER N/A / 7

COORS LIGHT / 6

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