

C O A S T
K I T C H E N



L U N C H

FOR THE TABLE

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TAMALES BAY OYSTERS ON ½ SHELL / 18
Tomatillo Mignonette, Lemon

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

ARTISAN CHEESE BOARD / 18
Local Cowgirl Creamery Cheeses, Marcona Almonds, Honeycomb,
Onion Jam, Grilled Bread, Fruit Chutney

APPETIZERS

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

TOTTEN INLET MUSSELS / 16
Neuske's Bacon, Blistered Tomatoes, Grilled Bread

BABY GEM LETTUCE CAESAR / 14
Anchovy Aioli, Parmesan, Crispy Quinoa, Balsamic Reduction

-Add Chicken or Smoked Salmon / 6

GRILLED DELTA ASPARAGUS SALAD / 14
Arugula, Orange Segments, Parmesan, Meyer Lemon Vinaigrette

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

ENTRÉES

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STEAK TOAST / 19
Caramelized Onions, Smoked Mushrooms, Swiss Cheese, House Made Chips - Sub Fries / 1

COAST KITCHEN BURGER / 16
Creekstone Dry Aged Beef, Smoked Chipotle Aioli, House Made Chips - Sub Fries / 1

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

MOUNTAIN VALLEY SPRINGS STILL OR SPARKLING / 6

C O A S T
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B E V E R A G E S

CURATED COCKTAILS

.....

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

AERONAUTICAL / 12

Graton Distilling Co. Gin, Lime Juice,
Maraschino Liqueur, Crème de Violette

THE COVE BREEZE / 13

Hanson's Cucumber Vodka, Cointreau, Lime
Juice, Domaine Canton French Ginger Liqueur
with VSOP Cognac, 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 / 15

S.C.V., SAUVIGNON BLANC / 13

HARTS DESIRE, VIOGNIER / 13

THUMBPRINT, CHARDONNAY / 13

FLOWERS, CHARDONNAY / 18

WALT, "LA BRISA" PINOT NOIR / 16

PAUL MATHEW, TNT, PINOT NOIR / 16

A. RAFANELLI, ZINFANDEL / 18

MARTIN RAY, CABERNET SAUVIGNON / 15

FERRARI CARRANO, ROSE' OF SANGIOVESE / 16

DRAFT BEERS

.....

SCRIMSHAW PILSNER / 8

Light, Crisp,

A Local's Refreshing Favorite.
North Coast. Fort Bragg.

HEROINE IPA / 9

Hoppy, Classic IPA.

The Brewer's Choice.

101 North. Petaluma.

BARNEY FLATS OATMEAL STOUT / 9

Roasty, Creamy, Ebony.

A Drinking Experience.

Anderson Valley. Booneville.

SEASONAL TAP/9

(ASK YOUR BARTENDER OR SERVER)

BOTTLED BEERS

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LOST COAST SHARKINATOR / 7

ANCHOR STEAM LIBERTY ALE / 7

ANCHOR STEAM PORTER / 7

BALLAST POINT GRAPEFRUIT SCULPIN / 8

LaGUNITAS LITTLE SUMPIN / 7

DOGFISH HEAD 60 MINUTE IPA / 7

CRABBIES ALCOHOLIC GINGER BEER / 8

SONOMA CIDERS / 7

CORONA / 7

CLAUSTHALER N/A / 6

COORS LIGHT / 7

Water Upon Request

22% Gratuity added to parties of 6 or more

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