

C O A S T

K I T C H E N



D I N N E R

FOR THE TABLE

.....

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

Tomatillo Mignonette, Lemon

**SONOMA SHISHITO PEPPERS / 14**

Basil Aioli, TC Sea Salt, Lime

**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

**GRILLED SALMON WINGS / 9**

Dehydrated Barbeque Sauce, Grilled Lemon

APPETIZERS

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**SMOKED TROUT CHOWDER / 12**

Fennel, Smoked Trout, Crispy Skin, Micro Greens

**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

**GRILLED DELTA ASPARAGUS SALAD / 14**

Arugula, Orange Segments, Parmesan, Meyer Lemon Vinaigrette

ENTRÉES

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**72 HOUR SOUS VIDE BEEF SHORT RIB / 26**

Black Bean Puree, Compressed Cucumber, Spring Onion, Tomatillo Jam

**SEARED DAY BOAT SCALLOPS / 28**

Horseradish, Pork Belly, Shaved Asparagus, Spring Pea Puree

**GRILLED CREEKSTONE 21 DAY DRY AGED RIB EYE STEAK / 46**

Whipped Potatoes, Shaved Vegetables, Watercress Salsa Verde

**ROASTED PACIFIC HALIBUT / 32**

Coriander Infused Carrots, Roasted Potatoes, Charred Orange Vinaigrette

**ANCHOR BAY UNI CARBONARA/ 29**

Nori, Neuske's Bacon, 62° Egg, Flying Fish Roe

**TC FRIED CHICKEN / 26**

Petaluma Free Range Chicken, Thyme-Honey, Brussel Sprouts, Fingerling Potatoes

SIDES

**BBQ BABY CARROTS / 9**

Ancho Chile 'Rub'  
Micro Cilantro

**TRUFFLE-PARMESAN MASHED POTATOES / 9**

Potato Chips/Parmesan  
Truffle Oil

**SPRING SNAP PEAS / 9**

Korean Chili & Garlic

Water Upon Request

22% 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 / 13

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

THE SUNNY SPRITZER / 11

Aperol, Orange Juice, Soda,  
Sparkling wine

THE COVE BREEZE / 13

Hanson's Organic 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

.....

PIPER SONOMA, BRUT ROSE' / 14

ROEDERER, ESTATE BRUT / 16

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 / 15

DRAFT BEERS

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SCRIMSHAW PILSNER / 8

Light, Crisp,  
A Local's Refreshing Favorite.  
North Coast. Fort Bragg.

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.

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 / 7

LAGUNITAS LITTLE SUMPIN / 7

DOGFISH HEAD 60 MINUTE IPA / 7

CRABBIES ALCOHOLIC GINGER BEER / 7

WILDCIDE HARD CIDER / 7

CORONA / 6

KALIBER N/A / 5

COORS LIGHT / 6

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