

C O A S T

K I T C H E N



L O U N G E

GRILLED SALMON WINGS / 9

Dehydrated Barbeque Sauce, Grilled Lemon

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

BABY GEM LETTUCE CAESAR / 14

Anchovy Aioli, Parmesan, Crouton, Balsamic

LOCAL MUSHROOM BRUSCHETTA / 12

Aged Gruyere, Arugula, Truffle Oil

TOTTEN INLET MUSSELS / 16

Neuske's Bacon, Blistered Tomatoes, Grilled Bread

AHI TUNA TARTAR / 16

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

TOMALES BAY OYSTERS ON ½ SHELL / 18

Tomatillo Mignonette, Lemon

COAST KITCHEN BURGER / 16

Creek stone 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

Water Upon Request

22% Gratuity added to parties of 6 or more
Consuming raw or undercooked items can
increase your risk of foodborne illness.