

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 / 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, Fries

**COAST KITCHEN BURGER / 16**

Creekstone Dry Aged Beef, Smoked Chipotle Aioli, Fries

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.

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

SUNNY SPRITZER / 11

Aperol, Orange Juice, Soda,  
Sparkling wine

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 / 16

S.C.V., SAUVIGNON BLANC / 13

HARTS DESIRE, VIOGNIER / 13

THUMBPRINT, CHARDONNAY / 13

FLOWERS, CHARDONNAY / 18

WALT "LA BRISA", PINOT NOIR / 14

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

SONOMA CIDERS / 7

CORONA / 6

KALIBER N/A / 5

COORS LIGHT / 6

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