

C O A S T

K I T C H E N



D I N N E R

FOR THE TABLE

.....

TAMALES 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

APPETIZERS

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CHARRED OCTOPUS / 18

Black Bean Puree, Fermented Cabbage, Morita Pepper, Cilantro

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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18 HOUR BRAISED BEEF SHORT RIB / 26

Sweet Potatoes, Black Beans, Ham Hock Ragout, Sweet Potato Puree

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, Fingerlings

SIDES

BBQ BABY CARROTS / 9	TRUFFLE-PARMESAN MASHED POTATOES / 9	SPRING SNAP PEAS / 9
Ancho Chile 'Rub' / Mirco Cilantro	Potatoe Chips/Parmesan/ Truffle Oil	Korean Chilli & 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
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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 / 13

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

JUICY APPLETINI / 12

St. George Apple Brandy,
Cointreau, Lime Juice, Fresh Apple

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

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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 / 16

PAUL MATHEW, TNT, PINOT NOIR / 16

A. RAFANELLI, ZINFANDEL / 18

MARTIN RAY, CABERNET SAUVIGNON / 15

FERRARI CARRANO, ROSE' OF SANGIOVESE / 16

DRAFT BEERS

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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

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