

nightly dinner service

tasting combo including choice of main & side \$16.00
a la carte plates as priced

Main \$12.00

savory pies

choice of basil olive oil infused pastry shell & fillings+cress+cocoa balsamic drizzle
choose a flavor:
sausage, bacon, & meatball
chicken, caramelized onion, & cheddar
roasted root veggie, pesto, & portabello

beer battered fish

ipa battered swai fish+cress+chile burnt caramel hollandaise+vanilla caper tartar sauce

brown sugar short rib GF

espresso muscovado braised beef short rib+creme fraiche grits+chive+hickory sea salt

mascarpone meatball

mascarpone filled beef meatball+marinara+basil+black garlic puree+vanilla crostini

artisan cheese & caramel plate GF

three artisan cheeses+seasonal fruit+chutney+vanilla crostini+chile burnt caramel
gluten free marcona almond in lieu of crostini available upon request

mushroom & veggie wellington V

mushroom & veggies wrapped in flaky pastry+peppadew+cress+cocoa balsamic drizzle

roasted chicken pot pie

chicken, corn, & veggies in pastry basket+black garlic puree+fried sage+cheddar fricco

crispy quinoa fritter V GF

quinoa & veggie fritter+roasted tomato+polenta+chive+black garlic puree+cocoa mole

grilled panini

choice of grilled sandwich on housemade sage focaccia+rainbow carrot+vanilla aioli
choose a flavor:
roasted chicken, bacon, & creamy artichoke
mascarpone meatball, marinara, & basil
bacon, avocado, & roasted tomato
portabello, mole, & veggie V

Side \$8.00

artichoke kale dip GF

creamy gratin of artichoke, kale, & peppadew+rainbow carrot & apple+vanilla crostini
gluten free all veggie in lieu of crostini available upon request

bacon wrapped dates GF

bacon wrapped medjool date+cocoa muscovado glaze+hickory sea salt+cress+chive

shoestring fries & leek GF

fried shoestring russet potato & leek+serrano sea salt+chive+vanilla aioli+cocoa mole

garlic parmesan biscuits

garlic, white chocolate, & parmesan biscuit+lemon curd+chutney+orange vanilla butter

beet & green apple salad V GF

baby greens+roasted beet+lavender chevre+candied cocoa nib+vanilla vinaigrette
vegan hickory salted avocado in lieu of cheese available upon request

bleu cheese pecan salad V GF

baby greens+cranberry+point reyes bleu+chile spiced pecan+vanilla vinaigrette
vegan hickory salted avocado in lieu of cheese available upon request

stuffed red pepper V GF

quinoa & veggie stuffed red pepper+chive+cress+hickory salted avocado+cocoa mole

soup du jour V

housemade seasonal soup of the day+soft poached egg+chive+vanilla crostini
vegan hickory salted avocado in lieu of egg available upon request

Dessert \$9.00

buttermilk bread pudding

choice of vanilla custard soaked bread pudding & sauce+creme+vanilla semifreddo
choose a flavor:
mixed berry rhubarb
chocolate almond cirossant
chile burnt caramel cinnaroll

egg & bacon cinnaroll

buttermilk cinnaroll+fried farmhouse egg+maple muscovado bacon+chile burnt caramel

frozen peanut butter mousse

triple chocolate peanut butter mousse+creme+vanilla sea salt+vanilla semifreddo

salted caramel baklava sundae

pecan, walnut, & almond caramel baklava+serrano sea salt+creme+vanilla semifreddo

flourless brownie sundae GF

flourless cocoa nib brownie+choice of sauce & topping+creme+vanilla semifreddo
choose a flavor:
blood orange chocolate sauce & merlot sea salt
strawberry rhubarb & roasted white chocolate
chile burnt caramel & marcona almond

olive oil almond cake V GF

olive oil almond cake+blood orange chocolate sauce+blackberry+salted pecan granola

Additions as priced

cheese: herbed chevre, aged cheddar, muenster, swiss, point reyes bleu +1.00
vanilla semifreddo: frozen whipped mousse +2.00
bacon strip: muscovado brown sugar glazed +2.50
avocado: hickory salted +2.00



gluten-free



vegan friendly

plates may contain traces of peanut, treenuts, wheat, soy, egg, & dairy.

Craft Coffee

coffee \$3.00

light roast, free refills

espresso \$3.00

two short shots, served straight

americano \$3.00

two short shots+hot water

vanilla cold brew \$5.00

vanilla bean cold brewed coffee+cubed ice+frothed milk

cappuccino \$4.50

two short shots+frothed milk

latte \$4.50

two short shots+steamed milk

carmello: add choice of housemade syrup +.50

choose infusion:

double vanilla bean
double dark cocoa
burnt caramel
spiced chai

Fresh Brewed Tea

whole leaf tea \$3.00

choice of premium whole leaf, hand blended from rishi tea

with natural caffeine:

peach jasmine [white leaf]
ginger mint [green leaf]
citrus blossom [green leaf]
coconut oolong [oolong leaf]
blood orange [pu-erh leaf]
chocolate chai [black leaf]
vanilla bean [black leaf]
naturally caffeine free:
apple ginseng [herbal leaf]
chamomile lemongrass [herbal leaf]
peppermint sage [herbal leaf]
spiced chai [rooibos leaf]

iced: brewed & chilled with cubed ice +.50

steamer: add choice of housemade syrup in steamed milk +1.00

Drinking Chocolate

drinking chocolate \$5.00

choice of couverture chocolate in steamed milk

choose infusion:

orange peel vanilla bean [31% white]
salted dulce de leche [35% white]
cardamom rose petal [41% milk]
chile burnt caramel [38% milk]
sea salt caramel [55% dark]
double dark cocoa [61% dark]
rosemary mint [72% dark]
cinnamon masala [85% dark]

mocha: add a shot of espresso +.50

marshmallow: add two artisan vanilla bean mallows +.50

Fruit Juice

fizzy \$5.00

choice of muddled fresh herb & fruit puree+sparkling water

choose infusion:

pomegranate sage
blood orange basil
lavender lemon vanilla

fruit juice \$5.00

choice of fresh juice infused with vanilla bean+orange slice

choose infusion:

orange juice
apple juice

Exotic Cocktails

herb muddled cocktail \$10.00

choice of muddled fresh herb & fruit puree+premium sparkling cava

choose infusion:

lavender lemon vanilla
blood orange basil
pomegranate sage

barley spirit bloody mary \$10.00

cocoa mole infused barley spirit+bleu cheese stuffed olive

Craft Beer on Tap

west coast breweries in rotation \$7.00

beer float: add a vanilla semifreddo +3.00

full pitcher: four servings for the price of three

Wine by the Glass

west coast vineyards \$8.00-12.00

urban, riesling: citrus+white peach+mineral+slate \$9

mas fi, sparkling cava: white flower+citrus+stone fruit \$8

annabella, chardonnay: ripe pear+honeydew+creme brulee \$9

nine hats, pinot gris: white melon+peach+yellow apple+pear \$8

quinta de la rosa, ruby port: black cherry+cedar+smoke+spice \$12

andrew murray, syrah: raspberry+white pepper+leather+currant \$12

ventana, pinot noir: wild cherry+raspberry+cranberry+cedar \$12

chasing lions, cabernet: black cherry+violet+cassis+licorice \$8

hullabaloo, zinfandel: boysenberry+spice+blueberry+cola \$9

full bottle: four servings for the price of three, additional bottle menu available

vanilla bean sangria \$7.00

choice of vanilla bean & fruit infused wine+blackberry+orange slice

choose infusion:

white wine
red wine