

CHEESE SELECTION

MITICA CAÑA DE CABRA Stonefruit Jam, Spain, Goat's Milk, Brie Style, Velvety & Creamy 6.25

BIG ROCK BLUE Orange Blossom Honey, Central Coast, Cow's Milk, Nutty, Tangy & Buttery Finish 6.25

IDIAZABAL Port Cherries, Spain, Sheep's Milk, Bright, Well Balanced & Salt-Caramel Finish 6.25

{ FOR ALL 3 CHEESES 16.99 }

STARTERS

TODAY'S SOUP 9.50

CARAMELIZED ONION SOUP Gruyère Cheese & Crouton 10.50 (v)

OYSTERS ON THE HALF SHELL Champagne Mignonette & Cocktail Sauce (6) 18.50 (gf)

BAKED OYSTERS Stuffed with Spinach, Ouzo, Bacon, Gruyère, Bread Crumbs, Parmesan (4) 16

DI STEFANO BURRATA Grilled Peaches, Micro Greens, Basil Oil, Balsamic Reduction, Toasted Pecans 13.50 (v)

SUMMER MELON SALAD Toy Box Cucumbers, Arugula, Mint, Feta, Toasted Pumpkin Seeds, Aloppo-Limo Vinaigrette 13.50 (v)(gf)

SALADS & ENTRÉE SALAD

ORGANIC LETTUCES Fuji Apples, Walnuts, Pickled Red Onions, Blue Cheese & Balsamic Vinaigrette 10.50 (v)(gf)

ESIN'S CLASSIC CAESAR SALAD Herbed Croutons & Grana Padano 10.50
with Grilled Mary's Chicken Breast 15.25 Grilled Wild Prawns 17.75

GRILLED MARY'S CHICKEN BREAST SALAD Organic Lettuces, Apples, Toasted Almonds, Raisins, Blue Cheese & Cider Vinaigrette 15.25 (gf)

GRILLED WILD PRAWN COBB Romaine, Hobbs' Natural Applewood Smoked Bacon, Avocado, Tomatoes, Blue Cheese, Hardboiled Egg & Whole Grain Mustard Dressing 17.75 (gf)

SANDWICHES

CERTIFIED ANGUS BEEF NEW YORK STEAK SANDWICH Grilled Balsamic Onions, Horseradish Aioli, Gruyère Cheese, Forest Mushrooms, Watercress, Ciabatta Roll & Kennebec Fries 16.75

BUTTERMILK FRIED MARY'S CHICKEN SANDWICH Avocado, Napa Slaw, Calabrian Chili Aioli, Pantofolina Roll & Kennebec Chips 15.75

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun & Kennebec Fries 14.75
Add Cheese (Swiss, Blue or Cheddar) 2.25, Avocado 2.25, Hobbs' Natural Applewood Smoked Bacon 3.50

MAIN COURSE

VEGAN BOWL Quinoa, Spinach, Fava Beans, Piquillo Pepper Coulis, Avocado Salsa & Toasted Almonds 20 (v)(gf)

SAFFRON RISOTTO Snap Peas, Spinach, Mushrooms, Chive Oil & Parmesan 19 (v)(gf) (vegan on request)

CASARECCIA PASTA Wild Prawns, Tomatoes, Caramelized Fennel, Castelvetrano Olives & Parmesan 17.75

SNAKE RIVER FARMS WAGYU BISTRO STEAK FRITES Gremolata Hand Cut Fries, Arugula & Castelvetrano Olive Tapenade 28.99

PAINTED HILLS NATURAL POT ROAST Garlic Mashed Potatoes & Baby Root Vegetables 19 (gf)

SIDES

CURTIS' KENNEBEC FRIES

Lemon-Garlic Aioli 6.25.

MARINATED OLIVES 6.25

ROASTED FINGERLING POTATOES 6.25

GARLIC MASHED POTATOES 6.25

GRILLED MARY'S CHICKEN BREAST 8.50.

{5} GRILLED WILD PRAWNS 14.75

Bread Served On Request

6/22/2020

COCKTAILS & MARTINIS

FITZGERALD 11.5

Bloom Gin, Angostura Bitters, Fresh Lemon Juice, Served over Ice with a Lemon Peel

RYE MANHATTAN 12.5

High West Double Rye Whiskey, Carpano Antica, Angostura Bitters, Served Up with a Luxardo Candied Cherry

DARK & STORMY 12.5

Koloa Kaua'i Dark Rum, Ginger Shrub, Soda Water, Served over Ice with a Lime Slice

VIEUX CARRÉ 12.5

Templeton Rye Whiskey, Cognac VS, Benedictine, Carpano Antica, Peychaud's & Angostura Bitters, Served over Ice with a Luxardo Candied Cherry

BOULEVARDIER 12.5

Buffalo Trace Bourbon, Campari, Carpano Antica, Served Up with an Orange Peel

XOLO 12.5

Tres Agaves Reposado Tequila, Agave Nectar, Gum Syrup, Fresh Grapefruit & Lime Juice, Served Up with a Lime Slice

MOSCOW MULE 9.5

Wheatley Vodka, Ginger Shrub, Fresh Lime, Soda Water, Served in a Traditional Mule Cup

APEROL SPRITZ 11.5

Aperol, Prosecco, Served with an Orange Peel

OUT OF BOUNDS 13

Barrel Aged Buffalo Trace Bourbon, Amaro CioCiara, Black Walnut Bitters, Served over Ice with an Orange Peel

BEERS

ALMANAC, Pilsner, Alameda, Ca 5.0% ABV 8

NORTH COAST "Acme", IPA, Fort Bragg, CA 6.9% ABV 6

WEIHENSTEPHANER, Hefeweizen, Munich, Germany 5.4% ABV 6

GLUTENBERG, Red Ale, Gluten Free, Montreal, Canada 5.0% ABV 6

COOPERS, Extra Stout, Australia, 6.3% ABV 6

HITACHINO NEST, White Ale, Japan, 5.5% ABV 9

GOLDEN STATE "Gingergrass", Cider, Gluten Free, Sebastopol, CA 6.4% ABV 8

ERDINGER, Malt alcohol-free beverage, Germany 0.0% alc 5

NON-ALCOHOLIC BEVERAGES

FENTIMANS GINGER BEER 4

PELLEGRINO

FENTIMANS CURIOSITY COLA 4

SPARKLING WATER 4.50

ICED TEA 3.25

AQUA PANNA 4.50

ARNOLD PALMER 4.25

FRESH SQUEEZED JUICES

RASPBERRY ICED TEA 4.50

- ORANGE 4

FRESH SQUEEZED LEMONADE 4.25

- GRAPEFRUIT 4

NAVARRO PINOT NIOR GRAPE JUICE 7.50

NAVARRO GEWÜRZTRAMINER GRAPE JUICE 7.50

WINES BY THE GLASS

SPARKLING AND ROSÉ WINES

		6oz glass	9oz carafe	Bottle
2015	DOMAINE CARNEROS by Taittinger, Brut Sparkling Wine, Napa Valley	13	19.5	52
NV	ZARDETTO , Brut, Prosecco DOC, Italy	10	15	40
NV	DOMAINE ALLIMANT LAUGNER , Sparkling Rosé, Crémant d'Alsace, France	13	19.5	52
2018	CHÂTEAU PARADIS , Rosé, Côte de Provence, France	12	17	48

WHITE WINES

		6oz glass	9oz carafe	Bottle
2017	SAUVIGNON BLANC , Domaine Jacques Rouzé, Loire Valley, France	12	17	48
2017	SAUVIGNON BLANC , Round Pond, Napa Valley	14.5	20	58
2017	RIESLING TROCKEN , Kruger-Rumpf, Nahe, Germany	12	18	48
2018	PINOT GRIGIO , Valle Isarco, Südtirol-Alto Adige, Italy	13	19.5	52
2017	CHARDONNAY , Domaine Camu Frères, Vezelay, Burgundy, France	13	19.5	52
2018	CHARDONNAY , Stag's Leap, Napa Valley	15	21	60
2017	CHARDONNAY , Nickel & Nickel, Stiling Vineyard, Russian River Valley	20	28	80

RED WINES

		6oz glass	9oz carafe	Bottle
2014	PINOT NOIR , Santa Cruz Mountains Vineyard, Bailey's Branciforte Ridge Vineyard	14	20	56
2018	PINOT NOIR , Vaughn Duffy, Russian River Valley	18	27	72
2017	SANGIOVESE , Il Colombaio Di Santa Chiara, Chianti, Italy	11	15	43
2018	MALBEC , Siete Fincas, Mendoza, Argentina	10	15	40
2018	ZINFANDEL OLD VINE , Bedrock, California	12	17	48
2016	CABERNET SAUVIGNON , Mendel, Mendoza, Argentina	14	20	56
2017	CABERNET SAUVIGNON , Obsidian Ridge, Red Hills Lake County	18	27	72
2016	CABERNET SAUVIGNON , Barnett Vineyards, Napa Valley	30	42	120