

B R E A K F A S T

BAKERY BOARD / 12

Fresh Baked Morning Pastries, Butter,  
Seasonal Jam

HOUSEMADE GRANOLA / 14

Fresh and Dried Fruit, Almonds, Pecans, Walnuts,  
Greek Yogurt

STEEL CUT OATMEAL / 12

Brown Sugar Butter  
Add Fresh Berries / 6  
Add Bananas / 2

HOUSE MADE WAFFLES / 18

Chocolate Whipped Cream, Roasted Strawberries

SMOKED SALMON PLATE / 24

Tomato, Cucumber, Avocado, Poached Egg, Capers,  
Bagel

TIMBER COVE EGGS BENEDICT\* / 22

Tasso Ham, Hollandaise, Poached Eggs, English  
Muffin

SEASONAL FRITTATA / 20

Chard, Asparagus, Goat Cheese, Tarragon

EGGS ANY STYLE\* / 18

2 Farm Fresh Eggs, Country Potatoes,  
Applewood Smoked Bacon or Breakfast Sausage,  
Toast

BREAKFAST SANDWICH / 18

Applewood Smoked Bacon, Fried Egg, Cheddar,  
Watercress Chimichurri, Potatoes

HUEVOS RANCHEROS / 20

Fresh Salsa, Black Beans, Sunny Side Up Eggs,  
Cilantro Crema, Avocado, Cotija Cheese, Ranchero  
Sauce  
Add on Pork Belly / 7

BEVERAGES

Coffee by Russian River Roasters & Steven Smith  
Teamaker

Double Espresso / 5  
Macchiato / 5  
Americano / 5  
Latte / 6  
Cappuccino / 6  
Chai Tea Latte / 6  
Mocha With Whipped Cream / 6  
Iced Americano / 5  
Hot Teas / 5  
Meadow Herbal Infusion, British Breakfast, Fez,  
Lord Bergamot, Jasmine Silver Tip

MILKS/JUICES

Whole or 2% Milk / 3  
Chocolate Milk / 4  
Hot Chocolate With Whipped Cream / 4  
Apple Juice / 4  
Cranberry Juice / 4  
Grapefruit Juice / 4  
Pineapple Juice / 4  
Orange Juice / 4  
Tomato Juice / 4  
House Made Fresh Squeezed Orange Juice / 6

DRINKS

Arnold Palmer / 5  
Lemonade / 4  
Iced Tea / 4

BOOZY BREAKFAST

Bloody Mary With House Made Mix / 17  
Mimosa / 14  
Peach Bellini / 18  
Bailey's And Coffee / 13  
Jameson And Coffee / 18  
Kahlua And Coffee / 13

SIDES

Country Potatoes / 7  
Sourdough, Wheat, or English Muffin / 4  
Bagel & Cream Cheese / 8  
Egg / 4  
Yogurt / 4  
Fresh Fruit / 8  
Apple Smoked Bacon / 8  
Breakfast Sausage / 6  
Fresh Berries / 12  
Avocado / 3

Water Upon Request  
20% Gratuity Added To Parties Of 6 or More  
3% BOH Service Fee Add To All Checks  
\*Consuming Raw or Undercooked Items Can Increase Your Risk Of Foodborne Illness

COAST  
KITCHEN



C O A S T

K I T C H E N



L U N C H

FOR THE TABLE

.....

**TIMBER COVE BOARD / 38**

2 Local Cheeses, 3 Cured Meats,  
Assorted Accoutrements

**POINT REYES OYSTERS\* / 29**

Champagne Mignonette, Tarragon, Micro Greens

**GRILLED SALMON WINGS / 17**

Jerk Spice, Charred Lemon

APPETIZERS

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**SMOKED TROUT CHOWDER / 16**

Potato, Fennel, Clam, Cream, Micro Greens

**SMOKED ROCK COD RILLETES / 20**

Salsa Verde, Micro Greens, Ciabatta

**ROMAINE CAESAR SALAD / 14**

Rosemary Caesar Dressing, Parmesan, Croutons

**SPRING GREEN SALAD / 18**

Asparagus, Snap Pea, Mustard Greens, Baby Mixed Greens, Honey Sherry Vinaigrette, Toasted Almond, Feta

**STEAMED MUSSELS / 24**

White Wine, Bacon Lardons, Mustard Greens, English Peas, Garlic, Crostini

ENTRÉES

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**COAST KITCHEN BURGER\* / 20**

Oak Ridge Farms Angus Beef, Brioche Bun, Smoked Chipotle Aioli, Lettuce, Tomato, Onion, House Pickles, French Fries  
-Add Bleu Cheese, Aged Cheddar, Swiss, Applewood Bacon, Avocado or Mushrooms / 4 each

**MEDITERRANEAN WRAP / 20**

Hummus, Carrot, Olives, Arugula

**PORTABELLA BURGER / 20**

Ciabatta, Lettuce, Tomato, Onion, House Pickles, Spicy Vegan Aioli, French Fries

**FISH & CHIPS / 28**

House Tartar Sauce, Grilled Lemon, French Fries

**SPRING VEGETABLE PASTA / 28**

House Made Ricotta Cavatelli, Asparagus, Nettle Herb Pesto, Mushroom, Parmesan

**GRILLED CHICKEN BREAST SANDWICH / 22**

Chard Slaw, Carrots, Currants, Lemon Aioli, French Fries, Brioche

Water Upon Request

3% BOH Service Fee Added To All Checks

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C O A S T  
K I T C H E N  


D I N N E R

FOR THE TABLE

ARTISAN CHEESE BOARD / 32  
Local Cheeses, Truffle Honey, Mixed Olives, Grapes,  
Seasonal Fruit Mostarda, Crackers, Ciabatta

CHARCUTERIE BOARD / 32  
Local Cured Meats, Mustard, Pickled Vegetables,  
Seasonal Fruit Mostarda, Grapes, Crackers, Ciabatta

MEZZE BOARD / 32  
Hummus, Eggplant Caponata, Moroccan Carrot  
Salad, Olive Tapenade, Grilled Pita

TIMBER COVE BOARD / 38  
2 Local Cheeses, 3 Cured Meats, Assorted  
Accoutrements

POINT REYES OYSTERS\* / 29  
Champagne Mignonette, Tarragon

STARTERS

SMOKED TROUT CHOWDER / 16  
Potato, Fennel, Clam, Cream, Micro Greens

GRILLED SALMON WINGS / 17  
Jerk Spice, Charred Lime

SMOKED ROCK COD RILLETES / 20  
Salsa Verde, Micro Greens, Ciabatta

ROMAINE CAESAR SALAD\* / 14  
Rosemary Caesar Dressing, Parmesan, Croutons

MIXED GREEN SALAD / 16  
Asparagus, Snap Pea, Mustard Greens, Baby Mixed  
Greens, Honey Sherry Vinaigrette, Toasted Almond,  
Feta

STEAMED MUSSELS / 26  
White Wine, Bacon Lardons, Mustard Greens, English  
Peas, Garlic, Crostini

FROM THE SEA

PAN ROASTED STEELHEAD TROUT / 48  
Toasted Barley, Roasted Cauliflower, Mushroom,  
Butter, Parmesan, Herb Gremolata

BLACK COD / 46  
Lemon Basmati, Grilled Asparagus, Grilled  
Broccolini, Lemon Aioli

FROM THE GARDEN

JERK SPICE CAULIFLOWER / 36  
Sauteed Chard, Watercress & Carrot Salad,  
Toasted Almonds

SPRING VEGETABLE PASTA / 28  
House-Made Ricotta Cavatelli, Asparagus, Nettle  
Herb Pesto, Mushroom, Parmesan

FROM THE LAND

MOUNTAIN VIEW PORK CHOP / 52  
Sundried Tomato Chutney, Roasted Fingerlings, Pea  
& Mint Puree

ROASTED MARY’S CHICKEN / 36  
Garlic & Parmesan Puree, Fregola Sarda, Roasted  
Baby Carrots, English Peas

NY STRIPLOIN / 48  
Potato Pave, Sauteed Chard, Watercress  
Chimichurri

SIDES 14 / EA

SAUTEED SNAP PEAS  
Mustard Greens, Pickled Fresno Chile, Crispy  
English Peas

GRILLED ASPARAGUS  
Lemon Vinaigrette, Fried Prosciutto, Peco Rino

SMASHED FINGERLINGS  
Watercress Chimichurri, Rosemary

Water Upon Request. 20% Gratuity Added To Parties Of 6 or More. 3%  
BOH Service Fee Added To All Checks  
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COAST  
KITCHEN



## D E S S E R T S

KEY LIME PIE / 14

Whipped Cream, Lemon Zest

BANANA CREAM TART / 14

Cookie Crust, Caramel Sauce

STRAWBERRY RHUBARD CHEESECAKE / 14

Graham Cracker Crust, Strawberry Sauce, Whipped Cream

GLUTEN FREE CHOCOLATE ESPRESSO CAKE / 14

Dulce De Leche Cream, Cocoa Nibs

FIORIELLO'S GELATO OR SORBET / 12

Seasonal Flavors

### TEA & COFFEE

STEVEN SMITH TEAMAKER / 5

RUSSIAN RIVER ROASTERS COFFEE / 5

### DESSERT & FORTIFIED WINE

'18 ROYAL TOKAJI "LATE HARVEST" BLEND / 18

Hungary

FONSECA "RUBY PORT" PORTO / 15

Gaia, Portugal

NOVAL 20 YR TAWNY PORTO / 28

Portugal

TAYLOR FLADGATE

10 YR OLD TAWNY PORTO / 12

Oporto, Portugal

### AFTER DINNER DRINKS

STRAWBERRY FEELING / 18

Humboldt Vodka, Coconut Milk, Strawberry Simple Syrup

CHOCOLATE MARTINI / 18

Vanilla Vodka, Godiva

MAPLE WHISKEY SOUR / 18

Whisky, Lemon Juice, Egg White, Maple Syrup

ESPRESSO MARTINI / 18

Vanilla Vodka, Espresso, Kahula, Bailey's Cream



## COCKTAILS / 18

### HUDSON'S SIEGE

Mahina Rum, Averna Amaro, Maple Syrup, Walnut Bitters, Orange Bitters

### GARDEN PARTY

Cucumber Vodka, Passoa, Lemon Juice, Peach Bitters, Simple Syrup, Strawberry Sugar Rim

### ALLUSIVE FLAMES

Reposado Tequila, Lime Juice, Simple Syrup, Jugo Del Diablo, Cucumber, Strawberries, Mezcal, Salt Rim

### GOLDEN HOUR

Dewars, Gingebrum, Lemon Juice, Drambuie, Honey Simple Syrup

## DRAFTS

### MOONLIGHT "DEATH & TAXES" / 8

Santa Rosa, California

### STONE DELICIOUS HAZY / 8

Sonoma County, California

### FOG BELT "DEL NORTE" IPA / 8

Santa Rosa, California

### HENHOUSE LAGER / 8

Sebastopol, California

## BOTTLES & CANS

### CORONA EXTRA / 7

### MODELO / 7

### NORTH COAST "SCRIMSHAW" PILSNER / 7

### BEAR REPUBLIC RACER 5 / 7

### LAGUNITAS IPA / 7

### GOLDEN STATE "MIGHTY DRY" CIDER (16oz) / 7

### O'HARA'S IRISH STOUT / 7

### COORS LIGHT / 7

### LAGUNITAS HAZY NA / 5

### LAUGHING MONK "HOLY GHOST" / 8

### MOONLIGHT "BREAK OF NIGHT" PORTER / 8

**WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to [www.P65Warnings.ca.gov/alcohol](http://www.P65Warnings.ca.gov/alcohol).

C O A S T  
K I T C H E N



WINE BY THE GLASS

SPARKLING

ROEDERER ESTATE BRUT / 20

Anderson Valley, California

PIPER SONOMA, BRUT ROSE / 14

Sonoma County, California

FRATELLI COSMO, PROSECCO / 16

Vittorio Veneto, Italy

WHITE

'22 MURDER RIDGE, CHARDONNAY / 20

Mendocino, California

'24 SAINI, SAUVIGNON BLANC / 14

Dry Creek Valley, California

'18 SEEBASS FAMILY WINES, CHARDONNAY / 16

Mendocino County, California

'22 APERTURE, SAUVIGNON BLANC / 20

Sonoma County, California

'23 J PINOT GRIS / 14

Sonoma County, California

ROSE

'23 VO-KEL, ROSE WINE / 16

Russian River Valley, Sonoma County

RED

'21 BABY BLUE, CABERNET BLEND / 18

Sonoma County, California

'17 WILD HOG ZINFANDEL / 16

Sonoma County, California

'18 SEEBASS FAMILY WINES MERLOT / 16

Mendocino, California

'2 RED CAR, PINOT NOIR / 16

Sonoma Coast, California

'23 CROIX "FLOODGATE", PINOT NOIR / 20

Russian River Valley, Sonoma County

## G R E A T   R O O M

### **TIMBER COVE BOARD / 38**

2 Local Creamery Cheeses, 3 Cured Meats,  
Accoutrements, Grilled Bread

### **MEZZE BOARD/ 32**

Hummus, Eggplant Caponata, Moroccan Carrot Salad,  
Olive Tapenade, Grilled Pita

### **POINT REYES OYSTERS\* / 29**

Champagne Mignonette, Tarragon

### **SMOKED ROCK COD RILLETTES / 20**

Salsa Verde, Micro Greens, Ciabatta

### **MIXED SPICED NUTS / 8**

Lime, Chili

### **ROMAINE CAESAR SALAD\* / 14**

Rosemary Caesar Dressing, Parmesan, Croutons

### **SPRING GREEN SALAD/ 16**

Asparagus, Snap Pea, Mustard Greens, Baby Mixed  
Greens, Honey Sherry Vinaigrette, Toasted Almond,  
Feta

- Add Shrimp or Smoked Salmon/ 12

- Add Grilled Chicken / 10

### **GRILLED SALMON WINGS / 17**

Jerk Rub, Charred Lemon

### **SMOKED TROUT CHOWDER / 16**

Potato, Fennel, Clam, Cream, Micro Greens

### **PORTABELLA BURGER / 20**

Ciabatta, Lettuce, Tomato, Onion, House Pickles, Spicy  
Vegan Aioli, French Fries

### **\*COAST KITCHEN BURGER / 20**

Oak Ridge Farms Beef, Smoked Chipotle Aioli, Lettuce,  
Tomato, Onion, House Pickles, French Fries

-Add Bleu Cheese, Aged Cheddar, Swiss, Applewood  
Bacon, Avocado or Mushrooms / 4 EA

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