# GREAT ROOM

#### TIMBER COVE BOARD / 38

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

#### MEZZE BOARD/32

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

#### POINT REYES OYSTERS\* / 29

Champagne Mignonette, Micro Greens, 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

- Add Shrimp or Smoked Salmon/ 12
- Add Grilled Chicken / 10

#### HEIRLOOM TOMATO & MELON SALAD / 16

Arugula Herb Pesto, Balsamic Reduction, Olive Oil, Burrata, Crispy Shallots

# GRILLED SALMON WINGS / 17

Blackening Spice, 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

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



COAST

KITCHEN

LUNCH

FOR THE TABLE

# TIMBER COVE BOARD / 38

2 Local Cheeses, 3 Cured Meats, Assorted Accoutrements

## MEZZE BOARD / 32

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

## POINT REYES OYSTERS\* / 29

Champagne Mignonette, Tarragon, Micro Greens

## **GRILLED SALMON WINGS / 17**

Blackening Spice, Charred Lemon

**APPETIZERS** 

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#### SMOKED TROUT CHOWDER / 16

Potato, Fennel, Clam, Cream, Micro Greens

## SMOKED ROCK COD RILLETTES / 20

Salsa Verde, Micro Greens, Ciabatta

## **ROMAINE CAESAR SALAD / 14**

Rosemary Caesar Dressing, Parmesan, Croutons

# HEIRLOOM TOMATO & MELON SALAD / 16

Arugula Herb Pesto, Balsamic Reduction, Olive Oil, Burrata, Crispy Shallots

## STEAMED MUSSELS / 24

White Wine, Bacon, Lardons, Charred Cherry Tomatoes, Fried Arugula, Garlic, Butter, Crostini

ENTRÉES

... ... ...

# 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

# PORTABELLA BURGER / 20

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

# FISH & CHIPS / 28

House Tartar Sauce, Grilled Lemon, French Fries

# SUMMER VEGETABLE PASTA / 32

House Made Ricotta Cavatelli, Seared Heirloom Tomatoes, Grilled Bell Pepper, Basil, Garlic, Olive Oil

# SALMON BURGER / 24

Lettuce, Tomato Confit, Pickled Red Onion, Lemon Aioli, French Fries, Brioche

COAST

KITCHEN

人人人

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

### COCKTAILS / 18

#### **TIDAL OASIS**

Barrilito Rum, Lime Juice, Pineapple Juice, Demerara Syrup, Angostura 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

### **BLACKBERRY BLISS**

Gray Whale Gin, Lemon Juice, Simple Syrup, Blackberry 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 BEST LIFE / 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

BUD LIGHT / 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 <a href="https://www.P65Warnings.ca.gov/alcohol">www.P65Warnings.ca.gov/alcohol</a>.



#### **WINE BY THE GLASS**

#### **SPARKLING**

ROEDERER ESTATE BRUT / 20 Anderson Valley, California PIPER SONOMA / 16 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
'22 CHALKHILL, CHARDONNAY / 16 Sonoma Coast, 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
'20 RED CAR, PINOT NOIR / 16
Sonoma Coast, California
'22 GERICKE, PINOT NOIR / 20
Sonoma Coast, California

## BREAKFAST

## **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

Vanilla Whipped Cream, Blackberry Star Anise Jam

## 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

Cherry Tomato, Summer Squash, 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, Sundried Tomato Aioli, 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 Black Oak & 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 COAST KITCHEN

#### DINNER

## **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

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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

Blackening Spice, Charred Lemon

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Rosemary Caesar Dressing, Parmesan, Croutons

## HEIRLOOM TOMATO & MELON SALAD / 16

Arugula Herb Pesto, Balsamic Reduction, Olive Oil, Burrata, Crispy Shallots

## STEAMED MUSSELS / 24

White Wine, Bacon, Lardons, Charred Cherry Tomatoes, Fried Arugula, Garlic, Butter, Crostini

## FROM THE SEA

## PAN ROASTED STEELHEAD TROUT / 48

Fregola Sarda, Herb Roasted Squash, Grilled Artichoke Hearts, Citrus Olive Oil

#### BLACK COD / 46

Grilled Corn, Tomato Puree, Black & White Beans, Tomatillo Salsa

#### FROM THE GARDEN

## **VEGAN NICOISE / 26**

Sauteed Haricot Vert, Corona Beans, Charred Poblanos, Olive Vinaigrette

## SUMMER VEGETABLE PASTA / 32

House Made Ricotta Cavatelli, Seared Heirloom Tomatoes, Grilled Bell Pepper, Basil, Garlic, Olive Oil

## **FROM THE LAND**

# MOUNTAIN VIEW PORK CHOP / 52

Morita Polenta, Grilled Corn, Bacon Lardons, Pickled Apple, Cilantro Crema

## ROASTED MARY'S CHICKEN / 36

Basmati, Snow Peas, Mushroom, Fresnos, Mirepoix, Citrus Honey Glaze

# **GRILLED RIBEYE / 54**

Crème Fraiche & Chive Potato Croquettes, Herb Roasted Squash, Garlic Confit Butter

## SIDES 14 / EA

# TRUFFLE MASHED POTATOES

Crispy Potato Skins, Chives, Parmesan

## SAUTEED SNOW PEAS

Mushroom, Fermented Chile Aioli, Toasted Almonds

# **GRILLED CORN**

Cilantro Cotija Crema, Espelette, Crispy Shallot

COAST KITCHEN