

COAST
KITCHEN



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

Spiced Whipped Cream, Maple Syrup, House Jam

SMOKED SALMON PLATE / 24

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

TIMBER COVE EGGS BENEDICT* / 22

Tasso Ham, Hollandaise, Poached Eggs, English
Muffin, Country Potatoes,

SEASONAL FRITTATA / 20

Kale, Butternut Squash, Goat Cheese, Tarragon

EGGS ANY STYLE* / 18

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

BREAKFAST SANDWICH / 20

Bacon, Fried Egg, Cheddar, Grilled Poblano 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

AVOCADO TOAST / 20

Shaved Radish, Lime, Arugula Herb Pesto, Crispy
Shallots

Add on Egg Any Style / 4

BEVERAGES

Coffee by Black Oak Roasters / 5

Double Espresso / 5

Macchiato / 5

Americano / 5

Latte / 6

Cappuccino / 6

Chai Tea Latte / 6

Matcha / 8

Mocha With Whipped Cream / 6

Iced Americano / 5

Black Oak Artisan Tea / 5

Ceylon Black, Jasmine Green, Chamomile Lemongrass,
Earl Grey, Peppermint

Alternative Milk Options

Soy, Almond, Oat, Coconut / 1

MILKS/JUICES

Whole or 2% Milk / 3

Chocolate Milk / 4

Hot Chocolate With Whipped Cream / 5

Apple Juice / 4

Cranberry Juice / 4

Grapefruit Juice / 4

Pineapple Juice / 4

Orange 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 / 18

Mimosa / 14

Peach Bellini / 16

Bailey's And Coffee / 15

Jameson And Coffee / 18

Kahlua And Coffee / 15

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



L U N C H

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 RILLETES / 20

Salsa Verde, Micro Greens, Ciabatta

ROMAINE CAESAR SALAD / 14

Rosemary Caesar Dressing, Parmesan, Croutons

DELICATA & APPLE SALAD / 16

Pepita Butter, Arugula, Delicata, Pickled Apples, Goat Cheese, Pepita Crumble

STEAMED MUSSELS / 24

White Wine, Bacon, Butternut Squash, Sage, Fried Arugula, Garlic, Butter, 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

PORTABELLA BURGER / 20

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

FISH & CHIPS / 28

House Tartar Sauce, Grilled Lemon, French Fries

FALL VEGETABLE PASTA / 32

House Made Ricotta Cavatelli, Roasted Red Kuri, Grape Tomatoes, Sage, Black Pepper, Parmesan, Pepita Crumble

SALMON BURGER / 24

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

THANK YOU TO OUR LOCAL CALIFORNIA FARMS

Windrift Farms/Petaluma; Oakridge Farms/Santa Rosa;
Mountain View Farm/Turlock; Mary’s Free Range Chicken/
Petaluma; Valley Ford Cheese Co./Valley Ford; Cypress Grove
Creamery/Arcata; Point Reyes Farmstead Cheese Co./Point Reyes
Station

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D I N N E R

FOR THE TABLE

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

CHARCUTERIE BOARD / 32
Local Cured Meats, Mustard, Pickled Vegetables,
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
Blackening Spice, Charred Lemon

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

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

DELICATA & APPLE SALAD / 16
Pepita Butter, Arugula, Delicata, Pickled Apples,
Goat Cheese, Pepita Crumble

STEAMED MUSSELS / 24
White Wine, Bacon, Butternut Squash, Sage, Fried
Arugula, Garlic, Butter, Crostini

FROM THE SEA

PAN ROASTED STEELHEAD TROUT / 48
Toasted Barley, Dried Cranberry, Red Kuri Squash,
Parsnip, Garlic Confit Crème Fraiche

BLACK COD / 46
Black Rice, Citrus Coconut Broth, Bok Choy,
Mushrooms, Espelette Oil

FROM THE GARDEN

STUFFED DELICATA / 28
Toasted Barley, Mushrooms, Kale, Piquillo Peppers,
Pepita Butter, Goat Cheese

FALL VEGETABLE PASTA / 32
House Made Ricotta Cavatelli, Roasted Red Kuri,
Grape Tomatoes, Sage, Black Pepper, Parmesan,
Pepita Crumble

FROM THE LAND

MARY’S DUCK BREAST / 48
Fregola Sarda, Duck Confit, Mirepoix, Sweet Potato
Puree, Scallions, Red Wine Reduction

ROASTED MARY’S CHICKEN / 36
Marble Potatoes, Haricot Vert, Bacon, Frisee, Radish,
Citrus Olive Oil, Parsley

GRILLED STRIPLOIN / 52
Garlic Mashed Potato, Sauteed Kale, Black Garlic
Butter

SIDES 14 / EA

SPICED BABY CARROTS
Brown Sugar, Clove, Cinnamon, Nutmeg, Espelette Oil

BRAISED KALE & HARICOT VERT
Bacon, Garlic, Shallot, Chicken Broth

FRIED YAMS
Roasted Red Onion & Blue Cheese Cream, Parsley

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Mountain View Farm/Turlock; Mary’s Free Range Chicken/
Petaluma; Valley Ford Cheese Co./Valley Ford; Cypress Grove
Creamery/Arcata; Point Reyes Farmstead Cheese Co./Point Reyes
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D E S S E R T S

APPLE & PEAR CRISP / 14

Vanilla Gelato, Caramel

MIXED BERRY CHEESECAKE / 14

Strawberry Sauce, Vanilla Whipped Cream

COCONUT CARAMEL FLAN / 14

Toasted Coconut Flakes, Caramel

CHOCOLATE GANACHE TART / 14

White Chocolate Mousse, Cocoa Nibs

FIORELLO'S GELATO OR SORBET / 12

Seasonal Flavors

TEA & COFFEE

BLACK OAK ARTISAN TEA / 5

BLACK OAK 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

MAPLE WHISKEY SOUR / 18

Whisky, Lemon Juice, Egg White, Maple Syrup

ESPRESSO MARTINI / 18

Vanilla Vodka, Espresso, Kahula, Bailey's Cream



COCKTAILS / 18

TIDAL OASIS

Plantation Rum, Lime Juice, Pineapple Juice, Demerara Syrup, Angostura Bitters

WHIMSICAL BLUSH

Humboldt Vodka, Lime Juice, Grapefruit Juice, Campari, Simple Syrup

TWIST OF SMOKE

La Luna Mezcal, Lime Juice, Demerara Syrup, Cynar, Peychauds, Grapefruit Rinse

PAPER TIGER

Elijah Craig, Lemon Juice, Amaro Nonino, Amaro Montenegro

DRAFTS

MOONLIGHT "DEATH & TAXES" / 8

Santa Rosa, California

STONE DELICIOUS HAZY / 8

Sonoma County, California

FOG BELT "DEL NORTE" IPA / 8

Santa Rosa, California

WEIHENSTEPHAN / 10

Bavaria, Germany

BOTTLES & CANS

CORONA EXTRA / 7

NORTH COAST "SCRIMSHAW" PILSNER / 7

BEAR REPUBLIC RACER 5 / 7

LAGUNITAS IPA / 7

FORT POINT "VILLAGER" NA / 5

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

O'HARA'S IRISH STOUT / 7

TIOGA MOUNTAIN LAGER / 5

FOGBELT IPA or STOUT / 8

LAGUNITAS HAZY NA / 5

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.

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 / 16

Sonoma County, California

FRATELLI COSMO, PROSECCO / 16

Vittorio Veneto, Italy

WHITE

'22 CROIX, CHARDONNAY / 18

Russian River Valley, Sonoma County

'24 G&C LURTON, SAUVIGNON BLANC / 14

Healdsburg, California

'2020 RED CAR, CHARDONNAY / 16

Sonoma Coast, California

'22 APERTURE, SAUVIGNON BLANC / 20

Sonoma County, California

'23 J PINOT GRIS / 14

Sonoma County, California

ROSE

'23 VOKEL, ROSE WINE / 16

Russian River Valley, Sonoma County

RED

'21 BABY BLUE, CABERNET BLEND / 18

Sonoma County, California

MURDER RIDGE, ZINFANDEL / 16

Sonoma County, California

'18 SEEBASS FAMILY WINES MERLOT / 16

Mendocino, California

'20 RED CAR, PINOT NOIR / 16

Sonoma Coast, California

'22 FURTHERMORE, PINOT NOIR / 20

Russian River Valley, Sonoma County

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



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, 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

DELICATA & APPLE SALAD / 16

Pepita Butter, Arugula, Delicata, Pickled Apples, Goat
Cheese, Pepita Crumble

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

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