

## 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**

Chard, Brussels Sprouts, 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

## LUNCH

### **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

### **PICKLED BEET SALAD / 16**

Spiced Hazelnut Butter, Arugula, Pickled Beets, Goat Cheese

### **STEAMED MUSSELS / 24**

White Wine, Bacon, Chard, White Beans, 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

### **WINTER VEGETABLE PASTA / 28**

House Made Ricotta Cavatelli, Mushrooms, Acorn Squash, Goat Cheese Cream Sauce, Piquillo Gastrique

### **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

#### **PICKLED BEET SALAD / 16**

Spiced Hazelnut Butter, Arugula, Pickled Beets, Goat Cheese. Maple Balsamic Vinaigrette

#### **STEAMED MUSSELS / 24**

White Wine, Bacon, Chard, White Beans, Fried Arugula, Garlic, Butter, Crostini

### FROM THE SEA

#### **SEAFOOD STEW / 48**

Saffron Tomato Broth, Shrimp, Cod, Calamari, Mussels, Parsnip, Marble Potatoes, Celery Root

#### **BLACK COD / 46**

Black Rice, Citrus Coconut Broth, Bok Choy, Mushrooms, Espelette Oil

### FROM THE GARDEN

#### **GRILLED CAULIFLOWER STEAK / 28**

Parsnip Puree, Chard, White Wine, Baby Turnip, Turmeric Spice Rub, Arugula, Radish

#### **WINTER VEGETABLE PASTA / 28**

House Made Ricotta Cavatelli, Mushrooms, Acorn Squash, Goat Cheese Cream Sauce, Piquillo Gastrique

### FROM THE LAND

#### **MARY'S DUCK BREAST / 48**

Toasted Barley, Duck Confit, Brussels Sprouts, Chard, Balsamic Reduction

#### **BRAISED SHORT RIB / 48**

Confit Marble Potatoes, Haricot Vert, Frisee, Radish, Red Wine Jus, Parsley

#### **ROASTED MARY'S CHICKEN / 36**

Baby Turnips, Herb Roasted Fingerlings, Sauteed Kale, Salsa Mole

### SIDES 14 / EA

#### **ROASTED BEETS**

Whipped Goat Cheese, Balsamic Reduction, Beet Chips

#### **BRAISED KALE & HARICOT VERT**

Bacon, Garlic, Shallot, Chicken Broth

#### **FRIED BRUSSELS SPROUTS**

Pickled Apple, Apple Honey

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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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## DESSERTS

### APPLE & PEAR CRISP / 14

Vanilla Gelato, Caramel

### MIXED BERRY CHEESECAKE / 14

Strawberry Sauce, Vanilla Whipped Cream

### COCONUT CREAM PIE / 14

Toasted Coconut Flakes, Caramel, Coconut Pastry Cream

### CHOCOLATE MOUSSE CAKE / 14

Strawberry Sauce, 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

RUMPLESNUGGLER / 18

Hot Chocolate, Bailey's Irish Cream, Rumble Minze, Whipped Cream

MAPLE WHISKEY SOUR / 18

Whisky, Lemon Juice, Egg White, Maple Syrup

ESPRESSO MARTINI / 18

Vanilla Vodka, Espresso, Kahula, Bailey's Cream

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



**COCKTAILS / 18**

**SEASIDE SUNSET**

Humboldt Vodka, Cointreau, Lemon Juice, Orange Juice, Pineapple Juice, Grenadine

**PURPLE HAZE**

Empress Gin Indigo, Crème De Violette, Lemon Juice, Lime Juice, Simple Syrup, Egg White, Club Soda

**FROSTED SMOKE**

La Luna Mezcal, Orange Juice, Crème De Gingebrem, Sprite

**CAMPFIRE**

Elijah Craig, Lemon Juice, Maple Syrup, Ginger Beer, Toasted Marshmallow

**DRAFTS**

**MOONLIGHT "DEATH & TAXES" / 8**

Santa Rosa, California

**STONE DELICIOUS HAZY / 8**

Sonoma County, California

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

Santa Rosa, California

**3RD STREET PILSNER / 8**

Santa Rosa, 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**

**HOLY GHOST PILSNER / 8**

**LAGUNITAS HAZY NA / 5**

**FORT POINT "VILLAGER" 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](http://www.P65Warnings.ca.gov/alcohol).

C O A S T  
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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 SENSES, CHARDONNAY / 22**

Sonoma Coast, California

**'24 G&C LURTON, SAUVIGNON BLANC / 14**

Healdsburg, California

**'20 RED CAR, CHARDONNAY / 16**

Sonoma Coast, California

**'22 APERTURE, SAUVIGNON BLANC / 20**

Sonoma County, California

**'23 PAUL MATHEW VINEYARDS, VIOGNIER / 18**

Russian River Valley, California

ROSE

**'24 SAINI, ROSE OF GRENACHE / 16**

Dry Creek Valley, Sonoma County

RED

**'21 BABY BLUE, CABERNET BLEND / 18**

Sonoma County, California

**MURDER RIDGE, ZINFANDEL / 18**

Mendocino 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



## MOCKTAILS

### BEE'S EASE

Lavendar-Mint Syrup, Lemon Juice, Honey Syrup, Club Soda / 12

### GREEN REFRESHER

Cucumber, Green Tea, Apple Juice, Simple Syrup, Lime Juice / 12

### BERRY GINGER FIZZ

House-Made Berry Jam, Grapefruit Juice, Ginger Beer / 12

### CHERRY BOMB

Luxardo Cherry Syrup, Ginger Beer, Lime Juice / 12

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## 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

### **PICKLED BEET SALAD / 16**

Spiced Hazelnut Butter, Arugula, Pickled Beets, Goat  
Cheese

### **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

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RESTAURANT WEEK

**BREAKFAST:**

**SHORT RIB BENEDICT / 25**

Braised Short Rib, Poached eggs, Hollandaise,  
English Muffin, Frisee

**LUNCH:**

**CALAMARI SALAD / 15**

Fried Calamari, Mustard Greens, Red Cabbage,  
Shaved Radish, Honey Miso Vinaigrette, Furikake

**BISTRO TENDERLOIN / 25**

Watercress gremolata, Fries

**NETTLE PESTO CAVATELLI / 25**

Nettle Pesto, Mycopia Mushrooms, Cherry  
tomatoes, House Made Cavatelli

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## RESTAURANT WEEK

Dinner / 60

Choice of:

### CALAMARI SALAD

Fried Calamari, Mustard Greens, Red Cabbage,  
Shaved Radish, Honey Miso Vinaigrette, Furikake

### LOCAL CHEESE

Chefs Choice 2 Cheeses, Mostarda, Truffle Honey,  
Piquillo Mustard, Crackers, Grilled Ciabatta

Choice of:

### SONOMA COUNTY PETRALE SOLE

Heirloom Potatoes, Braised Fennel, Leeks,  
Watercress Gremolata

### NETTLE PESTO CAVATELLI

Nettle Pesto, Mycopia Mushrooms, Cherry  
tomatoes, House made Cavatelli

### BISTRO TENDERLOIN

Potato Pave, Roasted Brussels Sprouts, Point  
Reyes Blue Cheese Butter

### HUCKLEBERRY TART

Local Huckleberries, Crumb Top, Vanilla Whipped  
Cream

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C O A S T

K I T C H E N



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## Croix Winemakers Dinner

### Welcome Pours

2024 Narrow Gauge Chardonnay Russian River Valley  
2023 Floodgate Pinot Noir Russian River Valley

### First

Scallop Crudo  
Lemon Custard, Blood Peach Gastrique, Brioche Crostini, Poppy Seed, Pressed Melon  
2024 12 Rows Chardonnay Ritchie Vineyard, Middle Reach, Russian River Valley

### Second

Braised Rabbit Gnocchi  
Ricotta Gnocchi, Braised Rabbit, White Wine, Mirepoix, Herb Gremolata  
2023 Ol' Manzana Pinot Noir, Manzana Vineyard, Green Valley, Russian River Vineyards

### Entree

Duck Duo  
Mary's Duck Breast, Leg of Confit Duck, Porcini Risoto, Rainbow Chard, Pickled Cherry, Kumquat Marmalade, Sunchoke Chips  
2023 Kings Ridge Road Pinot Noir, Cinghiale Vineyard, Fort Ross/Seaview  
Cinghiale Rosso Rhone Style Blend, Kick Ranch, Fountain Grove

### Dessert

Cypress Grove's Midnight Moon, Cowgirl Creamery's Red Hawk, Bellweather Farms' Carmody  
Citrus Honey, Huckleberry Compote, Brown Butter Caramel, Crackers  
"1904 Estate" Zinfandel, Croix Estate, Laguna Ridge, Russian River Valley

\$175 per person

Executive Chef  
Alan Bedient

Sous Chef  
Mamadou Dijjene

Sous Chef  
Rosa Hernandez

Water Upon Request

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## ST. PATRICK'S DAY SPECIALS

### LUNCH

#### CORNED BEEF REUBEN / 20

Corned Beef, Sauerkraut, Thousand Island, Rye, French Fries

#### SHEPHERDS' PIE / 32

Oakridge Beef, English Peas, Roasted Carrot, Mushroom Gravy, Potato Puree

### DINNER

#### SHEPHERDS' PIE / 32

Oakridge Beef, English Peas, Roasted Carrot, Mushroom Gravy, Potato Puree

#### CORNED BEEF CAVATELLI / 34

House-Made Cavatelli, Beer Cheese, Corned Beef, Grilled Cabbage

### DESSERT

#### CHOCOLATE STOUT BREAD PUDDING / 14

Vanilla Whipped Cream, Toasted Hazelnut

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## E A S T E R   B R U N C H

PASTRY BOARD / 12  
House Jam, Whipped Butter

YOGURT BOWL / 14  
Greek Yogurt, Honey, Granola, Mixed Berries

CINNAMON & VANILLA FRENCH TOAST / 18  
Maple Syrup, Whipped Crème Fraiche

PANZANELLA SALAD / 16  
Arugula, Green Bean, Cherry Tomato, Red Onion, Mint,  
Basil, Honey Sherry Vinaigrette

ASPARAGUS SALAD / 18  
Mixed Greens, Grilled Asparagus, Hard Boiled Egg, Lemon  
Vinaigrette, Goat Cheese

BISCUITS AND GRAVY / 22  
House Biscuits, Sausage Gravy, Frisee

EGGS BENEDICT / 22  
Tasso Ham, Poached Eggs, English Muffin, Tarragon  
Hollandaise, Country Potatoes

B.L.T.A. / 20  
Sourdough, Bacon, Butter Lettuce, Tomato, Avocado,  
French Fries

SHORT RIB HASH / 24  
Country Potatoes, Bell Pepper, Sauteed Onion, Short Rib,  
Sunny Side Egg

SMOKED SALMON BAGEL / 22  
Whipped Caper Cream Cheese, Smoked Salmon, Pickled  
Red Onion, Bagel