

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

Artichoke Hearts, Snap Peas, 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

.....

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 / 16

Mustard Greens, Arugula, Radichio, Snap Peas, Asparagus, Toasted Hazelnuts, Honey Miso Vinaigrette

STEAMED MUSSELS / 24

White Wine, Tasso ham, English Peas, Snow Peas, 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

HUMMUS WRAP / 18

Flour Tortilla, Hummus, Pitted Olives, Pickled Vegetables, Arugula, Olive Oil

FISH & CHIPS / 28

House Tartar Sauce, Grilled Lemon, French Fries

SPRING VEGETABLE PASTA / 28

House Made Ricotta Cavatelli, Asparagus, Artichoke Hearts, Citrus Olive Oil, Parmesan Crisp

PORK MILANESE / 24

Frisee, Radish, Arugula, Apple Honey

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

SPRING GREEN SALAD / 16

Mustard Greens, Arugula, Radichio, Snap Peas, Asparagus, Toasted Hazelnuts, Honey Miso Vinaigrette

STEAMED MUSSELS / 24

White Wine, Tasso ham, English Peas, Snow Peas, Fried Arugula, Garlic, Butter, Crostini

FROM THE SEA

SEAFOOD RISOTTO / 48

Shrimp, Cod, Calamari, Mussels, Leeks, Cherry Tomatoes, Haricot Vert, Parmesan

BLACK COD / 46

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

FROM THE GARDEN

GRILLED BROCCOLINI / 28

Basmati, Baby Carrots, Celery, Spring Onion, Mushrooms, Chili Thyme Honey

SPRING VEGETABLE PASTA / 28

House Made Ricotta Cavatelli, Asparagus, Artichoke Hearts, Citrus Olive Oil, Parmesan Crisp

FROM THE LAND

PORK TENDERLOIN / 38

Garlic Mashed Potato, Sautéed Chard, Leeks, Apple Honey

NY STRIPLOIN / 48

Confit Marble Potatoes, Braised Fennel, Baby Carrots, Garlic Puree

ROASTED MARY'S CHICKEN / 36

Fregola Sarda, Snow Peas, Cherry Tomatoes, Arugula Herb Pesto

SIDES 14 / EA

SNAP PEAS & MUSHROOMS

Garlic, Shallot, Fresno, Toasted Sesame Seeds

GRILLED ASPARAGUS

Arugula, Black Garlic Aioli, Toasted Hazelnuts

CHARRED POBLANO CHICKPEAS

Tomato Confit, Garlic, Leeks

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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



COAST KITCHEN
YOUNG DINER'S
(12 & Under)

COAST KITCHEN BURGER / 16

Oak Ridge Farms Grass Fed Beef Patty, French Fries

CHEESY BUTTERED PASTA / 14

Add Chicken / 8

GRILLED CHEESE / 12

French Fries

CHICKEN STRIPS / 14

French Fries

SIDES

.....

FRENCH FRIES / 6

FRESH FRUIT / 6

BEVERAGES

.....

MILK / 3

CHOCOLATE MILK / 4

FRESH SQUEEZED ORANGE JUICE / 5

HOT COCOA / 4

LEMONADE / 3

DESSERTS

.....

VANILLA ICE CREAM / 6

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

SPRING GREEN SALAD / 16

Mustard Greens, Arugula, Radicchio, Snap Peas,
Asparagus, Toasted Hazelnuts, Honey Miso
Vinaigrette

GRILLED SALMON WINGS / 17

Blackening Spice, Charred Lemon

SMOKED TROUT CHOWDER / 16

Potato, Fennel, Clam, Cream, Micro Greens

HUMMUS WRAP/ 18

Flour Tortilla, Hummus, Pitted Olives, Pickled
Vegetables, Arugula, Olive Oil

***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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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

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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 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

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



HALF BOTTLES

- '20 Chalk Hill Chardonnay, Healdsburg, California / 45
- '21 Banshee Pinot Noir, Healdsburg, Sonoma County / 45
- NV Roederer Estate "Estate Brut," Anderson Valley / 45

BUBBLES

- Korbel Brut, Russian River, Sonoma County / 34
- Piper Sonoma, Brut Rose, Sonoma County / 45
- Prosecco, Fratelli Cosmo, Italian / 50
- '20 J Vineyards "J Cuvee" / 75
- NV Domaine Carneros Brut Rosé / 60
- NV Roederer Estate "Estate Brut," Anderson Valley / 82
- '21 Schramsberg, Blanc De Blanc, Calistoga, California / 90

SAUVIGNON BLANC

- '24 Rodney Strong, Sonoma County / 32
- '23 St. Francis, Sonoma County / 34
- '24 Acaibo, G&C Lurton, Sonoma County / 56
- '23 Blue Rock "Baby Blue Sauvignon Blanc," Sonoma County / 60
- '22 Twomey Cellars, Healdsburg, Sonoma County / 70
- '22 Aperture, Sonoma County / 72
- '22 Coup de Foudre, Napa Valley / 85
- '23 Merry Edwards, Russian River Valley / 90
- '22 Valette, Kick Ranch, Sonoma County / 90

MERLOT

- '22 Stag's Leap, Napa / 65
- '20 Vo-Kel, Sonoma Valley / 45
- '17 G&C Lurton, Sonoma County / 60
- '19 Grgich Hills Estate "Estate Grown" Napa Valley / 105
- '21 Textbook Merlot, Napa Valley / 60
- '18 Seebass Family Wines, Mendocino County / 105

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



CHARDONNAY

- '23 Angeline Chardonnay, Sonoma County / 42
- '20 Red Car, Fort-Ross- Seaview / 65
- '23 Flowers, Sonoma Coast / 75
- '22 Croix "Narrow Gauge," Sonoma County / 75
- '22 Murder Ridge Chardonnay, Mendocino County / 72
- '23 Peay, West Sonoma Coast / 108
- '22 Senses, Sonoma Coast / 90
- '18 Pont Neuf "Point Royal" / 140
- '19 Hirsch, Fort Ross Seaview /140
- '22 Valette "Ramey," Healdsburg, California / 160
- '21 Chev, Russian River Valley / 180
- '21 Wayfarer Estate Chardonnay, Seaview-Fort Ross / 205
- '20 Hertelendy, "Woolsey Road Vineyard", Russian River Valley / 255

ALTERNATIVE WHITES

- '24 Halleck, Dry Gewarztraminer / 48
- '21 Heinz Eifel "Shine" / 52
- '24 Armand, Riesling Kabinett / 50
- '24 Von Buhl, Bone Dry Riesling / 50
- '23 Paul Mathew, Viognier, Russian River Valley / 60
- '23 Luddite, Chenin Blanc, Bot River, South Africa / 150

ROSE

- '24 Furthermore Wines, Russian River Valley /60
- '22 Line 39, California / 36
- '23 Flowers, Sonoma Coast / 80
- '22 Valette Wines, Sonoma / 90
- '23 Red Car, Sonoma Coast / 84

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



S Y R A H & R H Ô N E B L E N D S

- '19 Red Car, Syrah, Sonoma Coast / 54
- '21 Saini, Grenache, Dry Creek Valley, Sonoma County / 50
- 21' Pharaoh Moans, Red Wine, Napa Valley / 135
- '13 Trinite Estate "Acaibo" / 156*
- '16 Trinite Estate "Acaibo" / 120*

P I N O T N O I R

- '22 Paul Mathew Vineyards, Russian River / 80
- '18 Wild Hog Pinot, Fort Ross-Seaview, Sonoma County / 75
- '22 Martin Ray "Synthesis", Sonoma County / 68
- '22 Gehricke, Sonoma County / 68
- '22 Furthermore, Russian River Valley / 85
- '20 Red Car, Fort-Ross-Seaview / 82
- '23 Raen "Royal St. Robert", Sonoma County / 162
- '23 Peay, Savoy Vineyard, Anderson Valley/ 175
- '20 Valette Wines, Bush Crispo, Sonoma Coast / 180
- '22 Merry Edwards Pinot, Russian River Valley / 110
- '22 Flowers, Sonoma Coast / 120
- '21 Murder Ridge "Final Confession," Mendocino / 75
- '21 Small Vines "TBH Vineyard" Sonoma Coast / 220
- '21 Hirsch "San Andres Fault", Sonoma County / 160

Z I N F A N D E L

- '18 Wild Hog, Fort Ross-Seaview, Sonoma County / 75
- '22 Murder Ridge "Potato Patch," Mendocino / 80
- '13 Seebass Family Wines "Old Vine," Mendocino / 68
- '22 Croix "1904", Sonoma County / 90

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



C A B E R N E T S A U V I G N O N

- '21 Venge, Silencieux, Napa Valley / 140
- '21 Baby Blue, Blue Rock Vineyards, Sonoma County / 65
- '23 Martin Ray, Sonoma County / 52
- '21 Rickshaw Cabernet, Sonoma County / 30
- '21 Leviathan, Red Wine, Oakville / 120
- '22 Faust, Napa Valley / 105
- '19 Silver Oak, Alexander Valley / 175
- '19 Hamel Family Wine, Isthmus, Sonoma County / 180
- '20 The Setting, Alexander Valley / 180
- '16 Timber Cove, The Setting, Alexander Valley / 240
- '21 Valette "Oakville, Napa Valley" / 225
- '18 Continuum "Sage Mountain Vineyard," Pritchard Hill, Napa Valley / 510*
- '22 Vo-Kel "Zoella Vineyard", Alexander Valley / 80

W I N E S F R O M A R O U N D T H E W O R L D

- '23 Sartori Sella Soave Classico, Italy / 45
- '21 Vitiano "Falesco", Italy / 36
- '22 Villa Antinori "Toscana", Italy / 54
- '23 Sartori, Pinot Grigio, Italy / 45
- '23 Brookdale, White Blend, South Africa / 85
- '20 Luddite, Shiraz, Bot River, South Africa / 180



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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timber COVE

HALF SHELL SOCIAL

RAW OR GRILLED OYSTER / 4ea

Choice of: Champagne Mignonette, Cocktail Sauce or Garlic Confit Herb Butter

PASSED CANOPES:

DEVILLED EGGS

SoCo Bacon, Chives

GRILLED PITA & HUMMUS

House Hummus, Olive Tapenade

FEATURED COCKTAIL:

APEROL SPRITZ

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timber COVE

JULY 4th BARBEQUE BUFFET

MIXED GREEN SALAD

Carrot, Radish, Pecorino, Toasted Almonds, Honey Sherry Vinaigrette

HOUSE POTATO SALAD

Fingerlings, Bacon, Egg, Scallion, Whole Grain Mustard, Mayonnaise

BARBEQUE PORK RIBS

House Barbeque Sauce

HERBED MARY'S CHICKEN

GRILLED BEEF SAUSAGE

GRILLED CORN

MACARONI & CHEESE

BREAD ROLLS

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