

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 / 2
Add Bananas / 2

HOUSE MADE WAFFLES / 18

Strawberry 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

Grilled Corn, Poblano, Cotija, Cilantro

EGGS ANY STYLE* / 18

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

BREAKFAST SANDWICH / 20

Pork Belly, Fried Egg, Cheddar, Garlic 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

SUMMER MELON SALAD / 16

Arugula, Honeydew, Watermelon, Cantaloupe, Mint, Champagne Vinaigrette, Feta, Spiced Pepitas

STEAMED MUSSELS / 24

White Wine, Bacon, Grilled Corn, Cherry Tomato, 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, French Fries

FISH & CHIPS / 28

House Tartar Sauce, Grilled Lemon, French Fries

SUMMER VEGETABLE PASTA / 28

House Made Ricotta Cavatelli, Artichoke Hearts, Olive Tapenade, Sundried Tomato Pesto, Parmesan Bread
Crumb

PORK MILANESE / 24

Frisee, Radish, Arugula, Apple Honey

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 RILLETES / 20

Salsa Verde, Micro Greens, Ciabatta

ROMAINE CAESAR SALAD / 14

Rosemary Caesar Dressing, Parmesan, Croutons

SUMMER MELON SALAD / 16

Arugula, Honeydew, Watermelon, Cantaloupe, Mint,
Champagne Vinaigrette, Feta, Spiced Pepitas

STEAMED MUSSELS / 24

White Wine, Bacon, Grilled Corn, Cherry Tomato,
Fried Arugula, Garlic, Butter, Crostini

FROM THE SEA

STEELHEAD TROUT / 48

Toasted Barley, Tomato Confit, Grilled Poblanos,
Scallions, Chimichurri

BLACK COD / 46

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

FROM THE GARDEN

GRILLED SUMMER SQUASH / 28

Basmati, Baby Carrots, Celery, Scallion, Mushrooms,
Chili Thyme Honey

SUMMER VEGETABLE PASTA / 28

House Made Ricotta Cavatelli, Artichoke Hearts,
Olive Tapenade, Sundried Tomato Pesto, Parmesan
Bread Crumb

FROM THE LAND

PORK TENDERLOIN / 38

Morita Polenta, Sauteed Chard, Bacon, Leeks,
Pickled Apple

GRILLED RIBEYE / 54

Truffle Mashed Potato, Summer Squash, Herb
Gremolata

ROASTED MARY'S CHICKEN / 36

Black Bean Puree, Cherry Tomatoes, Basmati,
Charred Tomatillo Sauce, Cilantro

SIDES 14 / EA

GRILLED CORN

Cotija, Espelette Aioli, Crispy Shallots

SMASHED FINGERLINGS

Garlic Confit, Fried Rosemary

CHARRED POBLANO CHICKPEAS

Tomato Confit, Garlic, Leeks

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Petaluma; Valley Ford Cheese Co./Valley Ford; Cypress Grove
Creamery/Arcata; Point Reyes Farmstead Cheese Co./Point
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DESSERTS

PEACH CRISP / 14

Vanilla Gelato, Caramel

STRAWBERRY CHEESECAKE / 14

Graham Cracker Crust, Strawberry Sauce, Vanilla Whipped Cream

COCONUT CREAM PIE / 14

Toasted Coconut Flakes, Caramel, Coconut Pastry Cream

GLUTEN FREE CHOCOLATE ESPRESSO CAKE / 14

Toasted Oat & Nut Crust, Raspberry Whipped Cream

FIORELLO'S GELATO OR SORBET / 12

Seasonal Flavors

TEA & COFFEE

BLACK OAK ARTISAN TEA / 5

BLACK OAK ROASTERS COFFEE / 5

DESSERT & FORTIFIED WINE

INNISKILLIN ICE WINE / 28

Niagara Peninsula

FONSECA "RUBY PORT" PORTO / 15

Gaia, Portugal

ALVEAR PEDRO XIMENEZ / 18

Spain

TAYLOR FLADGATE

10 YR OLD TAWNY PORTO / 12

Oporto, Portugal

AFTER DINNER DRINKS

RUMPLESNUGGLER / 18

Hot Chocolate, Bailey's Irish Cream, Rumpel 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

SUMMER MELON SALAD / 16

Arugula, Honeydew, Watermelon, Cantaloupe, Mint,
Champagne Vinaigrette, Feta, Spiced Pepitas

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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COCKTAILS / 18

LAVENDER BREEZE

Humboldt Vodka, Lemon Juice, Lavander Syrup, Honey Syrup, Club Soda

BLUSH & BLOOM

New Amsterdam Gin, Strawberry Infused Aperol, Paulaner Grapefruit Radler, Strawberries

OAXACA GOLD

La Luna Mezcal, Orange Juice, Cointreau, Carrot Orange Apple Juice, Lime Juice, Simple Syrup, Salted Rim

PINK TIDE

Plantaray Rum, Guava Necter, Coconut Milk, Lime juice, Ginger Beer

DRAFTS

EAST BROTHER'S OATMEAL STOUT / 8

Richmond, California

STONE DELIOUS HAZY / 8

Santa Rosa, California

FOG BELT "DEL NORTE" IPA / 8

Santa Rosa, California

ALMANAC, TRUE CALIFORNIA LAGER / 8

Alameda, 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

'25 SAINI, ROSE OF GRENACHE / 16

Dry Creek Valley, Sonoma County

RED

'21 BABY BLUE, BLUE ROCK VINEYARDS

CABERNET BLEND / 18

Alexander Valley, Sonoma County

'22 QUIVIRA, ZINFANDEL / 18

Dry Creek Rd, Sonoma County

'18 SEEBASS FAMILY VINEYARDS, MERLOT / 16

Mendocino County, California

'19 RUSSIAN RIVER ROYALE, PINOT NOIR / 16

Russian River, California

'24 ALMA FRIA, PINOT NOIR / 20

West Sonoma Coast, California

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



HALF BOTTLES

- '23 Martin Ray, Pinot Noir, Sonoma Coast / 32
- '21 Beringer Vineyards, Cabernet Sauvignon, Knights Valley / 42
- '20 Chalk Hill Chardonnay, Healdsburg, California / 45
- '21 Banshee Pinot Noir, Healdsburg, Sonoma County / 45
- NV Roederer Estate "Estate Brut," Anderson Valley / 45
- Billecart Salmon, Le Reserve, France / 95

B U B B L E S

- Zonin, Non-Alcohol Sparkling, Italy / 28
- 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 Roederer Estate "Estate Brut," Anderson Valley / 82
- '21 Schramsberg, Blanc De Blanc, Calistoga, California / 90
- NV Laurent-Perrier Brut, La Cuvee, France / 150
- '18 Pieter Ferreira, Birdsong Rose, South Africa / 150
- Billecart-Salmon, Le Reserve, France / 160
- '19 Martin Ray Brut Rose, Sonoma Coast / 180
- NV Laurent-Perrier Rose, France / 240

S A U V I G N O N B L A N C

- '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
- '23 Merry Edwards, Sauvignon Blanc, Anderson Valley / 82
- '22 Coup de Foudre, Napa Valley / 85

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



M E R L O T

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

C H A R D O N N A Y

- '23 Angeline Chardonnay, Sonoma County / 42
- '20 Red Car, Fort-Ross- Seaview / 65
- '23 Murder Ridge, Perli Vineyards, Mendocino / 72
- '23 Flowers, Sonoma Coast / 75
- '22 Croix "Narrow Gauge," Sonoma County / 75
- '23 Merry Edwards, Chardonnay, Anderson Valley / 84
- '22 Senses, Sonoma Coast / 90
- '23 Peay, West Sonoma Coast / 108
- '23 Wayfarer, WF2 Chardonnay, Fort Ross-Seaview / 110
- '18 Pont Neuf "Point Royal" / 140
- '19 Hirsch, Fort Ross Seaview /140
- '21 Chev, Russian River Valley / 180
- '21 Wayfarer Estate Chardonnay, Seaview-Fort Ross / 205
- '20 Hertelendy, "Woolsey Road Vineyard", Russian River Valley / 255
- '18 Aurata, Antica Terra, Willamette Valley, Oregon / 260*

A L T E R N A T I V E W H I T E S

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

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



ROSE

- '22 Line 39, California / 36
- '24 Saini Vineyards, Rose of Grenache, Dry Creek Valley, Sonoma County / 48
- '24 Furthermore Wines, Russian River Valley / 60
- '23 Flowers, Sonoma Coast / 80
- '23 Red Car, Sonoma Coast / 84
- '22 Valette Wines, Sonoma / 90

SYRAH & RHÔNE BLENDS

- '19 Red Car, Syrah, Sonoma Coast / 54
- '21 Saini, Grenache, Dry Creek Valley, Sonoma County / 50
- 21' Pharaoh Moans, Red Wine, Napa Valley / 135

PINOT NOIR

- '22 Martin Ray "Synthesis", Sonoma County / 68
- '22 Gehricke, Sonoma County / 68
- '21 Murder Ridge "Final Confession," Mendocino / 75
- '22 Paul Mathew Vineyards, Russian River / 80
- '22 Furthermore, Russian River Valley / 85
- '24 Belle Glos, Dairyman, Russian River Valley / 98
- '22 Merry Edwards Pinot, Russian River Valley / 120
- '22 Flowers, Sonoma Coast / 120
- '21 Emeritus, Pinot Hill, Sonoma County / 126
- '21 Valette Wines, Sonoma Coast / 150
- '21 Hirsch "San Andres Fault", Sonoma County / 160
- '23 Peay, Savoy Vineyard, Anderson Valley/ 175
- '22 Senses, Kanzler Vineyard, Sonoma County / 175
- '20 Valette Wines, Bush Crispo, Sonoma Coast / 180
- '23 Wayfarer, The Estate, Fort Ross- Seaview / 210
- '22 Senses, MCM88, Sonoma County / 210
- '21 Small Vines "TBH Vineyard" Sonoma Coast / 220

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



Z I N F A N D E L

- '13 Seebass Family Wines "Old Vine," Mendocino / 68
- '22 Quivira Vineyards, Zinfandel, Sonoma County / 64
- '21 County Line, Sonoma Coast / 72*
- '18 Wild Hog, Fort Ross-Seaview, Sonoma County / 75
- '22 Croix "1904", Sonoma County / 90

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

- '23 Martin Ray, Sonoma County / 52
- '21 Baby Blue, Blue Rock Vineyards, Sonoma County / 65
- '22 Vo-Kel "Zoella Vineyard", Alexander Valley / 80
- '22 Faust, Napa Valley / 105
- '16 Trinite Estate "Acaibo" / 120*
- '22 Alma Fria, Sonoma Coast / 85
- '23 Aperture, Sonoma County / 105
- '21 Venge, Silencieux, Napa Valley / 140
- '13 Trinite Estate "Acaibo" / 140*
- '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
- '20 Ketcham Vineyards, Cabernet, Alexander Valley / 255
- '18 Continuum "Sage Mountain Vineyard," Pritchard Hill, Napa Valley / 510*

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

- '21 Vitiano "Falesco", Italy / 36
- '23 Sartori Sella Soave Classico, Italy / 45
- '23 Sartori, Pinot Grigio, Italy / 45
- '22 Villa Antinori "Toscana", Italy / 54
- '23 Brookdale, White Blend, South Africa / 85
- '21 Vietti, Barolo, Italy / 90
- '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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LABOR DAY BUFFET

1pm-4pm

\$50/pp

STATIONARY APPETIZERS

Rock Cod Ceviche with Corn Chips

House Hummus with Pita & Olive Tapenade

Rock Cod Rillette with Grilled Ciabatta & Salsa Verdi

ENTREES

Oakridge Beef Burgers

Salmon Burgers

Impossible Burgers

SIDES

Penne Pasta Salad

Mixed Greens Salad

Fingerling Potato Salad

DESSERT

Assorted Mini Tarts

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