

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

Vanilla 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

Butternut Squash, Pepitas, 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, Herb 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 RILLETTES / 20

Salsa Verde, Micro Greens, Ciabatta

ROMAINE CAESAR SALAD / 14

Rosemary Caesar Dressing, Parmesan, Croutons

APPLE & PEAR SALAD / 16

Arugula, Pickled Apple, Roasted Pear, Apple Vinaigrette, Feta, Spiced Pepitas

STEAMED MUSSELS / 24

White Wine, Bacon, Butternut Squash, Sage, 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

FALL VEGETABLE PASTA / 28

House Made Pappardelle, Delicata Squash, Kale, Pepita Herb Pesto. Butternut Puree

CRISPY CHICKEN SANDWICH / 20

Lettuce, Pickles, Basil Aioli, French Fries, Brioche

HEIRLOOM BLT / 18

Heirloom Tomatoes, Bacon, Butter Lettuce, Herb Aioli, Sourdough, Fries

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

APPLE & PEARSALAD / 16

Arugula, Pickled Apple, Roasted Pear, Apple Vinaigrette, Feta, Spiced Pepitas

STEAMED MUSSELS / 24

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

FROM THE SEA

STEELHEAD TROUT / 48

Quinoa, Red Kuri Squash, Tomato Confit, Baby Spinach, Porcini Cream Sauce

BLACK COD / 46

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

FROM THE GARDEN

SPICED CAULIFLOWER STEAK / 28

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

FALL VEGETABLE PASTA / 28

House Made Pappardelle, Delicata Squash, Kale, Pepita Herb Pesto. Butternut Puree

FROM THE LAND

PORK TENDERLOIN / 38

Rosemary Polenta, Sauteed Spinach, Bacon, Leeks, Apple Honey

GRILLED STRIPLOIN / 54

Garlic Mashed Potato, Grilled Broccolini, Black Garlic Butter

ROASTED MARY'S CHICKEN / 36

Blood Peach Puree, Sweet Potato, Fennel, Parsnip, Smoked Olive Oil

SIDES 14 / EA

SAUTEED HARICOT VERT

Caramelized Onion Aioli, Crispy Shallots

SMASHED MARBLE POTATOES

Rosemary, Thyme, Oregano, Butter, Crème Fraiche

SQUASH TRIO

Butternut, Red Kuri, Delicata, Chile Thyme Honey, Candied Pecans

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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

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

APPLE & PEAR SALAD / 16

Arugula, Pickled Apple, Roasted Pear, Apple
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

Water Upon Request

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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



COCKTAILS / 18

HOCUS POCUS

Mahina Rum, Blueberry Syrup, Lime Juice, Orgeat Syrup, Mr. Black, Angostura Bitters, Nutmeg

WITCHES BREW SANGRIA

Cherry Juice, Luxardo Cherry Liqueur, Pomegranate Juice, Zinfandel, Orange Juice, Soda Water, Chamoy Rim

BLACK WIDOW MARGARITA

El Jimador, Blackberry Puree, Cointreau, Lime Juice, Simple Syrup, Salted Rim

VAMPIRE'S KISS

Humboldt Vodka, Hibiscus Syrup, Lemon Juice, Cointreau, Orange Bitters,

DRAFTS

GUINNESS / 12

Dublin, Ireland

STONE DELIOUS HAZY / 8

Santa Rosa, California

FOG BELT "DEL NORTE" IPA / 8

Santa Rosa, California

WEIHENSTEPHANER HEFEWEISSBIER / 8

Weihenstephan, Germany

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

ALMANAC BIG LOVE / 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 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

ZONIN, PROSECCO / 16

Italia

WHITE

'24 RED CAR, CHARDONNAY / 22

Sonoma Coast, California

'24 G&C LURTON, SAUVIGNON BLANC / 14

Sonoma County, California

'24 BACKHOUSE, CHARDONNAY / 12

Sonoma Coast, California

'23 APERTURE, SAUVIGNON BLANC / 22

Sonoma County, California

'24 ARMAND, RIESLING / 18

Von Buhl, Germany

ROSE

WHISPERING ANGEL, ROSE OF PINOT NOIR/ 14

Napa, California

RED

'22 BABY BLUE, CABERNET SAUVIGNON / 18

Sonoma County, California

'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



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



HALF BOTTLES

- '21 Beringer Vineyards, Cabernet Sauvignon, Knights Valley / 42
- '20 Chalk Hill Chardonnay, Healdsburg, California / 45
- NV Roederer Estate "Estate Brut," Anderson Valley / 45
- Merry Edwards, Pinot, Anderson Valley / 60

B U B B L E S

- Zonin, Non-Alcohol Sparkling, Italy / 28
- Piper Sonoma, Brut Rose, Sonoma County / 45
- '20 J Vineyards "J Cuvee" / 75
- NV Roederer Estate "Estate Brut," Anderson Valley / 82
- Taittinger, Brut Champagne, France / 90
- '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 Acaibo, G&C Lurton, Sonoma County / 56
- '23 Blue Rock "Baby Blue Sauvignon Blanc," Sonoma County / 60
- '22 Aperture, Sonoma County / 72
- '23 Merry Edwards, Sauvignon Blanc, Anderson Valley / 82
- '22 Coup de Foudre, Napa Valley / 85

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 O A S T
K I T C H E N

C H A R D O N N A Y

- '20 Red Car, Fort-Ross- Seaview / 65
- '23 Murder Ridge, Perli Vineyards, Mendocino / 72
- '24 Flowers, Sonoma Coast / 75
- '23 Merry Edwards, Chardonnay, Anderson Valley / 84
- '22 Senses, Sonoma Coast / 90
- '23 Boheme, Taylor Ridge, Sonoma County / 100
- '23 Peay, West Sonoma Coast / 108
- '23 Wayfarer, WF2 Chardonnay, Fort Ross-Seaview / 110
- '18 Pont Neuf "Point Royal" / 140
- '23 Hirsch, Fort Ross Seaview /140
- '21 Chev, Russian River Valley / 180
- '20 Wayfarer Estate Chardonnay, Seaview-Fort Ross / 205
- '20 Hertelendy, "Woolsey Road Vineyard", Russian River Valley / 255

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
- '23 Paul Mathew, Viognier, Russian River Valley / 60
- '23 Luddite, Chenin Blanc, Bot River, South Africa / 150

R O S E

- '24 Furthermore Wines, Russian River Valley / 60
- '25 Vo-ke!, Rose of Pinot / 45
- '25 Flowers, Sonoma Coast / 80
- '23 Red Car, Sonoma Coast / 84
- '25 Valette Wines, Sonoma / 90

S Y R A H & R H Ô N E B L E N D S

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

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

P I N O T N O I R

- '25 Martin Ray "Synthesis", Sonoma County / 68
- '24 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*
- '23 Merry Edwards Pinot, Russian River Valley / 120
- '23 Flowers, Sonoma Coast / 120
- '23 Boheme, Occidental Hills, Sonoma County / 124
- '21 Emeritus, Pinot Hill, Sonoma County / 126
- '20 Valette Wines, Sonoma Coast / 150
- '23 Hirsch "San Andres Fault", Sonoma County / 160
- '23 Peay, Savoy Vineyard, Anderson Valley/ 175
- '22 Senses, Kanzler Vineyard, Sonoma County / 175
- '21 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

Z I N F A N D E L

- '13 Seebass Family Wines "Old Vine," Mendocino / 68*
- '22 Quivira Vineyards, Zinfandel, Sonoma County / 64
- '20 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
- '23 Faust, Napa Valley / 105*
- '22 Alma Fria, Sonoma Coast / 85
- '23 Aperture, Sonoma County / 105
- '21 Venge, Silencieux, Napa Valley / 140
- '19 Silver Oak, Alexander Valley / 175
- '19 Hamel Family Wine, Isthmus, Sonoma County /180
- '20 The Setting, Alexander Valley / 180*
- '21 Valette "Oakville, Napa Valley" / 225
- '20 Ketcham Vineyards, Cabernet, Alexander Valley / 255

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

Thanksgiving

Starters

Choice of:

POTATO & LEEK SOUP

Cream, Buttered Leeks, Crème Fraiche, Crispy Potato

APPLE & PEAR SALAD

Arugula, Pickled Apple, Roasted Pear, Apple Vinaigrette, Feta, Spiced Pepitas

DRESSED OYSTERS

Pickled Beet Gremolata, Chervil, Tarragon, Citrus Olive Oil

Entrees

Choice Of:

ROASTED TURKEY BREAST

Confit Marble Potatoes, Cranberry Raspberry Compote, Turkey Gravy

SPICED CAULIFLOWER STEAK

Quinoa, Mushroom, Kale, Apple Honey

SMOKED BLACK COD

Toasted Barley, Tomato Confit, Leeks, Rainbow Chard

Sides

Family Style

HARICOT VERT

Fermented Chile Honey, Toasted Almonds, Crispy Shallots

BRIOCHE BREAD PUDDING

Turkey Broth, Herbs, Mirepoix

CRÈME FRAICHE & CHIVE MASHED POTATO

Turkey Gravy

Dessert

Choice of:

PUMPKIN CHEESECAKE

Caramel, Spiced Whipped Cream

GELATO or SORBET

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