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
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
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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

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 RILLETTES / 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, CandiedPecans

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DESSERT

PEACH CRISP / 14
Vanilla Gelato, Caramel

SEASONAL CRÈME BRULEE / 14
Toasted Sugar, Cream

KEY LIME PIE / 14
Lime Zest, Caramel, Whipped 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, Rumple Minze, Whipped Cream

MAPLE WHISKEY SOUR / 18
Whisky, Lemon Juice, Egg White, Maple Syrup

ESPRESSO MARTINI / 18
Vanilla Vodka, Espresso, Kahula, Bailey's Cream

GREAT ROOM

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

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timber cove

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

COAST
KITCHEN

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.

COAST
KITCHEN

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

timber cove

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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COAST

KITCHEN

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

BUBBLES

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

SAUVIGNON BLANC

’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

MERLOT

’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

CHARDONNAY

'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

ALTERNATIVEWHITES

'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

ROSE

'24 Furthermore Wines, Russian River Valley / 60

'25 Vo-kel, Rose of Pinot / 45

'25 Flowers, Sonoma Coast / 80

'23 Red Car, Sonoma Coast / 84

'25 Valette Wines, Sonoma / 90

SYRAH & RHÔNE BLENDS

'21 Red Car, Syrah, Sonoma Coast / 54

'23 Saini, Grenache, Dry Creek Valley, Sonoma County / 50

21' Pharaoh Moans, Red Wine, Napa Valley / 135

PINOT NOIR

’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

ZINFANDEL

’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

CABERNET SAUVIGNON

’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

WINES FROM AROUND THE WORLD

’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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