

## STARTERS

### **GF** PORK BELLY TACOS

cabbage, roasted corn avocado chimichurri, pineapple salsa, corn tortillas (3 tacos)... 10

### **GF** SPICY ASIAN RIBS

Spicy plum glaze, sesame seeds 14

### CRISPY ARTICHOKE HEARTS

Fresh hearts, Uinta 801 batter, garlic aioli 9.50

### **V** ROSEMARY GARLIC FRIES

shoestrings, fresh garlic, fresh parmesan, scallion, chimichurri aioli (Vegan: vegan parmesan, black garlic vin) 8.50

## SMALL PLATES | SALADS | SOUPS

### **GF** LAMB "LOLIPOP" CHOPS

Charbroiled, minted yogurt, English pea salad 18

### **GF** CHIPOTLE SMOKED PORK BELLY

Muscat honey, frisee, lime vinaigrette, cheesy grits 13

### **V GF** SONOMA SALAD

Local greens, Red & Gold beets, goat cheese, candied walnut, gravestain apple, onion vinaigrette full 13 half 7

### **V GF** HEALDSBURG SALAD

Point Reyes bleu, blackberry, roasted corn, toasted pepitas, local greens, candied pecan, black garlic vinaigrette full 14 half 8

### **GF** KENWOOD CAPRESE

Heirloom tomato, Strawberry, grapes, House mozzarella, Basil, mint, white truffle oil, citrus 13

### **V GF** ASIAN CHICKEN SALAD

crispy chicken, greens, cabbage, shitake mushroom, cuties, wasabi almonds, cucumber, onion, miso ginger vinaigrette, wonton, spicy plum sauce full 17 half 10

## DOME OVEN PIZZA

\*\*Gluten free crust is available upon request

### SONOMA MARGARITA

San Marzanno tomato, fresh mozz, fresh basil 12

### SAUSAGE & PEPPER

House sausage, fresh mozz, San Marzanno tomato, Peruvian cherry pepper 14

### BBQ CHICKEN

bacon, scallion, fresh mozz, grilled chicken, spicy BBQ, cilantro 14

### MUSHROOM & GOAT CHEESE

Pesto, portabellos, shitakes, creamy goat cheese, garlic jam, frisee, white balsamic 15

### SPINACH STUFFED MUSHROOMS

roasted portabello mushrooms, creamy spinach, bacon, herbed parmesan crust 15

### CALAMARI FRITTI

with sweet chili sauce 13

### **GF** CREAMY SPINACH DIP

Spinach, bacon dip with tortilla chips 12

### **V** FLATBREAD W/DIPS

Dome oven herbed flatbread, roasted red pepper hummus, virgin oil, garlic jam 9

### SPRING COBB SALAD

Creole grilled chicken, greens, tomato, cucumber, apple, grapes, red onion, avocado, bleu cheese, bacon, boiled egg, herbed croutons, sunflower seeds, creamy garlic dressing 17

### **GF** BLACKENED PACIFIC SNAPPER SALAD

fresh roasted corn, heirloom tomato, cucumber, boiled egg, queso fresco, roasted jalapeno, red onion, local greens, cilantro lime vinaigrette 19

### DUNGENESS CRAB CHOWDER

Corn three ways, potato, bacon, house crackers 12

### **GF** CHICKEN TORTILLA SOUP

Jack, avocado, crema, chips 9

### **GF** STEAK CARPACCIO

pepper/fennel crusted thin prime tenderloin, virgin oil, arugula, roasted tomato, fresh mozzarella, black garlic vinaigrette, parmesan Reggiano 16

### **GF** CEVICHE

roasted octopus, shrimp, jalapeno, onion, apple, cucumber, cilantro, lime juice and avocado with tortilla chips 15

### LAMB & FETA

white sauce, roasted lamb, feta cheese, grilled artichoke, roasted tomato, oregano, basil, arugula & black garlic vinaigrette 16

### PEPPERONI

San Marzano tomato sauce, fresh mozzarella, uncured pepperoni, roasted garlic 14

### **V** VEGAN PIE

San Marzano tomato sauce, heirloom tomato, roasted tomato, shitake mushroom, vegan mozzarella 15

## HAND-HELD

Each served with shoestring or sweet potato fries

### CHICKEN PARMESAN

crispy fried chicken, red sauce, mozzarella. shredded lettuce, tomato, brioche 12

### STEAK CAPRESE

Garlic broiled steak, pesto aioli, roasted red pepper, roasted tomato, fresh mozzarella, arugula, onion vinaigrette, toasted roll 17

### COUNTRY FRIED CHICKEN SANDWICH

Sonoma pepperjack, citrus aioli, arugula, tomato, onion, smoked peppered bacon, brioche 13

### GF CHEESEBURGER

Niman Ranch burger, cheddar, lettuce, tomato, onion, brioche 13

### GF SONOMA BURGER

Niman Ranch burger, pepperjack cheese, roasted red pepper, smoked ham, arugula, tomato, red onion, brioche 15

### V VEGGIE BURGER

"Impossible" 100% plant based patty, whole grain toasted bun, chipotle avocado spread, tobacco onion, shredded lettuce, tomato 17

## ENTREES

### SONOMA POMODORO

Heirloom tomato, roasted tomato, fresh basil, chili butter, spaghetti 18

### A PASTA MELISS'

crispy chicken, Creole cream, spaghetti, shitake, bell pepper, andouille sausage 23

### EGGPLANT PARMESAN

crispy eggplant, fresh mozz, San Marzanno tomato, pesto & arugula spaghetti, black garlic vin 18

### BURATTA RAVIOLIS

buratta mozzarella, roasted tomato, basil, arugula, toasted pine nuts, black truffle oil 24

### A BACON, JALAPENO MAC & CHEESE

applewood smoked bacon, jalapeno, garlic parmesan and sourdough crust 18

### MAC & CHEESE & STEAK &...

Bourbon and bleu mac & cheese, caramelized onion, bacon, sliced garlic steak, sourdough crust 28

### SHRIMP SCAMPI PASTA

pancetta, garlic, butter, white wine, heirloom tomato, grapes, pesto, spaghetti with parmesan Reggiano 28

### GF KUROBUTA PORK

beer brined & twice cooked chop (cooked to medium), apple brandy BBQ glaze, cheesy poblano grits 34

## SIDES (TO SHARE)

### GF CHORIZO RISOTTO 8

### V GF GRILLED ASPARAGUS 12

### GF CHEESY POBLANO GRITS

Fire roasted poblano peppers, Jack & cheddar cheese, bacon drippings 7

### V ROSEMARY GARLIC FRIES 8

### GF A SPICY SHRIMP SCAMPI

Five jumbo shrimp sauteed with garlic, white wine, chili flakes 12

### GF CREAMED SPINACH

applewood bacon, parmesan crust 9

### GF ARTICHOKE FETA

### CRUSTED CHICKEN

Charbroiled Petaluma chicken, basil butter, roasted asparagus, lemon garlic orzo 26

### GF PACIFIC HALIBUT

Chili cumin potato crust, chimichurri, salad of quinoa, roasted corn, avocado, black bean, cilantro, lime 29

### GF LAMB BARBACOA

Chipotle braised and slow roasted Utah lamb shank, chorizo risotto, posole sauce 31

### GF 14OZ. RIBEYE

USDA Prime, center-cut. Asian glazed with stir fried asparagus and shitake mushrooms 44



V - is / can-be prepared Vegan GF - Gluten Free Friendly (Ask your server for the specifics) A - a bit spicy

Consuming raw or uncooked meat, fish, poultry and eggs can lead to foodborne illness