

# DINNER

## STARTERS

### **GF** PORK BELLY TACOS

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

### SPINACH STUFFED MUSHROOMS

bacon kissed parmesan spinach stuffing 12

### **GF** SPICY ASIAN RIBS

spicy plum glaze, sesame seeds 14

### CRISPY ARTICHOKE HEARTS

fresh hearts, Uinta 801 batter, garlic aioli 9.50

## SMALL PLATES | SALADS | SOUPS

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

charbroiled, mint jam, white bean|basil puree 16

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

pineapple salsa, lime vinaigrette, cabbage, cheesy grits 13

### **GF** CHICKEN TORTILLA SOUP

Jack, avocado, crema, chips 9

### **GF** CEVICHE

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

### **GF** STEAK CARPACCIO

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

### **GF** KENWOOD CAPRESE

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

## DOME OVEN FLATBREADS

\*\*Gluten free crust + 3

### SONOMA MARGARITA

San Marzano tomato, fresh mozz, fresh basil 10

### BBQ CHICKEN

bacon, scallion, fresh mozz, grilled chicken, spicy BBQ, cilantro 11

### LAMB & FETA

roasted lamb, feta cheese, grilled artichoke, roasted tomato, oregano, basil, arugula & black garlic vinaigrette 12

### **V** ROSEMARY GARLIC FRIES

shoestrings, fresh garlic, fresh parmesan, scallion, spicy fry sauce (Vegan: vegan parmesan, black garlic vin) 8

### CALAMARI FRITTI

with sweet chili sauce 13

### **GF** CREAMY SPINACH DIP

spinach, bacon dip with tortilla chips 10

### **V** FLATBREAD + HUMMUS

dome oven herbed flatbread, roasted red pepper hummus, vinaigrette dressed arugula 8

### 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

### **V** **GF** SONOMA SALAD

local greens, Red & Gold beets, goat cheese, candied walnut, gravestein 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

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

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

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

fresh roasted corn, heirloom tomato, cucumber, boiled egg, queso fresco, roasted jalapeno, red onion, local greens, cilantro lime vinaigrette 18

### PEPPERONI

San Marzano tomato sauce, fresh mozzarella, uncured pepperoni 11

### **V** THE IMPOSSIBLE

San Marzano tomato sauce, Impossible burger topping, red onion, crimini mushroom, vegan mozzarella 12

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

## HAND-HELD

Each served with shoestring or sweet potato fries

### CHICKEN PARMESAN

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

### STEAK CAPRESE

garlic broiled steak, pesto aioli, roasted tomato, fresh mozzarella, arugula, onion vinaigrette, toasted roll 17

## ENTREES

### SONOMA POMODORO

heirloom tomato, roasted tomato, fresh basil, chili butter, spaghetti 18  
ADD Shrimp 27

### PASTA CREOLE

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

### EGGPLANT PARMESAN

crispy eggplant, fresh mozz, San Marzanno tomato, pesto & arugula spaghetti 18  
Sub Crispy Chicken +4

### BURATTA RAVIOLIS

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

### MAC + CHEESE

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

### BOURBON BLEU MAC

bleu cheese, caramelized onion, bacon, sliced garlic steak, sourdough crust 26

### KUROBUTA PORK

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

## SIDES (TO SHARE)

### THE BLACK BEANS

bacon, jalapeno, red onion 7

### GRILLED ASPARAGUS 12

### CHEESY POBLANO GRITS

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

### ROSEMARY GARLIC FRIES 8

### SPICY SHRIMP SCAMPI

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

### CREAMED SPINACH

applewood bacon, parmesan crust 9

### COUNTRY FRIED CHICKEN SANDWICH

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

### CHEESEBURGER

Niman Ranch burger, cheddar, lettuce, tomato, onion, toasted bun 13

### SONOMA BURGER

Niman Ranch burger, pepperjack cheese, peppered bacon, BBQ aoli, tobacco onion, arugula, tomato, toasted bun 15

### VEGGIE BURGER

"Impossible" 100% plant based patty, toasted bun, chipotle avocado spread, tobacco onion, shredded lettuce, tomato 16

### ARTICHOKE FETA

### CRUSTED CHICKEN

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

### PACIFIC HALIBUT

chili potato crust, chimichurri, brown rice and quinoa, roasted corn, avocado, black bean, cilantro, lime 29

### LAMB BARBACOA

chipotle braised and slow roasted Utah lamb shank, black beans & Spanish rice with corn tortillas 31

### 14OZ. RIBEYE

USDA Prime, center-cut, with stir fried asparagus and cremini mushrooms 44



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

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