

BAR MENU

Charcuterie and Cheese Plate Accoutrements	26
House Made Country Sourdough Whipped Butter	6
CALIFORNIA ONION DIP SMOKED TROUT ROE GAUFRETTE POTATO CHIPS	10
Potato & Leek Soup Toasted Brioche American Caviar	18
SALAD OF LETTUCES AND HERBS GARDEN VEGETABLES CRUSHED HAZELNUTS CIDER VINAIGRETTE	15
YELLOWTAIL CRUDO Niçoise Olives Pickled Pearl Onions Preserved Lemon & Tomato Vinaigrette Basil	25
Mountain House Grass Fed Burger Pepper Jack Caramelized Onions House Pickles	21
FRIED CHICKEN SANDWICH SPICY AIOLI CABBAGE SLAW HOUSE PICKLES FRIES	19
RED WINE BRAISED SHORT RIB YUKON GOLD MASHED POTATOES SMOKED BABY CARROTS	37
ARTICHOKE RAVIOLI BASIL PISTOU TOASTED WALNUTS PARMESAN	39
Butcher Steak French Fries Brandy Peppercorn Sauce	38
SCOTTISH SALMON POACHED MUSSELS GOLDEN POTATOES CUCUMBERS SMOKED HAM	44
DESSERT	
DARK CHOCOLATE BROWNIE SUNDAE VANILLA ICE CREAM BOURBON CARAMEL	16
SELECTION OF SEASONAL HOUSE ICE CREAMS AND SORBETS	4/PER SCOOP
FRESH BAKED COOKIE	6