

white bean **soup** with cavolo nero, prosciutto & parsley pesto 9

selection of 3 **oysters** with shallot & black pepper mignonette 9

seared **ahi** tuna with radish salad, golden raisin & blood orange 17

crab arancini with spicy pimentón aioli, meyer lemon & frisée salad 12

beet salad with wild arugula, endive, citrus, smoked almonds & gorgonzola 12

chicken liver & applewood smoked bacon **mousse** with quince jam 9

mixed baby **greens** with aged balsamic & crumbled blue cheese 9



caesar salad with chopped romaine, radicchio, whole grain mustard dressing, reggiano cheese & grilled chicken 14

curried **chicken salad**, little gem lettuce, toasted almonds, dried currants, golden raisins, radish & cilantro 12

caramelized onion, mushroom & asiago cheese **pizza** 16

grilled niman ranch **cheeseburger**, onion–poppy seed bun, homemade pickles & french fries 16

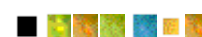
grilled **chicken** sandwich with upland cress, pickled red onion, blue cheese & walnut dressing 13

local albacore **tuna** with roasted sunchokes, scallions & watercress salsa verde 18

loch duart **salmon** with chestnut puree, braised brussels sprouts, salsify & black truffle cream 26

seared hanger **steak** with braised romanesco, almonds & warm sherry bacon vinaigrette 24

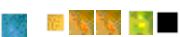
braised **chicken** ragu with orecchiette pasta, sage & pecorino romano 23



roasted fingerling **potatoes** with garlic & parsley 5

rabe with lemon & pecorino romano 5

crispy **fries** 5



calistoga organic sparkling juice 5

lemonade
peach passion fruit

republic of tea iced tea 6

mango
blackberry
pomegranate
ginger peach decaf

featured wines by the glass \$6



h₂O

voss still or sparkling
fiji artesian

small 4
large 8

grüner veltliner, hirsch, “veltliner #1” kamptal, austria 2005 biodynamic
a dry and refreshing white wine with crisp acidity from the kamptal region of austria

chardonnay, st. clement, carneros, napa valley 2005
a fantastic chardonnay that is full of bright apple and citrus zest with hints of french oak on the finish

grenache–counoise–mourvèdre, clos du caillou, rhône valley, france 2006 organic
a rosé blend from the southern rhône that is floral and racy with bright red fruits and a dry finish

pinot noir, paraiso, santa lucia highlands 2005 organic
a rich spicy pinot noir from monterey that is full of rich dark fruits and a well balanced finish

tempranillo, telmo rodriguez, “dehesa gago,” toro, spain 2006 biodynamic
an exciting wine from spain’s pioneering winemaker telmo rodriguez

an 18% gratuity will be added to parties of 6 or more
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