

PLEASE PLACE ORDERS AT BAR

## WINE

	glass	bottle
<b>Provisions Red Wine 2014</b> <i>Willow Creek, CA</i>	\$8	\$24
<b>Provisions Cabernet Sauvignon 2014</b> <i>Trinity County</i>	\$8	\$24
<b>Monument Mountain Pinot Noir 2012*</b> <i>Rio Dell, CA</i>	\$18	\$54
<b>Moonstone Crossing Wish Upon A Star 2011*</b> <i>Trinidad, CA</i>	\$16	\$48
<b>Old Growth Cellars Zinfandel 2012</b> <i>Eureka, CA</i>	\$11	\$34
<b>Old Growth Cellars Chardonnay 2014</b> <i>Trinity County</i>	\$12	\$36
<b>Provisions Chardonnay 2014</b> <i>Trinity County</i>	\$8	\$24
<b>Fieldbrook Winery Sauvignon Blanc 2016</b> <i>Fieldbrook, CA</i>	\$11	\$34
<b>Trinity River Vineyards Sauvignon Blanc 2014</b> <i>Willow Creek, CA</i>	\$10	\$30
<b>Trinity River Vineyards Rose 2016</b> <i>Willow Creek, CA</i>	\$10	\$30
1 oz. Taste	\$3	

## BEER

	pint
<b>Pabst Blue Ribbon</b> <i>USA</i> 4.7%	\$4
<b>Provisions Industrial Craft Ale</b> <i>6 Rivers Brewery . McKinleyville, CA</i> 6.0%	\$5.0
<b>California Blonde</b> <i>Eel River Brewery . Fortuna, CA</i> 5.8%	\$5.5
<b>Steelhead Extra Pale Ale</b> <i>Mad River Brewery . Blue Lake, CA</i> 5.6%	\$6.0
<b>Imperial Golden Ale</b> <i>Redwood Curtain . Arcata, CA</i> 6.8%	\$7.0
<b>IPA</b> <i>6 Rivers Brewery . McKinleyville, CA</i> 7.2%	\$6.0
<b>Macadamia Nut Porter</b> <i>6 Rivers Brewery . McKinleyville, CA</i> 6.0%	\$6.5
<b>Humboldt Cider Co.</b> <i>Eureka, CA</i>	\$7.5
4 oz. Taste \$2    Pint + Fire & Light Glass \$30	
8 oz. Glass, \$2 off pint price	



## BOTTLES TO GO

22oz Provisions Industrial Craft Ale \$7

## DRINKS FOR EVERYONE

<b>It's Alive</b> 16 oz. \$8	<b>Guayaki</b> \$2.95
<b>Kombucha</b> 8 oz. \$4.5	<b>Yerba Mate</b> (Mint, Raspberry)
<b>Martinelli's Sparkling Apple Juice</b> \$2.95	<b>Mountain Spring Water</b> \$1.00
<b>Crystal Geyser Sparkling</b> \$1.95	

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# MENU



## HUMBOLDT BAY PROVISIONS

### HAPPY HOUR

4-6 p.m. Monday - Sunday · \$1 off a regular priced beer or wine

### SHARE YOUR EXPERIENCE

Make a social media check-in on Facebook, Instagram or Yelp, show our staff and receive one free raw oyster with purchase of a regular priced beer or wine.

All day, every day. Limit one per person, per day.



Join us at our sister location, Humboldt Bay Social Club, for DIY oysters, picnic kits, and a curated selection of all-local wines, craft beers and cocktails.

900 New Navy Base Road, Samoa Peninsula | Seven Days a Week , 3:30 - 9pm

## OYSTERS provided by AquaRodeo Farms

Our fresh and raw oysters are Kumamoto and Bucksport branded oysters — both from Humboldt Bay, delivered fresh weekly. **Kumamotos** have a nutty flavor with a sweet finish. **Bucksports**, a Pacific Oyster, are briny and robust with a melon finish. Sold to-go for \$1 an oyster.

### FRESH, RAW OYSTERS \$2 each

*Please allow a minimum of 10 minutes per order of 6 oysters. Add \$0.34 for Kumamotos.*

#### First-Mate Platter - A sample of all 6 raw oysters, with one of each sauce \$10

**Traditional** - Mignonette (vinegar, shallots & black pepper)

🦪 **Habanero Sunrise** - House-made peach habanero sauce

🦪 **Humboldt Heat** - Lemon juice, horseradish, & Island Style Humboldt Hot Sauce

🦪 **Humboldt Hottie** - Emerald Humboldt Hot Sauce

**Summer Mignonette** - Cucumber, spinach, apple cider vinegar, Humboldt honey, & ginger

🦪 **Oysters à la Russe** - Locally crafted Humboldt vodka, tomatoes, chives, horseradish, & Island Style Humboldt Hot Sauce

### FRESH, BROILED BUCKSPORT OYSTERS \$3 each

*Please allow a minimum of 15 minutes per order of 6 oysters*

#### Bucksport Platter - A sample of all 6 of our broiled oysters, with each sauce \$15

**Garlic Delight** - Garlic, butter, dill, & pepper

🦪 **Humboldt Heat** - Lemon Juice, horseradish, & Island Style Humboldt Hot Sauce

**Local Fresh** - Cypress Grove Humboldt Fog, spinach, & lemon juice

**The Kyoto** - Kyoto special savory sauce topped with roe

🦪 **Blackberry Bay BBQ** - A house-made ginger, tangy barbecue sauce, with hints of blackberry

🦪 **Oysters à la Russe** - Locally crafted Humboldt vodka, tomatoes, chives, horseradish, & Island Style Humboldt Hot Sauce

### RAW + BROILED PLATTERS

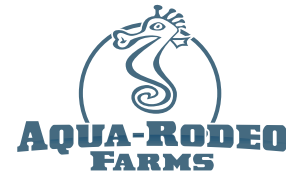
*All Bucksport. Add 34¢ per oyster for Kumamotos.*

**Captain Sebastian** - 6 raw, 6 broiled (one of each topping) \$24

**All Local** - 12 raw, 12 broiled (two of each topping) \$46

### CHEESE plate includes a taste of crackers or bread 4 Cheese Plate \$12

**A seasonal variety of goat and bovine cheeses**



### SAUCE SPONSORS

Cloud Food Labs



### BUCK-A-SHUCK

Every Tuesday from 6-8pm.

\$1 Oyster shooters with a variety of local and house-made sauces.

These oysters are served raw and not considered cooked. Consuming raw oysters may increase risk of foodborne illness. Shellfish and nuts are served and prepared at this tasting room.

## SAVORY PLATTERS

**Landjager Sausage Platter** \$18  
Landjager-style, dry cured sausage, seasonal goat cheese, pickled vegetable, and select crackers.

**Fish Brothers Salmon Platter - Blue Lake, CA** \$20  
Filet of line-caught smoked salmon served with pickled vegetables, seasonal goat cheese and select crackers.

## VEGETARIAN PLATTERS

**Fruit and Cheese Platter** \$14  
Cubed apple wedges, scandinavian-style pears, seasonal goat cheese, honey and select crackers.

**Cloud Foods Pickled Vegetables** \$18  
Garlic-dill cucumber pickles, pickled cauliflower, marinated tomatoes, our choice of seasonal cheese and select crackers.

Add Hummus \$3.5

## PIZZA PARTNER Mon-Sat 12-7 pm

**The Claudia** \$14 (Gluten-Free dough + \$6)

Smug's Pizza Company's 12-inch individual Pizza: Made with Claudia's Organic Herb pesto/walnut base (*Klamath River, CA*), Christopher Ranch Garlic (*Gilroy, CA*), mozzarella, & tomato.

## PICKLED SIDES

Cucumbers \$4.0

Pears: Scandinavian-style, sweet \$4.0

Cubed Apple Wedges \$4.0

Marinated Tomatoes \$4.0

Galric Dill Cucumber Pickles \$4.0

Pickled Cauliflower \$4.0

## SIDES

Side of bread \$2.0

Crackers \$1.5

Hummus \$3.5

Any Sauce \$0.5

Lemon \$0.5

Cheese \$3.5

## DESSERTS

Flight \$12 Taste \$3.5

### Sweet Tooth Flight

• Humboldt Chocolate Co. Truffles

• Humboldt Chocolate Co. Sea Salt & Macadamia

• Torroni di Talarico Nougat

• Sliced Pears: Scandinavian-style, sweet cinnamon

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