CAVIAR

Angler Private Batch Caviar & Banana Pancakes 97 per ounce

COLD

Ice-Cold Bivalves 30/60
Pacific Cockles, Green Sambal 17
Bluefin Tuna Nduja, Buttermilk Bread 26
Radicchio with Radicchio X.O. 18
Lettuces & Herbs with Meyer Lemon 16

HOT

Hot Fried Collar 22
Embered Oysters 36
Fried Northern Smelt 14

VEGETABLES

Grilled Brassicas with Garum 15
Angler Potato & Sauce from Sonoma Cheeses 19
Slowly Grilled Hen of the Woods Mushroom 19
Golden Straw Mushrooms in Broth 20

BREAD

Parkerhouse Rolls & Cultured Seaweed Butter 15

FISH & MEAT

Grilled Bass Filet 46
Mt. Lassen Trout 46
Grilled Hand-Dived Scallop 26 per
Whole Salt & Pepper Sea Bream 56
10 oz Dry Aged Prime Petaluma Beef 65
Whole Pasture Chicken Roasted in the Wood Oven 70

LET US COOK FOR YOU

Please note that a 20% service charge will be added to each check.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
DESSERT

Soft Serve Sundae 17
Chocolate Bar 17
Coconut Sorbet 17

AFTER DINNER DRINKS

Sweet Wine in Three Styles 65
White Russian 19

COFFEE & TEA

Sightglass Blueboon Coffee 5
Sightglass Hunky Dory Decaf Coffee 5
Herbal, Chamomile & Mint 8
Green, Spring Maofeng, Guizhou Province, China 9
Black, Golden Monkey, Fujian Province, China 8

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