**Starters**

Today's Soup

chef inspired 12

Fresh Pacific Oysters (6)
golden balsamic-shallot mignonette &
cocktail sauce 21

Garlic Crusted Calamari
tartar & cocktail sauces 18

Dungeness Crab Cakes
remoulade & cabbage slaw 19

Clams & Mussels
steamed in Wheat Ale with tomato,
chorizo & grilled ciabatta bread 22

Best Wings - spicy
gorgonzola blue cheese dressing 17

**Pasta**

Sausage Rigatoni
lamb sausage, Rancho Gordo bean ragout,
arugula, oven-dried tomatoes, chili flakes,
local olive oil & preserved lemon 27

Seafood Fettuccine
sauteed prawns, fish, clams & mussels with
mushrooms, spinach, scallops & garden
herbs - parmesan-cream sauce 29

Gnocchi - Ricotta-Potato
summer squash, roasted corn, mixed
mushrooms, wilted spinach, cherry tomatoes -
corn truffle puree 26

Pasta Avocado
Oaxacan-style linguini with avocado, garlic,
jalapeno, lime, cilantro & shaved dry Jack -
ambient temperature 21

**Salads**

Classic Wedge Salad
iceberg lettuce, Point Reyes Blue cheese
dressing, crispy bacon, pickled red onion,
cherry tomatoes & toasted croutons 17

Summer Mixed Greens
mixed greens, endive, fresh pear,
candied walnuts, gorgonzola &
pea vinaigrette 17

Heirloom Tomato Salad
with fresh grilled peaches, arugula,
frisee, burrata, pine nuts & citrus
vinaigrette 17

Whole Leaf Caesar Salad
romaine with classic dressing,
croutons & Parmesan 15

add: Skuna Bay salmon 16
add: grilled chicken breast 10

18% gratuity added to parties of 6 or more

**Lunch Plates**

Tillamook Cheeseburger
wood fire grilled - Tillamook cheddar, red
onions, lettuce & tomato - garlic-cheese
fries 19
- add bacon, avocado, fried egg $2 ea.

Classic Reuben
Calistoga Red Ale braised corned beef,
sauerkraut, Gruyere & secret sauce on
rye - garlic-cheese fries 18

Turkey & Brie
griddled smoked turkey breast & Brie,
olive-walnut relish & house-made
focaccia - garlic-cheese fries 18

Fish Tacos (3)
beer battered Alaskan halibut, coleslaw
with avocado cream & pickled onions -
handmade corn tortillas 18

Skuna Bay Salmon
over summer risotto with corn,
mushrooms, summer squash & crispy
matchstick potato garnish 35

**Sandwiches**

**Pizza**

Basil Pesto
zucchini, cherry tomatoes, basil pesto,
burrata cheese & toasted pine nuts 19

Fungi
mixed mushrooms, fontina, roasted garlic,
truffle oil & shaved Parmesan 19

Carne
Spanish chorizo, spicy fennel sausage,
caramelized onion, tomato sauce,
mozzarella 19

Prosciutto
roasted figs, mascarpone, mozzarella,
roasted garlic & arugula 19

**Sides**

Oven Seared Padron Peppers
garlic confit, sea salt & crispy pancetta 14

Grilled Broccolini - lemon oil, chili flakes,
toasted almonds 9

Grilled Baby Zucchini - cherry tomato
relish 9

Roasted Trio of Mushrooms
fresh herbs, garlic-butter sauce 9

Scalloped Potato Bake - Gruyere,
cheddar & cream 9

Summer Risotto - corn, mushrooms,
summer squash & crispy matchstick potato
garnish 13

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**Executive Chef - Santiago Garcia**