

COCKTAILS

SICILIAN ICED TEA | 16
absolut elyx vodka, averna amaro,
lemon, mint, club soda

MULE KICK | 15
avion silver, jalapeno, bitters, lime, ginger beer

GARDEN SPRITZ | 14
aperol, prosecco, soda and basil tincture

TOAST TO HEMINGWAY | 25
perrier-jouët champagne, absinthe

GOLD RUSH | 15
buffalo trace, honey, mint, lemon juice

Speciality Cocktail

CINCORO AÑEJO MANHATTAN | 32
cincoro anejo, carpano antica, angostura

SPARKLING

Schramsberg, Blanc de Noirs,
North Coast, 2017 | 23

Domaine Carneros, 'Brut',
Carneros, NV | 18

Mas de Daumas Gassac,
Rosé Frizant, Languedoc | 25

GOOD DAY FOR ROSÉ

Marin Water, Marin County, Rosé, 2020 | 13

Tormaresca 'Calafuria', Rosé, Puglia, Italy, 2020 | 13

REFRESHING WHITES

Eponymous, White Blend, Carneros 2018 | 17

Hubert Brochard, Sancerre, Loire Valley 2020 | 15

Cuvaison 'Estate', Chardonnay, Carneros, 2018 | 18

RED

Vivier, Pinot Noir, Sonoma Coast, 2017 | 17

Ghost Block 'Pelissa', Zinfandel, Oakville, 2017 | 20

Chappellet 'Mountain Cuvée', Bordeaux Blend
Napa Valley, 2019 | 20

DRAFT BEERS

Ace Perry, Guava Cider, Sebastopol CA | 8

Drake's 'Denogginizer', DbL IPA, San Leandro CA | 8

Lost Coast, Brown Ale, Eureka, CA | 8

SCAN FOR FULL COCKTAIL & WINE LIST



SMALL PLATES

MARCONA ALMONDS chili, olive oil, rosemary | 9

MARINATED OLIVES orange, garlic, herbs | 9

OYSTERS on the half shell, mignonette | 21 / 42

FARM SALAD house red wine vinegar, herbs, k+j
orchards stone fruit, pecorino nero | 15

TRIO OF ARTISAN CHEESES fruit compote
estate membrillo, honey comb, walnut toast | 19

CHARCUTERIE giardiniera, mustards, toasts | 18

TRUFFLE FRIES black truffle butter, solo
di bruna parmesan | 18

CRISPY POTATO TOSTONES david little potatoes
sauce romesco, garlic aioli | 13

REGIIS OVA CAVIAR salt cod mousseline,
red onion gastrique, potato crisp | 30

ROASTED SHISHITOS fish sauce caramel,
coriander,crispy shallots | 11

WARM BURRATA tenbrink tomatoes, tomato
marmalade, basil breadcrumbs | 24

BERRIES + CREAM champagne granita, mascarpone,
strawberry gazpacho, grilled nectarines | 17

FRIED SQUASH BLOSSOMS summer squash remoulade,
garden basil aioli | 8

BIG PLATES

FLATBREAD

burrata, roasted garlic, asparagus,
pistachios | 18

or

calabrian sausage, nardello peppers,
fromage blanc, fig | 18

TAGLIATELLE garden basil pesto,
demi sec tomatoes | 20

ACQUERELLO RISOTTO sweet corn, hobbs bacon,
english peas | 18 / 32

BLACK TRUFFLE POTATO GNOCCHI perigord truffle,
potato crispies | 44

STEAK FRITES compound herb butter
crispy fries | 38

NEW ZEALAND SALMON snap peas, roasted leeks,
garden tea gastrique | 40

FARM WAGYU BURGER shredded lettuce, avocado
bacon, cheddar, black pepper aioli | 23

WHITE TRUFFLE SUPPLEMENT AVAILABLE | 50