

COCKTAILS

PAVILION PEACH | 15

Absolut Elyx Vodka, Crème de Peche, Bitters

MORNING BREW | 16

Zaya Rum, Espresso, Cacao, Vanilla Bean

SPORT TEA | 15

Beefeater Gin, Pimm's No. 1, Watermelon, Lemon
Ginger Beer

SO PITTED | 16

Tanteo Jalapeno Tequila, Aperol, Apricot, Lime

PINEAPPLE EXPRESS | 15

Old Forester Bourbon, Pineapple, Mint, Lime

SPARKLING

Domaine Carneros, Brut, Carneros, 2015 | 18

Taittinger, Brut La Francaise, Reims, NV | 23

Schramsberg, Brut Rosé, North Coast, 2015 | 22

GOOD DAY FOR ROSÉ

Flowers, Rosé of Pinot Noir,

Sonoma Coast, 2018 | 13

AIX, (Grenache/Syrah), Provence, 2018 | 13

REFRESHING WHITES

CADE, Sauvignon Blanc, Napa Valley, 2018 | 18

Karthauserhof, Riesling, Spätlese, Mosel | 19

Delgado 'Rodgers Creek Vineyard', Chardonnay,

Sonoma Coast, 2016 | 22

RED

Truchard, Pinot Noir, Carneros, 2016 | 20

Ridge, Zinfandel, Paso Robles, 2016 | 24

Flanagan, Cabernet Sauvignon, Sonoma 2014 | 22

BEER

Modelo 'Especial' Pilsner, Mexico | 8

Mad River, 'Steelhead' Extra Pale Ale, Humboldt | 8

Lagunitas, IPA, Petaluma | 8

SNACKS | 9

HOUSE MADE OLIVE & ROSEMARY SOURDOUGH
salted butter

MARCONA ALMONDS chili, olive oil, rosemary

MARINATED OLIVES

GIARDINIERA mix of pickled garden vegetables

BLISTERED SHISHITOS sesame seeds, lime, soy

CHIPS & DIP house made crème fraiche, salmon roe
potato chips

SMALL PLATES

FARM SALAD hand cut carneros greens and herbs
pecorino cheese | 14

OYSTERS on the half shell, shallot mignonette 21 | 42

HUMMUS charred eggplant, seasonal pickles | 11

GARDEN HERB ARANCINI green goddess
pecorino cheese | 11

BRUSCHETTA goat cheese, ramp marmalade
prosciutto | 11

CALROSE RICE & REGIIS OVA SALMON ROE furikake
farm egg yolk, sesame oil | 12

TRIO OF ARTISAN CHEESES | 19

CHARCUTERIE | 18

BIG PLATES

FLATBREAD anchovy cream, corn, kalamata olive | 17

ORRECHIETTE calabrian chili, shishito pesto, pinenuts | 21

RISOTTO rock shrimp, parmesan, squash | 23

KOBE BURGER potato bun, cheddar cheese, aioli
french fries & garden greens | 18

PRIME FILET MIGNON candied hazelnuts, bordelaise
roasted carrots | 49

PLEASE WEAR YOUR FACE MASK WHEN NOT SEATED AT YOUR TABLE

consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Executive Chef Aaron Meneghelli | Chef de Cuisine Jacob Benavides