

COCKTAILS

MULE KICK | 15
wheatley vodka, jalapeno, bitters, lime, ginger beer

CINN-BAD | 16
el silencio mezcal, milagro tequila, cinnamon
ginger, lemon

HOT MULLED WINE | 15
dickel whiskey, red wine, winter spice, honey
apple cider

FALL FOR ME | 16
buffalo trace bourbon, st. george spiced pear liqueur
spiced pear puree, cranberry

SPARKLING

Gloria Ferrer 'Anniversary', Brut Cuvée
Carneros, 2010 | 18

Schramsberg 'Blanc De Noirs'
North Coast, 2016 | 20

Mas de Daumas Gassac, Rosé Frizant
France, 2017 | 18

GOOD DAY FOR ROSÉ

Blackbird 'Arriviste', Napa Valley, 2019 | 13

AIX, Grenache/Syrah, Provence, 2018 | 13

REFRESHING WHITES

Gundlach Bundschu, Gewürztraminer
Sonoma, 2019 | 16

CADE, Sauvignon Blanc, Napa Valley, 2019 | 18

Hudson Ranch, Chardonnay, Carneros, 2018 | 20

RED

Etude, Pinot Noir, Carneros, 2017 | 20

Ghost Block 'Pelissa Vineyard', Zinfandel
Oakville, 2017 | 18

Chappellet, Proprietor's Blend, Napa, 2018 | 20

DRAFT BEERS

Allagash Saison, Portland, ME | 8

Dust Bowl "Taco Truck" Lager, Turlock, CA | 8

Hen House, Stoked! Mosaic Pale Ale, Sonoma, CA | 8

Russian River "Blind Pig" IPA, Santa Rosa, CA | 8

SMALL PLATES

MARCONA ALMONDS chili, olive oil, rosemary | 9

MARINATED OLIVES orange, garlic, herbs | 9

FARM SALAD hand cut greens, sliced fruit, herbs
red wine vinaigrette, sonoma dry jack cheese | 14

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

CHARCUTERIE giardiniera, mustards, toasts | 18

BIG PLATES

LOBSTER RISOTTO carnaroli rice, preserved lemon
fennel, parmesan | 18/36

FLATBREAD arugula pesto, delicata squash, pine nuts
roasted chicory, taleggio cheese, balsamic | 18

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

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