

Ceviches & Tartares

Crudo of Mahi Mahi, Pickled Pineapple, Annatto Seed Oil	10.5
Hamachi Ceviche with Rocoto Chili, Lime Juice, Pepitas	10.
Charred Rare Ahi, Cucumber, Avocado, Truffled Soy	10.5
Tuna Tartare, Jalapeños, Cashews, Ginger, Coconut Milk	10.5
Sweet Cortez Bay Scallop Ceviche “Mild or Screamin”	10.

New England Style “Rolls”

Warm Maine Lobster with Garlic Butter & Fennel	14.
BBQ'd Duck “l'Orange” with Fuji Apple Slaw	11.
Dungeness Crab Salad, Cucumber, Apple & Fresh Mint	12.

Skewers From The Grill

Marinated Chicken, Aji Amarillo, Mango Mustard, Toasted Pine nuts	9.5
Minted Lamb, Sweet Black Soy	10.5
BBQ'D Bacon Wrapped Scallops, Cilantro Pumpkinseed Pesto	13.5
Hanger Steak, Aji Panca, Chimichuri Sauce	12.

Small Plates

BBQ'D Oysters “Tomales Bay”	3. ea
Flash Fried Fresh Calamari, Orange Chili Gremolata	9.5
Dungeness Crab Cake, All meat / No Filler!	13.
Roasted Skinny Asparagus with White Miso Butter	9.
“Melted Cheese” with Chorizo, Cilantro Pesto & Not House Made Fritos	9.5
Fried Ipswich Clam Strips with Shishito Peppers & Lemon/Lime Aioli	10.
Arugula & Endive Salad, Apples, Walnuts & Crater Lake Smoked Blue Cheese	9.
Spinach Salad, Goat Cheese, Cracked Almonds, Warm Bacon Dressing	8.5
Grilled Fish Tacos with the usual suspects; salsa, crema, lime.....	12.
Uni & Bay Scallop “Macaroni”	11.
Steamed PEI Mussels with Coconut, Chilies & Fresh Mint	12.5
Clam & Garlic Flatbread with Bacon & Green Onions	13.
Pan Roasted Shrimp with Chilies, Lemon & Garlic	12.
Sautéed Spinach with Meyer Lemon Marmalade	9.
Dean's Salt & Pepper Baby Back Riblets	10.5
Almond Crusted Petrale Sole, Lemon Caper Butter, Wilted Spinach	13.
Caramelized Salmon with Miso Vinaigrette & Exotic Mushrooms	13.
Willi's French Fries, Laura Chenel Goat Cheese Ranch	7.5
Selection of Three Artisan Cheeses with White Truffle Honey	12.
Warm Sourdough Bread with Garlic Parsley Butter	5.

Corkage fee is \$15. per 750ml bottle of wine for first 2 bottles, \$25 per bottle after that.
 We will waive fee for each bottle purchased.
 18% service charge is added to parties of 6 or more.

Whites

Wines are listed in order of the body & richness

	5 oz	½ btl	btl
Sparkling (6 oz.)			
Brut – Roederer Estate Anderson Valley N.V. Crisp & elegant with pear, spice & hazelnut, fresh & lively with great finesse.	14.5		55.
Blanc de Blanc – Ramazzotti “Frizzante” Dry Creek Valley 2007 Refreshing & delicate with notes of pear & melon with subtle floral tones.	9.		40.
Brut – Veuve Clicquot Ponsardin Champagne, France N.V. Elegantly complex with layers of white fruit, dried apricots, vanilla & brioche.			85.
Brut Rosé – Schramsberg Calistoga, Napa County 2005 Fresh tropical fruits & strawberries with hints of crème fraiche & layers of citrus & pear.	16.5		65.
Sauvignon Blanc			
Geyser Peak “River Ranches” Russian River Valley 2007 Lemon, lime & citrus blossom with gooseberry & lychee with balanced bright acidity.	8.5	20.	36.
Joseph Jewell “Redwood Ranch” Alexander Valley 2008 Vibrant tropical fruit & grapefruit with a refreshing flinty finish.	10.	24.	44.
Hanna Russian River Valley 2009 Grapefruit, lychee & green apple with hints of pomelo & tropical notes.	7.25	17.5	31.
MacLeod “Indian Springs Ranch” Sonoma Valley 2008 Bright & zesty with aromas of apricot, meyer lemon & pineapple.	6.25	15.	26.
Groom Adelaide Hills, Australia 2009 Lively & crisp with bright pineapple, citrus & green apple, followed by a refreshing mineral finish.	7.	17.	30.
Chardonnay			
Jordan Russian River Valley 2007 Delicate apple, citrus, nutmeg, honey & almond well balanced with vibrant acidity.	11.25	27.	50.
Stonestreet Alexander Valley 2006 Vibrant fruit with great minerality, crisp acidity & amazing balance.	8.25	20.	36.
Francis Ford Coppola “Directors” Sonoma County 2008 Lavish & rich with ripe apple, melon & pear followed by vanilla & clove.	6.	14.5	25.
Rochioli Russian River Valley 2008 Ripe apple, tropical fruit & a touch of spice with crisp acidity.	14.5	34.5	65.
Hanzell Sonoma Valley 2006 Elegant chamomile, lemon & grapefruit with honey & hazelnut followed by a long full mineral finish.	15.5	37.	70.
Something Completely Different...			
Chenin Blanc – Leo Steen “Saini Farms” Dry Creek Valley 2008 Aromas of citrus blossom, green apple & pineapple with hints of wet stone & crisp acidity.	7.25	17.5	31.
Pinot Gris – MacMurray Sonoma Coast 2008 Fruit foreword with rich notes of fig, white peach & pear, bright & complex.	6.	14.5	25.
Albarino – Paco & Lola Rias Baixas, Spain 2008 Racy & refreshing with fresh peach, green apple & tangy apricot, perfect with seafood.	7.75	18.5	33.
Soave Superiore – Roccolo Grassi “La Broia” Verona, Italy 2006 Clean and fresh with delicate floral notes, ripe peach & stone fruit followed by racy minerality.	8.5	20.5	37.
Gewurztraminer – Arista Anderson Valley 2008 Honey-suckle & ripe fruit notes, dry with great minerality & strong acidity.	9.5	23.	42.
Riesling Spatlese – Von Hovel Mosel Saar Germany 2003 Elegant & racy with mineral & tropical notes, white peach & refreshing crisp acidity.	6.75	16.	28.

Reds

Wines are listed in order of the body & richness

5 oz ½ btl btl

Rosé

Bybee Vineyard "B" Russian River Valley 2008 Rose of pinot noir, fresh & elegant with cherry, peach & jasmine with a long clean crisp finish.	6.	14.5	25.
Toad Hollow "Eye of the Toad" Sonoma County 2008 Dry rosé of pinot noir with notes of violets & strawberries.	6.	14.5	25.

Pinot Noir

C. Donatiello Russian River Valley 2006 Balanced & seamless with spicy black pepper, dried cranberries, mocha & cherry.	7.75	18.5	33.
Tandem "Silver Pines Vineyard" Sonoma Mountain 2006 Rich dark red fruits with raspberry & tart red cherry followed by subtle earth & pine notes with a long finish.	10.25	24.5	45.
Paul Hobbs Russian River Valley 2008 Fragrant with ripe raspberry & spice, a silky texture & bright cherry & subtle earthiness with a long finish.	20.	48.	92.
MacPhail Anderson Valley 2006 Aromas of red raspberry, sour cherry & toasted nutmeg followed by a complex finish.	13.	31.	58.

Other Reds

Negroamaro – Liveli Salice Salentino, Italy 2005 Dark forest fruits with floral & pepper notes, caramel & earth with a bright finish.	8.5	20.5	37.
Merlot – Merriam "Windacre" Russian River Valley 2005 Delicious balance of earth & fruit, notes of cherry, violets & blueberries with soft tannins.	7.5	18.	32.
Cuvee – Kokomo "Bela" Sonoma County 2006 Dark & complex yet well balanced with cherry & spice followed by subtle tannins.	7.75	18.5	33.
Nebbiolo – Castello di Verduno Barbaresco, Italy 2004 Elegant & delicious with typical red currant, wild strawberry & sandalwood notes with refined tannins.			85.
Zinfandel – Saldo California 2008 Rich & ripe with aromas of black cherry & bramble fruit, soft tannins & a long lush finish.	11.75	28.	52.
Zinfandel – A. Rafanelli Dry Creek Valley 2007 Rich & briary with savory, opulent fruit, well balanced with a long lingering finish.	13.5	32.	60.
Zinfandel – Bella "Two Patch" Alexander Valley 2007 Subtle floral aromas with violet & boysenberry with a silky finish of strawberry & vanilla.	12.5	29.5	55.
Cabernet Sauvignon – Mauritson Sonoma County 2007 Rich & ripe with cassis, vanilla & ripe, red fruit followed by silky smooth tannins.	9.	21.5	39.
Bordeaux Blend – Eponymous "Macallister Vineyard" Sonoma Valley 2006 Complex layers of cassis, raspberry & spicy oak with excellent body & structure.	12.5	29.5	55.
Syrah – Verge Dry Creek Valley 2007 Rich aromatic with notes of blackberry, blueberry and spice, soft round tannins with a nice finish.	9.5	23.	42.
Red Wine – Limerick Lane "1023" Russian River Valley 2007 Zin, Syrah blend with luscious dark fruit, subtle spice, soft tannins & a long finish.	12.5	30.	56.