



start with a cocktail

- scofflaw** old overholt rye, dry vermouth, lemon, pomegranate grenadine 8
- philosopher** averna, ginger beer, lime, lemon-verbena syrup 8
- jim ginger** jim beam, canton ginger liqueur, lemon 9
- gravenstein apple sidecar** gravenstein apple brandy, d'arbo apple syrup, lemon, apple sugar rim 9
- hanky panky** bombay dry gin, carpano, fernet 9
- the benediction** prosecco, benedictine, bitters 8
- manhattan 707** buffalo trace bourbon, carpano, bitters 9
- il siciliano** absolut ruby red vodka, campari, orange and grapefruit juices 8
- lychee margarita** tequila, soho lychee liqueur, sweet & sour 9
- pomegranate cosmo** vodka, pama pomegranate liqueur, lime 9
- sebastopol sunrise** (for the kids) pineapple juice, lemon-verbena syrup, grenadine 5

wines by the glass

bubbly

- nv zonin prosecco, veneto 6
- nv roederer estate brut, anderson valley 10.25

whites

- 2008 zellina pinot grigio, friuli 6.5
- 2008 atascadero creek di ricco sauvignon blanc, lake county 7
- 2007 la cappuccina soave, veneto 7.75
- 2006 frei bros. reserve chardonnay, russian river valley 8.5

reds

- 2007 luigi baudana dolcetto, piemonte 8.5
- 2008 venturini valpolicella classico, veneto 7.25
- 2007 badia di morrona chianti classico, tuscany 8
- 2007 zonin montepulciano d'abruzzo 5.5
- 2008 county line pinot noir, sonoma coast 9.5
- 2004 scherrer old & mature vines zinfandel 9.75
- 2007 baker lane sonoma coast cuvée syrah, sonoma coast 10.25

bar bites

- mixed olives** 3
- fresh village bakery bread** house olive tapenade 3
- chicken liver pate** house croutons 6.25
- french fries** 3.5 **spicy fries** 5, **bbq fries** 5

starters & small plates

- green goddess** sweet gem romaine, croutons 8.5
- mixed little greens** red wine vinaigrette, almonds, goat cheese crostini 8
- antipasto** soppressata, prosciutto, brasola, marinated veggies 15
- shaved savoy cabbage** arugula, mustard vinaigrette, walnuts, pecorino 8.5
- grilled local calamari** charmoula, aioli, chili oil, breadcrumbs 9.5

wood-fired pizza

- margherita** tomato sauce, mozzarella, fresh basil 13
- three mushrooms** garlic, casa carolina's mint, thyme, three cheeses 14
- pepper pie** jalapenos, fingerling potatoes, mozzarella, capers, pecorino 13
- hobbs pepperoni** tomato sauce, mozzarella, basil, oregano 14
- stinging nettles** crescenza, mozzarella, garlic, thyme 15
- house sausage** tomato sauce, sensuous farms red onion, basil 14
- white shrimp** capers, garlic, tomato, chili, lemon zest, chives 16
- baby artichoke** bellwether crescenza, kalamata olives, oregano, onion 16
- spinach & nueske's bacon** bellwether farms ricotta, mozzarella 14
- add ons:** anchovy 3, farm egg 2, pancetta 3, stephen's olio 3, arugula 2, prosciutto 5, gluten-free crust 3. (not a certified gluten-free kitchen)

large plates & specials

- fresh handkerchief pasta**, pork sugo, fresh herbs 14.5
- grilled local rock cod** spicy cauliflower hash, olivada 15
- curry scented roast chicken** fingerling potatoes, spiced carrots 15
- grilled natural flat iron** arugula, potatoes, pecorino, romesco 18
- grilled lamb kebabs** roasted peppers, basmati, grilled onion, cumin sauce 17
- burger** organic meyer ranch ground chuck on foccaccia, french fries 9.5
— with local fontanella cheddar or pt. reyes blue cheese add 1