



LUNCH & DINNER

BURGERS

All burgers served with french fries, a house salad or soup of the day.

Beef Burger 12.00

All natural Angus beef, Served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion

Duck Burger 12.00

Served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion.

Lamb Burger 12.00

Served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion.

Turkey Burger 12.00

Served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion.

Portabello Burger 11.00

Served on a brioche bun with harissa aioli, lettuce, tomato, pickles & red onion.

Southwest Black Bean Burger 11.00

Served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion.

SANDWICHES

All sandwiches served with french fries, a house salad or soup of the day.

Classic Reuben 14.00

Served on marble rye with grilled corned beef, melted Swiss, sauerkraut, and thousand island dressing.

Roast Beef 13.00

Served on a sweet French roll, grilled roast beef, melted pepper jack, lettuce, tomato, onions, pickles and harrisa aioli.

French Dip 14.00

Thinly sliced roast beef stacked on a french roll with caramelized onions, grilled mushrooms, and melted Swiss cheese with au jus dip.

Braised Short Rib 13.00

Tender boneless braised all-natural Angus beef short rib served hot on a brioche bun with melted pepper jack cheese and harissa aioli.

Roasted Turkey 13.00

Grilled turkey with melted Swiss cheese, lettuce, tomato, avocado, red onions, bacon, pickles & a harissa aioli.

B.L.T 10.00

Bacon, Lettuce, Tomato on toasted sourdough bread.

Grilled Cheese 10.00

A blend of Cheddar, Pepper Jack & Swiss cheese on toasted sourdough bread.

Big Bowl of Fries 6.50

Small Bowl of Fries 4.50

Add to your fries: Truffle oil tossed with parmesan 2.00

Cheesy sauce 2.00 Fresh minced garlic with parmesan 2.00

SALADS

Add to any salad

Grilled Chicken 5.00 Grilled Prawns 6.00 Wild Salmon 6.00

House Salad

Side 5.50 Entrée 9.00

Mixed greens tossed in house-made vinaigrette, citrus herb vinaigrette, shitake ginger soy vinaigrette (contains traces of wheat in soy sauce), ranch or caesar dressing.

Caesar Salad

Side 5.50 Entrée 10.00

Chopped romaine coated with our house-made Caesar dressing (contains raw egg yolk), corn tortilla strips, parmesan cheese & fresh tomatoes.

Beet-Nik Salad 14.00

Organic sliced red & golden beets on a bed of mixed greens tossed in our citrus herb vinaigrette. Topped with roasted pistachios, citrus segments & chèvre.

Marinated Steak Salad 18.00

Bistro filet marinated in soy sauce, garlic & seasoning, over mixed greens, shredded cabbage, carrots, snow peas & water chestnuts. Tossed in our shitake ginger soy vinaigrette (contains traces of wheat in soy sauce). Topped with crispy tortilla strips & sesame seeds. Cooked to order.

Crab Louie Salad 20.00

Dungeness Crab meat, avocado, hard boiled egg, cucumbers, fresh tomatoes and asparagus served on a bed of heart of romaine lettuce & spring mix tossed with thousand island dressing.

SOUP OF THE DAY

Cup 4.50

Small Bowl 7.00

Big Bowl 12.00



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SPECIALTY SOUPS

French Quarter Gumbo 15.00

A Cajun style gumbo with andouille sausage, chicken, crawfish, onions, red bell peppers & celery served with long grain rice. This dish is based with a dark flour roux & has a smoky flavor with a bite.

Sebastopol Borscht 15.00

A hot villager's style beef-based soup with slices of golden & red beets, shredded cabbage & chunks of potato with an all-natural beef short rib and topped with sour cream.

SWEET & SAVORY CREPES

All savory crepes (a blend of buckwheat and all-purpose flour) are served with either fries, a house salad or soup of the day. Go gluten free with Buckwheat Flour for \$2.00 more.

FunGuy's 16.50

Local organic mushrooms sautéed with spinach & chèvre.

Salmon Run 16.50

Chilled lox, chèvre, tomatoes & capers topped with sour cream.

Rosemary's Chick 15.50

All-natural chicken breast marinated in garlic & rosemary with sautéed spinach, caramelized onions, mushrooms & Swiss cheese.

Mardi Gras 15.50

Andouille sausage, caramelized onions & roasted red bell peppers.

Gardener's Dream 14.50

Spinach, broccoli, carrots & Swiss cheese.

Nutella 10.00

Strawberries wrapped in a hot crepe topped with whipped cream.

Spiced Apple 10.00

Delicately cooked apples wrapped in a hot crepe topped with caramel sauce.

PASTAS

Add to any pasta

Grilled Chicken 5.00 Grilled Prawns 6.00 Wild Salmon 6.00

Coconut Curry 14.00

Penne pasta in a curried coconut milk & cream reduction with plumped cranberries, carrots, broccoli, snow peas & tomatoes. Topped with toasted almond slices & Parmesan cheese.

Tomato Basil Pasta 14.00

Roma tomatoes lightly sautéed in olive oil with minced garlic finished with fresh basil in a white wine reduction tossed with spaghetti & parmesan cheese.

Penne Pasta al Cinghiale 20.00

New York style Italian sausage, fresh tomatoes, local organic mushrooms, fresh garlic, chicken stock and chili flakes. Served with a slice of french roll.

Surf and Turf Pasta 22.00

Penne pasta in a cream sauce with prawns, andouille sausage and chicken.

Mac & Cheese 9.75

Elbow macaroni in a mix of cheddar, Swiss & pepper jack cheese. Topped with a panko parmesan crust.

ENTREES

Ribeye Steak 19.00

Pan-seared ribeye steak, rubbed with fresh herbs, topped with homemade chimichurri sauce and served with a side Caesar salad and a choice of country fried potatoes or a cup of soup.

Chicken Piccata 20.00

Chicken breast dredged in flour, cooked with lemon juice, butter and capers Served with mashed potatoes & chef's veggie selection.

Salmon Picatta 22.00

Wild Salmon dredged in flour, cooked with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

Hot Beverages

Coffee	3.50
Tea	3.50
Hot Chocolate	4.50
Espresso	2.75
Double Espresso	4.75
Cappuccino	4.00
Cafe Latte	5.00
Cafe Mocha	5.00

Cold Beverages

Fresh Brewed Iced Tea	3.50
Arnold Palmer	4.00
Orange/Apple/Cran Juice	4.00
Whole Milk	3.00
Organic Lemonade	3.50
Sparkling Water	3.50
Soft Drinks	3.00
Mexican Coca-Cola Bottle	3.50

Alcoholic Beverages

Blue Moon	7.00
Pacifico	7.00
Modelo Special	7.00
Lagunitas IPA	7.00
Wine Red or White	8.00/glass
Margaritas	11.00
Mimosa	8.00
Bloody Mary	11.00
Micheladas	8.50 (tomato juice & beer)