

DINNER

Parker House Rolls 🌾 | 10

Cultured Butter, Honeycomb, Rosemary

French Onion Soup | 15

Caramelized Onions, Gruyère, Batard

Duck Fat Potato Rosti 🌾 | 15

Apple Soubise

Togarashi Fried Brussel Sprouts 🌾 | 15

Toasted Sesame Aioli

French Fries 🌾 | 10

Beef Tallow Fried

Moroccan Chickpea Stew 🌾🌿V | 16

Dates, Heirloom Carrots, Baby Kale

Lamb Kofta 🌾 | 21

Labneh, Chimichurri, Sumac

Roasted Baby Carrots 🌾🌿 | 17

Pomegranate Glaze, Harissa Yogurt, Sunflower Seeds

Classic Caesar | 18

Romaine Hearts, Warm Country Croutons, Parmesan Reggiano, Anchovy Dressing

Burrata 🌾 | 22

Grilled Grapes, Balsamic Glaze, Grilled Bread

Salted Roasted Beets 🌾 | 18

Goat Cheese Croquette, Winter Citrus, Arugula

Roasted Winter Squash 🌾🌿V | 18

Kale Pipián, Pepitas, Pomegranate

Gnocchi Cacio e Pepe 🌾 | 24

Parsnips, Pecorino, Black Peppercorn

Hot Honey Flatbread | 27

Tomato Sauce, Calabrese Salami, Jalapeño, Mozzarella

Roasted Mushroom Flatbread 🌾 | 27

Hen of the Woods, Soubise, Calabrian Chile Oil, Parmesan Reggiano

Korean Flatbread | 27

Gochujang Sauce, BBQ Pork, Mozzarella, Pickled Onions, Herbs

Yarrow Burger | 28

Bacon Jam, Mt. Tam Cheese, Crispy Shallots, Dressed Baby Lettuces

Half Roasted Chicken 🌾 | 38

Chicken Jus, Pan-fried Gnocchi, Crispy Herbs

Wagyu Flank Steak 🌾 | 55

Tallow Fries, Chimichurri, Fried Shallots

Pan Roasted Steelhead 🌾 | 52

Fennel, Herbs, Citrus Beurre Blanc

SIGNATURE COCKTAILS

California Originals – Cocktails either created in the Golden State or featuring products grown, made, distilled or brewed here at home.

Little Prince's Pine | 16

Bourbon Whiskey, Local Herbal Amaro, Sweet Vermouth, Orange

Hawthorn Spritz | 14

White Wine Aperitif, Elderflower Liqueur, Soda Water, Grapefruit

Zero-Proof Hawthorn Spritz | 14

Alcohol-Free White Wine and Elderflower Aperitif, Soda Water, Lemon

Prairie Smoke | 18

Mezcal, Green Chartreuse, Maraschino Liqueur, Fresh Lime Juice

Monkeyflower | 16

Local Vodka, Crème De Banana Liqueur, Sherry, Lemon, Ginger Beer

Zero-Proof Monkeyflower | 16

Alcohol-Free Aperitif, Banana Syrup, Lemon, Lime, Ginger Ale

Tiger Lily | 18

Rye Whiskey, Yellow Chartreuse, Apple Brandy, Chamomile

Sierra Primrose | 16

Local Gin, Blood Orange Liqueur, Lillet Blanc, Fresh Blood Orange Juice

WINES BY THE GLASS

Roederer Estate "L'Ermitage" Sparkling Brut | 25

Anderson Valley, CA, 2019 \$25

Bisot "Crede" Brut Prosecco Superiore | 15

Valdobbiadene, Italy, 2022

Merry Edwards Sauvignon Blanc | 18

Russian River Valley, CA, 2024

Trimbach Riesling | 16

Alsace, France, 2021

Flowers Chardonnay | 19

Sonoma Coast, CA, 2023 \$19

Melville Pinot Noir | 18

Santa Rita Hills, CA, 2023

Elvio Cagno "Mondorlo" Dolcetto d'Alba | 18

Piedmont, Italy, 2023

Chappellet "Mt. Cuvée" Cabernet Sauvignon | 20

Napa Valley, CA, 2023



Gluten Free



Vegan



Vegetarian

Consuming undercooked meats, eggs and seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Gluten free buns available on request

DRAFT BEER - 11

Belching Beaver Ol' 40 Light Lager

50/50 Tahoe Pils

Deschutes Fresh Squeezed IPA

Brew Bilt Helles

Alibi Kolsch

Fall River Hex IPA

Pizza Port Chronic Amber Ale

Farmer's Garage Dweller Hazy IPA

CANNED BEER & KOMBUCHA

Golden State Mighty Dry | 10

Golden State Jamaica | 10

Moonlight Death and Taxes Black | 10

Boochcraft Grapefruit Hibiscus | 12

Boochcraft Ginger Lime | 12

Boochcraft Apple Jasmine | 12

NA CANNED BEER & CIDER

Alibi Hoppy Hour

Athletic Golden NA

Athletic Run Wild NA

Deschutes Fresh Squeezed NA

Deschutes Fresh Haze NA

Golden State Dry & Mighty

TRACTOR NA BEVERAGES | 5

Cherry Cream

Kola

Kola Light

Cucumber

Lemongrass

Blood

Orange

Root Beer

Iced Tea

Sweet Tea

Lemonade

OTHER NA BEVERAGES | 5

Diet Coke

Equator Mocha Java Drip

Equator Shakeout Decaf

Whole Milk

