

share plates

bistro sampler seared tuna tataki, tempura shrimp, skirt steak satay, crab spring roll, tobiko caviar (per person)	9
mediterranean roasted eggplant baba ganoush, hummus, sundried tomato pesto, fresh mozzarella, marinated olives, warm housemade pita bread (per person)	9
fritto misto calamari, rock shrimp, fennel, green beans, onion strings, chipotle aioli, housemade cocktail sauce	10
crab cake poppers fresh dungeness crab, tomato salsa, jalapeno aioli	10

soup & salad

spicy seafood chowder calamari, shrimp, ahi, salmon, sweet peppers, tomato-shellfish broth	6 / 7
mixed organic greens cherry tomatoes, toasted walnuts, balsamic vinaigrette, blue cheese	7
chopped chicken caesar tomatoes, avocado, romaine hearts, parmesan, housemade flatbread	13
thai style beef salad marinated skirt steak, green papaya, tomatoes, red pepper, snow peas, red onion, cilantro, thai curry vinaigrette	13
ahi tuna salad 'nicoise' grilled fresh ahi, mixed greens, yukon gold potatoes, french beans, hard boiled egg, cherry tomatoes, olive tapenade	17
mistral salad roast turkey breast, organic mixed greens, crispy applewood bacon, roasted peppers, blue cheese, candied walnuts, honey-mustard vinaigrette	14
prawn and crab 'louis' chilled gulf prawns, fresh dungeness crab, romaine lettuce, hard boiled egg, avocado, cherry tomatoes, louis dressing	16

sandwiches

kobe beef french dip marinated kobe beef, mozzarella, horseradish crema, housemade au jus, french fries	15
fried chicken sandwich guacamole, lettuce, tomato, chipotle aioli, french fries	13
eggplant parmesan panino roasted eggplant, basil marinara sauce, mozzarella cheese, sun-dried tomato pesto; served with mixed organic greens salad	11
fresh dungeness crab-bay shrimp sandwich acme torpedo roll, avocado, tomatoes, hard boiled egg, romaine lettuce, meyer lemon aioli; served with a mixed green salad	15
grilled ahi tuna sandwich lettuce, tomato, sesame-ginger aioli, pickled ginger, french fries	16
bistro burger novy ranch grass fed beef, caramelized onions, sharp cheddar, lettuce, tomato, french fries	12
-add applewood bacon, wild mushrooms, avocado, or sub blue cheese	each 1

plates

seasonal fresh fish preparation changes daily, market price	
daily risotto preparation changes daily, market price	
grilled angus skirt steak teriyaki marinade, garlic mashed potatoes, fresh vegetables, crispy onion rings	19
pan roasted salmon served over greek salad; baby organic greens, tomatoes, cucumbers, red onion, kalamata olives, greek feta, citrus vinaigrette	18
pan seared sea scallops wilted organic baby spinach, roasted fingerling potatoes, crispy artichoke hearts, roasted garlic vinaigrette	18
grilled blackened mahi tacos corn tortillas, shredded cabbage, salsa fresca, chipotle aioli	16
oak fire baked paella wild prawns, mussels, chicken, andouille sausage, english peas, tomatoes, sweet peppers, saffron rice, shellfish broth	17
butternut squash ravioli wild mushrooms, zucchini, organic baby spinach, cherry tomatoes, carrot-ginger sauce, pecorino romano	16
cajun penne blackened chicken, andouille, peppers, tomatoes, chipotle cream sauce	15
organic tofu with stir fried vegetables ginger-soy marinade, zucchini, carrots, snow peas	14
business lunch choice of: chopped chicken caesar, thai beef salad, oak fire baked paella, or butternut squash ravioli	21
-served with a cup of spicy seafood chowder, a cup of soup of the day, or a mixed organic greens salad & beverage choice: soda, house-brewed iced tea, arnold palmer, or lemonade	
-or, with a glass of white, red, or sparkling wine	27

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	glass	1/2L	1L	btl
bubbly argyle brut, willamette valley, oregon, 2007	13			52
nicolas feuillatte one fo(u)r, brut, epernay, france, nv (.187)				18
drusian prosecco di valdobbiadene, veneto, italy, nv	11			44
riesling the ojai vineyard kick on ranch, santa barbara county, 2008	11	31	62	44
torrontés casnati mendoza, argentina, 2010	11	31	62	44
timorasso ricci terre del timorasso, colli tortonesi d.o.c., piemonte, italy, 2007	14	37	74	56
white blend sokol blosser evolution (blend of 9 white varieties), america, nv	11	31	62	44
pinot grigio cantina valle isarco alto-adige, italy, 2009	11	31	62	44
sauvignon blanc illumination napa & sonoma counties, 2010	15	40	80	60
cakebread cellars napa valley, 2009	14	37	74	56
wild rock elevation, marlborough, new zealand, 2008	10.5	28	56	42
chardonnay far niente napa valley, 2009	18	48	96	72
rombauer vineyards carneros, 2009	16	45	90	64
neyers 304 (un-oaked), sonoma county, 2010	14	37	74	56
calera 35th anniversary vintage, central coast, 2010	12	32	64	48
hayman & hill reserve selection, russian river valley, 2008	10	27	54	40
rosé verdad sawyer lindquist vineyard, grenache, edna valley, 2010	11	31	62	44
	glass	1/2L	1L	btl
blend dreaming tree crush (zinfandel, merlot), north coast, 2009	11	31	62	44
grenache t-vine paras vineyard, mt. veeder-napa valley, 2009	12	32	64	48
barbera psychedelic rooster (t-vine) purple haze old vines, lodi, 2008	11	31	62	44
malbec bueyes mendoza, argentina, 2009	12	32	64	48
pinot noir argyle reserve, willamette valley, oregon, 2008	16	45	90	64
morgan twelve clones, santa lucia highlands, 2009	13	35	70	52
merlot jaqk cellars black clover, napa valley, 2007	16	45	90	64
petit sirah t-vine cellars napa valley, 2008	11	31	62	44
syrah fess parker the big easy, santa barbara county, 2008	14	37	74	56
zinfandel ridge california, benito dusi ranch, paso robles, 2008	14	37	74	56
cabernet sauvignon silver oak alexander valley, 2007	23	62	124	92
hawkes alexander valley, 2006	15	40	80	60

beverages

saratoga sparkling or spring water, 28oz				6.5
republic of tea pomegranate green tea or ginger peach tea, 16.9oz				6
arnold palmer				3.5
fresh lemonade				3.5
-mint or raspberry				4.5
root beer henry weinhard's				4.5

draught beer

affligem blonde belgian abbey ale, belgium				6.5
triple voodoo brewing inception, belgian-style ale, belmont				6.5
21st Amendment fireside chat, winter spiced ale, san francisco				6
santa cruz ale works cruz control, red i.p.a., santa cruz				5.75
anchor brewing 37th annual christmas ale, san francisco				5.75
devil's canyon lager diabla, california lager, belmont				5.25
devil's canyon full boar scotch ale, belmont				5.25
gordon biersch winterbock, double bock dark lager, san jose				5.25

bottled beer

bellhaven (16.9oz) twisted thistle i.p.a., east lothian, scotland				7.5
duvel strong belgian ale, breendonk, belgium				7.5
rogue dead guy ale, german maibock, oregon				5
minott's black star double hopped golden lager, montana				4.5
heineken lager, amsterdam, holland				4.5
negra modelo munich dunkel lager, mexico city				4.5
coors light light lager, colorado				3.5

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