



COCKTAILS

RED WINE SANGRIA CABERNET WINE INFUSED FOR OVER 24 HOURS WITH APPLES, PINEAPPLES, STRAWBERRIES, PEARS, COLD PRESSED CITRUS JUICES, RUM & APPLE-BRANDY 11

BARREL AGED MANHATTAN AGED IN OUR OWN BARREL FOR 14 DAYS. DICKEL #8 WHISKY, CINZANO SWEET VERMOUTH, CARPANO ANTICA VERMOUTH, PUNT E MES, ANGOSTURA BITTERS, AMERENA CHERRIES 13

BOURBON BACK 9 BULLEIT BOURBON, LUXARDO MARASCHINO LIQUEUR, UNSWEETENED ICED TEA, COLD PRESSED LEMON JUICE, MARINATED AMARENA CHERRIES 11

GRAND LARCENY LOST REPUBLIC BOURBON, LILLET ROUGE, SPICED FIG COMPOTE, COLD PRESSED LEMON JUICE, PEYCHAUD'S BITTERS 12

STRAWBERRY MULE TITO'S VODKA, FRESH STRAWBERRIES, COLD PRESSED LIME JUICE, FEVER TREE GINGER BEER 11

PURPLE HAZE HUMBOLDT'S FINEST CANNABIS INFUSED VODKA, GREEN CHARTREUSE, COLD PRESSED LEMON JUICE, BLUE PEA FLOWER TEA SIMPLE SYRUP 12

POMEGRANATE MARTINI SKYY CITRUS VODKA, COLD PRESSED LEMON JUICE, POMEGRANATE PUREE, ORGANIC AGAVE NECTAR, SUGAR RIM, POMEGRANATE CUBE 12

SPARKLING PEAR MARTINI WILD ROOTS PEAR VODKA, PEAR PUREE, COLD PRESSED LEMON JUICE, ORGANIC AGAVE NECTAR, SPARKLING WINE, SUGAR RIM 12

CHASING MEMORIES HUMBOLDT DISTILLERY SPICED RUM, ST GEORGE PEAR LIQUEUR, WINE POACHED PEARS, COLD PRESSED LIME JUICE, FLOAT OF PORT 12

GIN AND CHILL HENDRICK'S GIN, ST GEORGE ABSINTHE, BASIL SIMPLE SYRUP, FRESH CUCUMBER, COLD PRESSED LEMON JUICE, FEVER TREE ELDERFLOWER TONIC 12.5

THE VIOLET HOUR NOLET'S GIN, ST GERMAIN ELDERFLOWER LIQUEUR, LAVENDER HONEY, COLD PRESSED GRAPEFRUIT JUICE 12

HALF BREED BUMMER & LAZARUS GIN, ST GEORGE RASPBERRY LIQUEUR, RASPBERRY SHRUB, COLD PRESSED LEMON JUICE, SPARKLING SODA 12.5

LOLITA DON JULIO REPOSADO TEQUILA, COMBIER ORANGE LIQUEUR, CINZANO SWEET VERMOUTH, HIBISCUS SIMPLE SYRUP, COLD PRESSED LIME JUICE, ANGOSTURA BITTERS 13.5

SIRENA SERRANO INFUSED MONTELOBOS MEZCAL, HERRADURA SILVER TEQUILA, ANCHO REYES LIQUEUR, COLD PRESSED LIME JUICE, PRICKLY PEARS, FRESH STRAWBERRY PUREE 12

ICE COLD BEER

DRAFT

LOVE HAZY | INDIAN PALE ALE | 6.6% ABV 7
ALMANAC BEER CO, ALAMEDA, CA

LIQUIFACTION | KOLSCH ALE | 4.8% ABV 7
SEISMIC BREWING CO, SONOMA COUNTY, CA

BOTTLES | 12 FL OZ

COORS LIGHT | LIGHT LAGER | 4.2% ABV 6
COORS BREWING COMPANY, GOLDEN, CO

K.S.A | KOLSCH ALE | 4.6% ABV 6
FORT POINT BEER COMPANY, SAN FRANCISCO, CA

MIRROR POND | AMERICAN PALE ALE | 5.0% ABV 6
DESCHUTES BREWERY, BEND, OR

POINT BONITA | BOHEMIAN PILSNER | 5.6% ABV 8
HEADLANDS BREWING CO, MARIN, CA

DRAKES | INDIAN PALE ALE | 7% ABV 7
DRAKES BREWING CO, SAN LEANDRO, CA

FRANGSTER | BELGIAN PALE ALE | 7.6% ABV 7
NORTH COAST BREWING CO, FORT BRAGG, CA

SOFIE | SAISON / FARMHOUSE ALE | 6.5% ABV 8
GOOSE ISLAND BEER CO, CHICAGO, IL

ALLAGASH | BELGIAN WHEAT | 5.0% ABV 8
ALLAGASH BREWING COMPANY, PORTLAND, ME

TURBODOG | ENGLISH BROWN ALE | 5.6% ABV 6
ABITA BREWING CO, ABITA SPRINGS, LA

PARK | HOPPY WHEAT ALE | 4.7% ABV 6
FORT POINT BEER COMPANY, SAN FRANCISCO, CA

MOCHA PORTER | AMERICAN PORTER | 5.0% ABV 7
ROGUE ALES, NEWPORT, OR

BARREL PROJECT | ZINFANDEL SOUR ALE | 8.5% ABV 18
FORT POINT BEER CO, SAN FRANCISCO

ACE HARD CIDER | CIDER | 5.0% ABV 8.5
ACE CIDER COMPANY, SEBASTOPOL, CA

CLAUSTHALER | NON ALCOHOLIC | 0.2% ABV 6
BINDING - BRAUEREI AG, FRANKFURT, GERMANY

FOR THE TABLE

DEVILED EGGS | 4 CLASSIC DEVILED EGGS, CRISPY JALAPENOS 6

LOCAL CHILLED BRUSSELS SPROUTS | THINLY SHAVED BRUSSELS SPROUTS, PAMESANO REGGIANO, TOASTED ALMONDS, POMEGRANATE, GRANNY SMITH APPLE VINAIGRETTE 12

CRISPY GARLIC CAULIFLOWER | ORGANIC CAULIFLOWER, SPICY SWEET GARLIC CHILE GLAZE, TOASTED ALMONDS, BASIL, HORSE RADISH GOAT CHEESE 12

JC'S CALIFORNIA ROLL | DUNGENESS CRAB, AVOCADO, CUCUMBER, WASABI SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE 15.95

SPICY #1 AHI TUNA ROLL | SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO RINGS, SWEET SOY GLAZE, WASABI SAUCE, CRUSHED WASABI PEAS, PONZU SAUCE 12.95

NEW ORLEANS BBQ SHRIMP | GULF SHRIMP SMOTHERED IN OUR SPICY, DARK BBQ SHRIMP SAUCE, GARLIC HERB MARINATED TOMATOES, TOASTED LA BREA SOURDOUGH BREAD 15.95

AHI TUNA TATAKI | SEARED & SLICED AHI TUNA, WASABI, SOY VINAIGRETTE 14.95

NEW YORK STEAK TACOS | CHIMICHURRI SALSA, MARINATED RED ONIONS, SMASHED AVOCADO **TWO** 11 **THREE** 15.50 **FOUR** 20

PHILLY CHEESESTEAK SPRING ROLLS | SPICED STEAK, PROVOLONE & AMERICAN CHEESES, HORSE RADISH CREAM SAUCE, HOUSE SPICY KETCHUP 14.95

CREAMY CHEESY LA BREA GARLIC BREAD 5.95

CHEF'S DAILY SEASONAL SOUP | 3 DEMI 7 CUP 9.95 BOWL

ORGANIC GREENS | WILD ARUGULA, ORGANIC GREENS, RADISH, SHERRY SHALLOT VINAIGRETTE 9

BLT ICEBERG WEDGE | CRISPY APPLEWOOD SMOKED BACON, CHERRY TOMATOES, GREEN ONIONS, BLEU CHEESE DRESSING 10

CALABRESE CAESAR SALAD | CHOPPED HEARTS OF ROMAINE, PARMESANO REGGIANO, CREAMY CALABRIAN CHILI DRESSING, HERB BREADCRUMBS 10

THE ORIGINAL WARM NAPA CABBAGE SALAD
SHREDDED NAPA CABBAGE, APPLEWOOD BACON, MUSHROOMS, BLUE CHEESE, WARM RED WINE VINAIGRETTE 10

SPIRITLESS LIBATIONS NON ALCOHOLIC BEVERAGES

VIGNETTE WINE COUNTRY SODAS
PREMIUM SODAS, NATURALLY SWEETENED WITH JUICE OF CALIFORNIA VARIETAL WINE GRAPES PINOT - ROSE - CHARDONNAY 5

TOWN SPARKLING COOLERS FRESH PRESSED LIME JUICE, ORGANIC AGAVE NECTAR, SPARKLING SODA, YOUR CHOICE OF PUREE POMEGRANATE - PASSION FRUIT - GUAVA - WHITE PEACH 6

FIGGET ABOUT IT
SPICED FIG COMPOTE, FRESH PRESSED LEMON JUICE, ICED TEA, CRANBERRY JUICE, SPARKLING SODA 7

DESERT FLOWER HOUSE-MADE HIBISCUS SIMPLE SYRUP, PINEAPPLE AND LEMON JUICES, FEVER TREE GINGER BEER 7

HOUSEMADE LEMONADE FRESH PRESSED LEMON JUICE, ORGANIC AGAVE NECTAR, SPARKLING SODA 5

WE WOULD LIKE TO SEE YOU MAKE IT HOME SAFELY. IF YOU DO NOT HAVE A DESIGNATED DRIVER, PLEASE LET US KNOW AND WE WOULD BE HAPPY TO HELP YOU MAKE ARRANGEMENTS FOR A SAFE RIDE.

TOWN'S HAND CUT STEAKS ARE BRUSHED WITH OUR HOUSE SEASONING BLEND AND SEARED AT 1400 DEGREES IN OUR RADIANT BROILER. STEAKS ARE COOKED TO THE BELOW TEMPERATURES:

RARE - COOL RED CENTER MEDIUM RARE - WARM RED CENTER MEDIUM - WARM PINK CENTER

MEDIUM WELL - VERY LITTLE PINK WELL DONE - COOKED THROUGH, NO PINK

H A N D C U T F I L E T M I G N O N

8 OUNCE CENTER CUTS OF CORN FED MIDWEST ANGUS BEEF, SERVED WITH YOUR CHOICE OF TWO SIDES

BASEBALL CUT | RED WINE DEMI GLACE 41

AU POIVRE | SPICY GREEN PEPPERCORN GRAVY 43

POINT REYES BLEU CHEESE CRUSTED | RED WINE DEMI GLACE 43

HORSERADISH CRUSTED | RED WINE DEMI GLACE 43

CRAB CRUSTED FILET | TOPPED WITH FRESH LOCAL DUNGENESS CRAB AND CLASSIC BEARNAISE SAUCE 53

SURF AND TURF | 8 OZ FILET AND MAINE LOBSTER TAIL, RED WINE DEMI GLACE AND CLASSIC BEARNAISE 69

NEW YORK STEAK | 14 OZ CORN-FED ANGUS NEW YORK STRIP, RED WINE DEMI GLACE 44

BONE-IN RIBEYE STEAK | AN INCREDIBLY JUICY AND FLAVORFUL CUT OF MEAT - 24 OZ OF BLACK ANGUS STEAK, SALT AND PEPPER CRUSTED WITH A RED WINE DEMI GLACE 55

TOWN PRIME RIB | THE KING OF ROASTS RUBBED WITH CRUSHED GARLIC & SPICES - SLOWLY ROASTED SERVED WITH OUR ALMIGHTY CREAMY HORSERADISH SAUCE AND AU JUS PETITE CUT 10 OZ CUT 36 TOWN CUT 16 OZ 46

S I D E S

ULTIMATE LOADED BAKED POTATO - WHIPPED BUTTER, APPLEWOOD SMOKED BACON, CHIVES, SOUR CREAM, GRATED CHEDDAR CHEESE 9.95 OR ADD TO YOUR STEAK ENTREE AS ONE OF YOUR TWO SIDES FOR AN ADDITIONAL 3

CREAMED SPINACH 7

CABERNET BRAISED MUSHROOMS 7

PARMESAN POTATO GRATIN 7

GARLIC CHILE GREEN BEANS 7

HERB ROASTED TOMATOES 6

ROASTED GARLIC MASHED POTATOES 6

ROASTED BROCCOLI PARMESAN 6

ZUCCHINI NOODLES AND PEPPERS 7

FRENCH FRIES 6

SAUTEED BRUSSELS SPROUTS 7

ROASTED BUTTERNUT SQUASH 7

DOWN "TOWN" MAC & CHEESE 7

M A I N S

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN | FREE RANGE MARY'S CHICKEN MARINATED WITH A SPECIAL BLEND OF HERBS AND SPICES, CHOOSE TWO OF OUR SIGNATURE SIDES FROM ABOVE 24

TERIYAKI SKIRT STEAK | OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, GARLIC CHILE GLAZED GREEN BEANS, CRISPY ONION RINGS 33

SEARED SASHIMI GRADE AHI TUNA | JASMINE RICE, GREEN MIZUNA, SPICY MUSTARD, SHERRY-SOY SAUCE 31

MISO GLAZED CHILEAN SEABASS | ZUCCHINI NOODLES, SHAVED BRUSSELS SPROUTS, PICKLED PEPPERS, BASIL 42

ROASTED SCOTTISH SALMON | ROASTED BRUSSELS SPROUTS, BUTTERNUT SQUASH, SPINACH, TARRAGON MUSTARD AIOLI 30

BUTTERNUT SQUASH RISOTTO | ROASTED LOCAL SQUASH, BRAISED LEEKS, ARUGULA, POMEGRANATE AND APPLE RELISH 19

BARBECUE BABY BACK RIBS | SLOW COOKED PORK RIBS, FINISHED ON OUR WOODFIRED GRILL, GLAZED WITH HOUSEMADE BARBECUE SAUCE, CHOOSE TWO OF OUR SIGNATURE SIDES FROM ABOVE 31

CHICKEN & RIBS COMBO | SPIT ROASTED PITMAN FARMS FREE RANGE CHICKEN AND OUR BARBECUE GLAZED RIBS, CHOOSE TWO OF OUR SIGNATURE SIDES FROM ABOVE 32

MARY'S CHICKEN CALABRESE CAESAR SALAD | FREE RANGE PITMAN FARMS CHICKEN, CHOPPED HEARTS OF ROMAINE, PARMESAN CHEESE, CALABRIAN CHILE CAESAR DRESSING AND HERBED BREADCRUMBS 21

SPIT FIRE ROASTED CHICKEN ENCHILADAS | FILLED WITH ROTISSERIE CHICKEN & MELTED CHEESE, HOUSE RED SAUCE, SOUR CREAM AND COLE SLAW 19

TOWN SUPER BOWL | LEMON GARLIC BROWN RICE, ROASTED BRUSSELS SPROUTS, BUTTERNUT SQUASH, RED PEPPER, TOASTED QUINOA, KALE, AVOCADO HOT SAUCE 18

SOMEONES MOM'S MEAT LOAF | GARLIC MASHED POTATOES, CHILE GLAZED GREEN BEANS, PEPPERCORN GRAVY 17

O N T H E B U N SERVED WITH A CHOICE OF COLE SLAW OR FRENCH FRIES

PRIME RIB DIP | THINLY SLICED, PILED HIGH SLOW ROASTED PRIME RIB, CREAMY HORSERADISH, HOUSEMADE AU JUS 23

LOADED PRIME RIB DIP | THIN SLICED PRIME RIB, CREAMY HORSERADISH, CARAMELIZED ONIONS, PROVOLONE CHEESE, HOUSEMADE AU JUS 26

TOWN FILET CHEESEBURGER | HOUSE GROUND PREMIUM FILET BURGER WITH SHREDDED LETTUCE, PICKLE, HOUSE SAUCE AND YOUR CHOICE OF POINT REYES BLUE, VERMONT WHITE CHEDDAR OR AGED GRUYERE CHEESE 16.95
ADD APPLEWOOD BACON, CARAMELIZED ONIONS, AVOCADO OR SAUTEED MUSHROOMS 2 EA

RANCHO ALENA DELUXE CHEESEBURGER | PROPRIETARY BLEND OF 100% ALL NATURAL BEEF RAISED AT OUR RANCH IN THE SIERRA FOOTHILLS AMERICAN CHEESE, HOUSE SAUCE, BACON SHALLOT-TOMATO JAM 19