

## Gluten Free Dinner Menu

### COCKTAILS - NOT GF

**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  
**LIGUIFACTION | 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** 6

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

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

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

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

### HAND CUT STEAKS

SERVED WITH YOUR CHOICE OF TWO SIDES

**BASEBALL CUT | 8 OUNCE CENTER CUT** 41

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

**SURF AND TURF | 8 OZ FILET AND MAINE LOBSTER TAIL, CLASSIC BEARNAISE, DRAWN BUTTER** 69

**NEW YORK STEAK | 14 OZ CORN-FED ANGUS NEW YORK STRIP** 44

**BONE-IN RIBEYE STEAK | AN INCREDIBLY JUICY AND FLAVORFUL CUT OF MEAT - 25 OZ OF BLACK ANGUS STEAK, SALT AND PEPPER CRUSTED** 56

### SIDES

**HERB ROASTED TOMATOES** 6

**GARLIC MASHED POTATOES** 6

**ZUCCHINI NOODLES & PEPPERS** 7

**CREAMED SPINACH** 7

**ROASTED BUTTERNUT SQUASH** 7

**SAUTEED BRUSSELS SPROUTS** 7

**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

### MAINS

**PAN ROASTED CHILEAN SEABASS | ZUCCHINI NOODLES, CHERRY PEPPERS, SHAVED BRUSSELS SPROUTS, BASIL** 42

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

**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

**BUTTERNUT SQUASH RISOTTO | ROASTED LOCAL SQUASH, BRAISED LEEKS, ARUGULA, POMMEGRANATE 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** 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

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