

M A I N S

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

TOWN 'SHAKING' BEEF | FLASH SEARED MARINATED FILET MIGNON, STEAMED JASMINE RICE, SCALLIONS, WILD ARUGULA, RED ONION, AVOCADO LIME SAUCE 23

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

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

CRISPY FISH TACOS | LOCAL ROCKFISH, SHREDDED CABBAGE, PICO DE GALLO, SPICY AVOCADO PUREE WITH YOUR CHOICE OF SMALL GREEN SALAD OR COLE SLAW TWO 15 | THREE 19

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

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

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

BOZ CENTER CUTS OF MIDWEST ANGUS BEEF, BRUSHED WITH HOUSE SEASONING, SERVED WITH YOUR CHOICE OF ONE SIDE

BASEBALL CUT | RED WINE DEMI GLACE 38

POINT REYES BLEU CHEESE CRUSTED | RED WINE DEMI GLACE 39

HORSE RADISH CRUSTED | RED WINE DEMI GLACE 39

S T E A K S

NEW YORK STEAK | 14 OZ CORN-FED ANGUS NEW YORK STRIP, RED WINE DEMI GLACE 38

BONE-IN RIBEYE STEAK | AN INCREDIBLY JUICY AND FLAVORFUL CUT OF MEAT - 25 OZ OF BLACK ANGUS STEAK, SALT AND PEPPER CRUSTED WITH A RED WINE DEMI GLACE 49

S I G N A T U R E S I D E S

PARMESAN POTATO GRATIN 7

ROASTED GARLIC MASHED POTATOES 6

FRENCH FRIES 5

DOWN "TOWN" MAC & CHEESE 7

SAUTEED BRUSSELS SPROUTS 7

ZUCCHINI NOODLES AND PEPPERS 7

ROASTED BUTTERNUT SQUASH 7

CABERNET BRAISED MUSHROOMS 7

CREAMED SPINACH 7

GARLIC CHILE GREEN BEANS 7

HERB ROASTED TOMATOES 6

ROASTED BROCCOLI PARMESAN 6

TOWN'S HAND CUT STEAKS ARE BRUSHED WITH OUR HOUSE SEASONING BLEND AND SEARED AT 1400 DEGREES IN OUR RADIANT BROILER.

RARE - COOL RED CENTER **MEDIUM RARE** - WARM RED CENTER
MEDIUM - WARM PINK CENTER **MEDIUM WELL** - VERY LITTLE PINK
WELL DONE - COOKED THROUGH, NO PINK

C O C K T A I L S

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 8 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

W I N E B Y T H E G L A S S

SPARKLING & CHAMPAGNE 8oz | 9oz | BOTTLE
 CHANDON BRUT, CALIFORNIA 11 | 16.5 | 44
 MIRABELLE BY SHRAMSBERG, BRUT ROSÉ 16 | 24 | 64
 VEUVE-CLICQUOT, YELLOW LABEL, REIMS, NV 22 | 33 | 88

ROSE & ODDBALL WHITES 8oz | 9oz | BOTTLE
 OLEMA, CÔTES DE PROVENCE '17 10 | 15 | 40
 FLOWERS, SONOMA COAST '17 16 | 24 | 72
 CAROL SHELTON, COQUILLE BLANC, PR, '16 13 | 19.5 | 52

SAUVIGNON BLANC 8oz | 9oz | BOTTLE
 HUNT & HARVEST, NAPA, '16 10 | 15 | 40
 EMMOLO, NAPA VALLEY, '16 12 | 18 | 48
 S.R TONELLA CELLARS, NAPA VALLEY, '17 17 | 25.5 | 68

CHARDONNAY 8oz | 9oz | BOTTLE
 HESS, SHIRTAIL VINEYARD, MONTEREY, '17 8 | 12 | 32
 SONOMA CUTRER, RUSSIAN RIVER, '16 14 | 21 | 56
 MER SOLEIL, RESERVE, STA LUCIA, '16 16 | 24 | 64
 FAR NIENTE, NAPA VALLEY, '16 18 | 27 | 72

PINOT NOIR 8oz | 9oz | BOTTLE
 CARMEL ROAD, MONTEREY, '16 12 | 18 | 48
 LA FOLLETTE, NORTH COAST '15 15 | 22.5 | 60
 HALE MARY, RUSSIAN RIVER VALLEY, '15 19 | 28.5 | 76
 FLOWERS, SONOMA COAST, '16 20 | 30 | 80

MERLOT 8oz | 9oz | BOTTLE
 DECOY, BY DUCKHORN, SONOMA, '16 12 | 18 | 48

CABERNET SAUVIGNON 8oz | 9oz | BOTTLE
 STORYPOINT, CALIFORNIA, '15 11 | 16.5 | 44
 HINDSIGHT, NAPA VALLEY, '14 16 | 24 | 64
 SPARKMAN, COLUMBIA VALLEY, WA. '15 17 | 25.5 | 68
 SILVER OAK, ALEXANDER VALLEY, '14 25 | 37.5 | 99

ZINFANDEL 8oz | 9oz | BOTTLE
 ARTEZIN, MENDOCINO COUNTY, '16 9 | 13.5 | 36
 RESOLUTION, SONOMA COUNTY, '15 11 | 16.5 | 44
 TURLEY, JUVENILE, CALIFORNIA '16 16 | 24 | 64

MERITAGE 8oz | 9oz | BOTTLE
 Y3 TAUREAU, NAPA VALLEY, '15 13 | 19.5 | 52
 PARADUXX, DUCKHORN, NAPA VALLEY, '15 18 | 27 | 72
 BLACKBIRD, ARISE, NAPA VALLEY, '14 19 | 28.5 | 76
 THE PRISONER, NAPA VALLEY, '16 20 | 30 | 80



STARTERS
 STEAK CHILI
 ICEBERG WEDGE
 WARM NAPA CABBAGE SALAD
 SPICY TUNA AND AVOCADO ROLL
 CHEF'S DAILY SEASONAL SOUP
 CALIFORNIA ROLL

**TOWN
 POWER
 LUNCH**
 19

ENTREE
 COBB SALAD
 TOWN SHAKING BEEF
 CHICKEN ENCHILADAS
 SPICY MEATLOAF & MASHED POTATOES
 CRISPY FISH TACOS
 BUTTERNUT SQUASH RISOTTO
 SALMON BLT

FOR THE TABLE

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

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

DEVILED EGGS | 4 CLASSIC DEVILED EGGS, CRISPY JALAPENOS 6

CREAMY CHEESY LA BREA GARLIC BREAD 5.95

SANDWICHES

SERVED WITH A CHOICE OF COLE SLAW, SMALL GREEN SALAD, FRENCH FRIES OR CUP OF SEASONAL SOUP

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

FRESH DUNGENESS CRAB SANDWICH | LEMON AND HERB TOSSED DUNGENESS CRAB, SHREDDED ICEBERG LETTUCE, TOMATOES AND SPICY CHIPOTLE AIOLI ON A SOFT LOBSTER ROLL 25.95

BLACKENED SALMON B.L.T | APPLEWOOD SMOKED BACON, LETTUCE, TOMATO, WHOLE GRAIN MUSTARD AIOLI 19

CRISPY CHICKEN | FRIED MARY'S CHICKEN BREAST, CABBAGE ESCABECHE, VERMONT CHEDDAR, ROASTED GARLIC AIOLI 15

MOM'S MEAT LOAF SANDWICH | CRISPY ONIONS, GRUYERE CHEESE, SPICY KETCHUP-AIOLI SPREAD 14

TOWN GRILLED CHEESE | THREE CHEESE BLEND WITH BACON SHALLOT-TOMATO JAM, TOASTED LA BREA GARLIC BREAD SERVED WITH A CUP OF CHEF'S SEASONAL SOUP 13

TOWN BURGERS

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

BUILD A BETTER TOWN | ADD APPLEWOOD BACON, AVOCADO CARAMELIZED ONIONS, OR SAUTEED MUSHROOMS 2 EA

CUBANO BURGER | OUR TOWN FILET BURGER ON A PRESSED TOASTED ROLL WITH MAPLE CURED HAM, AGED GRUYERE CHEESE, PICKLES, SWEET RED ONIONS, WHOLE GRAIN MUSTARD AIOLI 18

RANCHO ALENA DELUXE CHEESEBURGER

OUR PRIVATE RANCHO ALENA GRASS FED, DRY AGED, BREWERY-FINISHED, PREMIUM GRIND ANGUS BEEF BURGER AMERICAN CHEESE, HOUSE SAUCE, BACON-TOMATO JAM 19

SOUPS | SALADS | BOWLS

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

UPTOWN CHILI | SPICY FILET CHILI, JALAPENO CORNBREAD 7 | 9.95

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

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

BLT ICEBERG WEDGE | APPLEWOOD SMOKED BACON, CHERRY TOMATOES, GREEN ONIONS, BLEU CHEESE DRESSING 10 | 14

CALABRESE CAESAR SALAD | CHOPPED HEARTS OF ROMAINE, PARMIGIANO REGGIANO, CREAMY CALABRIAN CHILI DRESSING, HERB BREADCRUMBS 9 | 13

THE ORIGINAL WARM NAPA CABBAGE SALAD
 SHREDDED NAPA CABBAGE, APPLEWOOD BACON, MUSHROOMS, BLUE CHEESE, WARM RED WINE VINAIGRETTE 10 | 14

ORGANIC GREENS | WILD ARUGULA, ORGANIC GREENS, RADISH, SHERRY SHALLOT VINAIGRETTE 9 | 13

SALAD AND SOUP COMBO | WEDGE, NAPA CABBAGE, CALABRESE CAESAR OR ORGANIC GREENS WITH A BOWL OF CHILI OR CHEF'S SEASONAL SOUP & WARM JALAPENO CORNBREAD 14.95

COBB SALAD | FREE RANGE MARY'S CHICKEN, CHOPPED LETTUCE, CRISPY BACON, AVOCADO, BLEU CHEESE, EGG, TOMATOES, HOUSEMADE 'RANCH' DRESSING 16.95

AHI TUNA TATAKI SALAD | SEARED & SLICED AHI TUNA, CRISP ASIAN GREENS, PICKLED GINGER, FRESH MANGO, CUCUMBER, AVOCADO, GINGER-SOY VINAIGRETTE 18.95

MARY'S CHICKEN CALABRESE CAESAR SALAD
 FREE RANGE PITMAN FARMS CHICKEN, CHOPPED HEARTS OF ROMAINE, PARMIGIANO REGGIANO, CALABRIAN CHILE CAESAR DRESSING HERBED BREADCRUMBS 17.95

MARINATED SKIRT STEAK SALAD | CRISP ASIAN GREENS, MARINATED RED ONION, TOASTED PEANUTS, VALENCIA ORANGE, CUCUMBER, TOMATOES, BASIL MINT VINAIGRETTE 22

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, SPARKING 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 ARE DEDICATED TO SOURCING THE FINEST INGREDIENTS. OUR MENU FEATURES LOCAL AND ORGANICALLY GROWN PRODUCE WHENEVER POSSIBLE. WE RAISE GRASS FED - BREWERY FINISHED BEEF ON OUR OWN PRIVATE RANCH LOCATED IN THE SIERRA FOOTHILLS. OUR POULTRY, OTHER MEATS AND SEAFOODS ARE CAREFULLY SELECTED FROM THE FINEST PURVEYORS. MENUS ARE INSPIRED BY WHAT IS IN SEASON AND REFLECT OUR COMMITMENT TO LOCAL FARMERS AND PRODUCERS. WE CARE ABOUT HOW THINGS ARE GROWN - RAISED - AND WHAT WE SERVE OUR GUESTS.