



APPETIZERS

BLUE WINGS

\$17

Mary's Tree Range Chicken Wings, House-Brined, Roasted and Crisped. Tossed in your choice of Buffalo Heat or Sweet-Spicy Asian Glaze. Served with Ranch Dressing. Add: Blue Cheese Crumbles +\$1



TEMPURA ZUCCHINI & POLENTA

\$14

Tempura-Fried Zucchini, Polenta Fries, with Marinara Sauce.

GARLIC BREAD

\$8

Toasted Focaccia brushed with Roasted Garlic Butter, finished with Aged Parmesan and Fresh Parsley. Served with Warm House-made San Marzano Marinara.



CALAMARI

\$16

Wild-caught Calamari, Lightly Fried and Dusted with Cajun Spice. Served with Lemon-Garlic Aioli.

SAUSAGE & CREAM CHEESE POPPER

\$11

Kielbasa Bacon-Wrapped Sausage with Jalapeno Cream Cheese, Drizzled with Spicy Honey.

SALADS

CAESAR SALAD (Small | Large)

\$10 | \$15

Crisp Romaine, Shaved Parmesan, and House-Made Croutons in our Signature Caesar Dressing.

BURRATA CAPRESE

\$17

Creamy Burrata with Heirloom Tomatoes, Fresh Basil, Olive Oil and Balsamic Reduction

HEIRLOOM BEET & TOMATO SALAD

\$16

Roasted Chioggia Beets and Toy Box Tomatoes over Tender Greens with Whipped Herb Goat Cheese, Candied Walnuts, Fresh Herbs, and Blood Orange Vinaigrette.

CHARCUTERIE BOARD

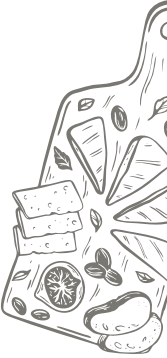
\$23

Prosciutto, Salami, Strawberries, Grapes, Brie Cheese, House Smoked Cheddar, Herb Goat Cheese and Cornichons

CHICKEN & CHARRED PEACH SALAD

\$23

Citrus-Grilled Chicken with Charred Peaches, Avocado and Red Oak Lettuce. Finished with Pickled Red Onion and Blood Orange Vinaigrette.



ENTREES



BUILD YOUR OWN PASTA \$16

Linguine | Fettuccini
Marinara Cream Sauce | House Made Pesto | Lemon Creme Sauce
Side of Garlic Bread
Add Chicken +\$6 | Prawns +\$8, Salmon +\$13

TANDOORI CHICKEN SANDWICH

\$20

Marinated Free-Range Grilled Chicken, Coleslaw with Red Pickled Onions on Telera Roll with Fries.

BLUE WING CHEESEBURGER

\$22

Grilled Beef Patty with Melted Cheddar, Lettuce, Tomato, and Red Onion on a Toasted Telera Roll with Fries.

VEGGIE BURGER

\$19

House-Made Beet, Garbanzo Bean and Black Rice Patty with Whipped Feta, Pickled Red Onion, Arugula, and Roasted Pepper Aioli on a Toasted Brioche Bun with Side Salad.

FISH & CHIPS

\$19

Beer-Battered Mendocino Rock Cod Fried Crisp and Served with Fries, Creamy Slaw, Lemon, and House Tartar Sauce.

WILD BURGER

\$26

Bison, Wild Boar, Elk and Wagyu Beef with Brie Cheese, and Red Onion Marmalade Topped with Microgreens on a Brioche Bun with a Side of Onion Rings.



PETIT RIBEYE AU POIVRE

\$38

Peppercorn-Crusted Ribeye, Pan-Seared and Finished with a Brandy Cream Au Poivre Sauce. Served with Yukon Gold Potatoes and Sautéed Seasonal Vegetables.

PAN-SEARED KING SALMON

\$32

Topped with Garlic Rosemary Orange Glaze and Served over Forbidden Black Rice Risotto, with Microgreens.

JAMBALAYA (Small | Large)

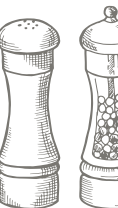
\$22 | \$30

Slow-Simmered Chicken, Shrimp, Andouille Sausage, Bell Peppers and Onions in a Spiced Tomato-Cream Sauce, Served over Fragrant Basmati Rice.

MEDITERRANEAN CHICKEN KABOBS

\$21

Beer-Battered Mendocino Rock Cod Fried Crisp and Served with Fries, Creamy Slaw, Lemon, and House Tartar Sauce.



Please inform us of any food allergies. \$15 corkage.
No checks please.
Maximum 2 credit cards per group.
20% gratuity added for parties of 8 or more.

SPECIALTY COCKTAILS

\$15

MENDO SOUR

Mendocino Spirits Gin, Sweet & Sour,
Fresh Blueberry Puree

"LOW GAP" OLD FASHIONED

Low Gap (Redwood Valley) Bourbon, Muddled
Fruit, Bitters

SUMMER SANGRIA

Fruit Juices, Amaretto, Berry Liqueur,
Red Wine, Spritz of Soda

COCO DREAM

Coconut Rum, Ginger Beer, Peach Bellini Mix,
Lime Juice, Soda Water

RASPBERRY ROSE MULE

Well Vodka, Heirloom Rose Liqueur, Ginger
Beer, Lime, Raspberry Syrup
Tito's Vodka +\$2

MOCKTAILS

\$7

Blood Orange Ginger Spitzer
Passion Palmer
Blueberry Mint

DRAFT BEERS

Henhouse Incredible IPA- Santa Rosa
Scrimshaw Pilsner- North Coast Brewing, Ft Bragg
Eel River Amber Ale- Fortuna
Kelsey Creek Stout- Kelseyville
Coors Light
Rotating Tap (ask server)

BOTTLED BEERS & CIDERS

Stella Artois
Old Rasputin Stout
Corona
Budweiser & Bud Light
Pabst Blue Ribbon
Modelo Especial
Stella Artois Non-Alcoholic
Apple Cider

WINE LIST

Proudly Lake County Focused

SPARKLING

Stanford California Brut	9/35
Cache Creek Blanc de Blanc 2019	44
Boatique Bubbles Rose	50
Mt. Konocti Sparkling Pear Wine	40

ROSE & WHITES

Rose Dancing Crow 2023	9/34
Sweet Rose Cache Creek 2020	34
Serenity White Blend Brassfield 2023 (Sauvignon Blanc, Pinot Gris and Gewürztraminer)	9/34
Sauvignon Blanc Dancing Crow 2023	9/34
Sauvignon Blanc Exit West 2024	11/42
Sauvignon Blanc Six Sigma 2022	46
Albarino Moon Tears 2022	12/46
Chardonnay Cache Creek 2023	11/42
Chardonnay Naughty Wood 2021	10/38
Viognier R Vineyards 2023	8/32



REDS

Pinot Noir Poetry by Martin Pohl 2023	11/42
Gypsy Rouge Sol Rouge 2019 (Grenache, Mourvedre, Cinsaut, Syrah, and Counoise)	48
Merlot Chacewater 2022	11/42
Zinfandel Shannon Ridge 2023	11/42
Cabernet Sauvignon Shannon Ridge 2023	9/34
Brassfield 2021	10/38
Buck Shack Bourbon Barrel 2022	42
Obsidian Ridge 2022	50
Malbec Boatique 2019	12/46
Petite Sirah Chacewater 2022	9/36
Tempranillo Six Sigma 2020	60

ALCOHOL-REMOVED WINE

Gruner Weiss Studio Null 2022	9/34
Prickly Red Studio Null 2022	9/34

DESSERT WINES

Orange Muscat Chacewater 2022	6/46
Petite Sirah Dessert Wine Cache Creek 2017	8/62

