

# DINNER

## BITES

### TOMATO SOUP \$10

basil, crème fraîche, gruyère toast

### MARCHINI CAESAR \$15 add chicken \$4

endive, kale, sourdough croutons, white anchovies, meyer lemon, reggiano

### PANZANELLA SALAD \$16 add chicken \$4

red gem lettuce, burrata cheese, basil vinaigrette, castelvetroano olives, capers, brioche croutons, marinated tomatoes

### DI STEFFANO BURRATA \$16

crispy brussel sprouts, basil pesto, caramelized honey, toasted sourdough

### GRAVLAX (CURED SALMON) \$16

grilled sourdough, avocado, cucumber, trout roe, coriander

### CUBANO \$17

mojo braised pork, serrano ham, swiss cheese, spicy dill pickles, fermented mustard

\*Sandwiches served with mixed green salad

### PORTOBELLO MUSHROOM WRAP \$14

whole grain tortilla, onion jam, swiss, arugula

### WAGYU BURGER \$21

wagyu beef patty, boursin cheese, shitake onion compote, bacon jam, chipotle remoulade, arugula

### ATLANTIC SALMON \$23

braised golden beets, veracruzana, gouda polenta, herbed butter

### HERB ROASTED CHICKEN BREAST \$20

fingerling potatoes, blistered cherry tomatoes, roasted almond, cauliflower

### MARINATED BONE-IN PORK CHOP \$25

roasted cauliflower gratin, chermoula, caramelized banana

### SEASONAL FLATBREAD \$17

inquire with your server

### CHARCUTERIE BOARD \$22

cured meats from our friends, chicken liver mousse, house pickles, grilled toast

### CHEESE BOARD three \$15 five \$22

seasonal accompaniments, honeycomb, walnut & cranberry toast

## COCKTAILS \$14

### RASPBERRY COSMO

vodka, raspberry, cointreau, simple syrup, lime

### G&T

gin, fever-tree tonic, cucumber, tarragon

### MERCED MULE

rum, pineapple, lime, fever-tree ginger beer

### CUCUMBER MARGARITA

blanco tequila, green tea, cointreau, lime, cucumber

### UP IN SMOKE

mezcal, amontillado sherry, ginger, lemon, agave

### ESPRESSO MARTINI

mr. black cold brew, vodka, espresso, simple

### SMOKE-TOPPED OLD FASHIONED

bourbon, angostura, demerara, wood smoke

## BEER \$8

### SEASONAL ROTATING DRAFT SELECTION

MICHELOB ULTRA, MISSOURI

BARRELHOUSE SUNNY, CALIFORNIA

DESCHUTES BLACK BUTTE-DARK, OREGON

## BUBBLES

### POEMA BRUT CAVA, SPAIN

\$7 glass \$32 bottle

### MIONETTO IL PROSECCO NV, VENETO

\$9 glass \$36 bottle

## WHITE

### CHARDONNAY, MCBRIDE SISTERS, CENTRAL COAST, CALIFORNIA

\$14 glass \$56 bottle

### SAUVIGNON BLANC, J. LOHR, MONTEREY, CALIFORNIA

\$12 glass \$48 bottle

### PINOT GRIS, BOOMTOWN, WALLA WALLA, WASHINGTON

\$12 glass \$60 bottle

## ROSÉ

### LA FÊTE DU ROSÉ, CÔTES DE PROVENCE, FRANCE

\$15 glass \$60 bottle

## RED

### PINOT NOIR, J. LOHR, MONTEREY, CALIFORNIA

\$12 glass \$48 bottle

### CABERNET SAUVIGNON, HESS COLLECTION, LAKE COUNTY, CALIFORNIA

\$14 glass \$56 bottle

### SYRAH, CLINE, SONOMA, CALIFORNIA

\$12 glass \$48 bottle

NATIVE SON

EL CAPITAN HOTEL

