

HAPPY HOUR

Wednesday-Sunday 3-5pm

COCKTAILS 12

CLOVERDALE

Frankly Grapefruit, La Luna Mezcal
Lime, Soda

TIME WELL SPENT

Nelson's Green Brier Tennessee Whiskey
Peach, Black Tea, Lime, Ginger

WINE 10

SPARKLING

Villa Sandi, Prosecco Il Fresco
Veneto, Italy NV

WHITE

M.A.N, Chenin Blanc
South Africa 2021

ROSÉ

Le Rosé, Coeur de Mont
France 2021

RED

The Wolftrap, Syrah-Mourvedre
South Africa 2020

BEER 8

NORTHCOAST BREWING CO.

SCRIMSHAW PILSNER

Sonoma, CA 16oz

HENHOUSE

STOKED CITRA HOPPED PALE ALE

Santa Rosa, CA 16oz



My favorite
drink is the
next one.

FOOD

FIREBRAND BAKERY

SWEET POTATO ROLLS 14

Whipped Ricotta, Black Pepper-Honey
Fennel Salt

MARINATED NAPA VALLEY OLIVES 14

Orange Zest, Rosemary, Chilies

DUCK FAT FRIED POTATOES 16

House-Made Ranch & Pickle Ketchup

LIBERTY FARMS DUCK WINGS 19

Grand Marnier & Black Pepper Gastrique

CHICKEN LIVER MOUSSE 19

Pickles, Housemade Jam, Toast Points

THE TAVERN BURGER 24

Red Onion-Bacon Jam, Au Poivre Aioli
Farmhouse Cheddar, Duck Fat Fried Potatoes

CHEESE &

CHARCUTERIE 38

Seasonal Preserves, Nuts, Pickles
Grilled Della Fattoria Sourdough

SHELLFISH

ICE-COLD SHELLFISH

Served With Classic Sauces & Garnishes

OR

HOT CHAR-BROILED SHELLFISH

Brushed With Scampi Butter & Espelette

PETITE TOWER (serves 1-2) 115

GRANDE TOWER (serves 4-6) 185

PACIFIC OYSTERS 26/50

Add Caviar & Crème Fraîche 25/50

WHOLE MAINE LOBSTER 72

WHITE SHRIMP 26

KING CRAB 47