

salvia

TERRACE MENU
SERVED 12PM-5PM

COCKTAILS

Salvia Spritz 19

vodka, pamplemousse liqueur, sparkling wine

Shiso Sunset 17

shiso-infused rum, blueberry, lemon, simple syrup, club soda

Cucumber Crush 19

gin, cucumber, mint syrup, lemon, club soda, celery bitters

Wallflower 18

gin, italicus, lavender, lemon, club soda

New Life 17

sweet tea-infused vodka, lemon

Gin Blossom 17

gin, basil peppercorn syrup, lime

Tiki Bananza 19

rum, mezcal, banana, orgeat, lime

Mexico City Margarita 23

blanco tequila, orange liqueur, lemon, salt air

Italiano 16

campari, sweet vermouth, club soda

VINEYARD VIEW BITES

Crudites and Avocado Dip 12

spring onion and avocado dip, garden herbs

Chickpea Panisse 12

smoked eggplant and preserved tomato

Roasted Eggplant Dip 12

flatbread, tomato conserva

Garden Salad 16

market greens and vegetables, roasted seeds, pine nuts,
barolo vinaigrette

add chicken 9 add trout 9

Tuna Nicoise and Avocado Tartine 21

preserved tuna, smashed avocado, confit tomato and arugula on
griddled croissant

California Burger 25

double patty, cheddar, slow cooked tomato
caramelized onion, pickle, mustard, house special sauce

impossible 5 bacon 5 avocado 5

Artisan Cheeses 25

fruit preserves, honeycomb, cherry-almond crackers

Hazelnut Tiramisu 10

frangelico, candied hazelnut, naysayer espresso

WINE

SPARKLING & ROSE

Domaine Carneros	Ultra Brut, California, '22	17
Schramsberg	Brut Rosé, North Coast, '22	24
Domaine Triennes	Cinsault Blend, France, '23	14

WHITE

Jermann	Pinot Grigio, Italy '23	16
Charles Krug	Sauvignon Blanc, Napa Valley, '22	15
Verget Au Sud	Chardonnay, France '22	13

RED

Argus	Pinot Noir, Carneros, '22	19
Frog's Leap	"Fly Catcher" Red Blend, California, '23	17
Brendel	Cabernet Sauvignon, Napa Valley, '21	20

BEER

East Brother (Draft)	Mexican Lager, Richmond	9
Coronado Brewing (Draft)	Tropical IPA, Coronado	9
Crown & Hops	8 Trils Pilsner, Inglewood	9
Almanac	West Coast IPA, Alameda	9
Cornado Brewing	Orange Wit, Coronado	9
Best Day Brewing	N/A Kolsch, Sausalito	8
Best Day Brewing	N/A West Coast IPA, Sausalito	8

WINE'D OUT 12

curated canned cocktails

Heartbreaker

vodka, kumquat, grapefruit, jasmine ginger

Kyla Hard Kombucha

lychee lemonade or sunset trio

ZERO-PROOF 14

In Bloom

strawberry, lemon verbena, agave flower, elderflower, orange, lime, tonic

Cucumber Lavender Lemonade

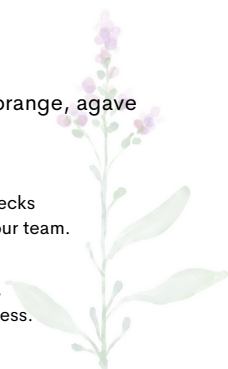
lemon, lavender, cucumber, club soda

Paloma Inocente

non-alcoholic tequila, grapefruit, lime, italian orange, agave

A 3% "Employee Care Surcharge" will be added to all checks aimed at making a positive impact on the well-being of our team.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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TERRACE MENU
SERVED 5PM-SUNSET

SMALL PLATES

Chips & Dip 24

scallion and avocado dip, garden herbs, trout roe

Pomme Frites 10

lemon and herbs, garlic aiolo

Chestnut Soup 22

sunchoke, maple, sage, cinnamon

Grilled Asparagus 19

caesar dressing, tuna bottarga, lemon, garden herbs

Garden Salad 20

market greens and vegetables, roasted seeds, pine nuts,
barolo vinaigrette

add chicken 9 add trout 9

Spring Burrata Tartine 16

green garlic, pistachio, mint

SHAREABLE PLATES

Risotto DeJonghe 24

garlic butter breadcrumbs, fines herbs

add shrimp 9

Cacio e Pepe 27

chitarra, grains of paradise, aries alpine cheese

Rigatoni with Wild Boar Ragu 30

rosemary, cocoa nib, hazelnut crumble

Mt. Lassen Farm Trout 37

fregola sarda, green garlic, english peas, spigarello pesto

Fogline Hen 39

farro, mustard greens, garden herbs

Steak Frites 42

prime skirt steak, green garlic gremolata

California Burger 25

double patty, cheddar, slow cooked tomato

caramelized onion, pickle, mustard, house special sauce

impossible 5 bacon 5 avocado 5

SWEETS

Hazelnut Tiramisu 14

naysayer espresso, frangelico, candied hazelnut

Pistachio Cheesecake 14

amaretti cookie, vanilla bean, cranberry

Artisan Cheeses 26

fruit preserves, honeycomb, cherry-almond crackers

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