



THE FRONT ROOM

BAR & LOUNGE

**HOG ISLAND SWEET WATER OYSTERS
ON THE HALF SHELL
16 half dozen**

Meyer lemon granité, hogwash, cocktail sauce

LOCAL AND HOUSE MADE CHARCUTERIE 12/19
homemade mustard, olives,
pickled vegetables, cornichons

SHORT RIB SLIDER TRIO 9
Korean style, kim chee salad
on fresh Costeaux Bakery buns

SONOMA VEGETABLE TEMPURA 9
daikon radish and soy dip

CALAMARI FRITTI 14
Asian slaw, Thai basil dipping sauce

FRIED OYSTER SLIDER 4.5 ea
shredded lettuce, spicy mayonaise

CHICKEN AND PEPPER JACK FLAUTAS 12
guacamole, sour cream, jalapenos

PIZZA OF THE WEEK 14
changes every Wednesday!

BAKED DEVILED DUNGENESS CRAB DIP 16
hot and bubbly, served with crackers & croûtes

ANGUS BEEF CHEESE BURGER 16
homemade zucchini pickles, shoe string fries
choice of cheese: pepper jack, cheddar, gruyère
ADD: avocado, bacon, or sautéed onions \$1.50/ea.

ASIAN STYLE AHI TUNA TARTARE 15
soy, ginger, avocado, scallions
wakame salad, won ton chips

CRISPY PORK BELLY LOLLIPOP 3 ea
assorted dipping sauces

SWEET AND SPICY ROSEMARY NUTS 6
toasted mixed nuts served warm

CHEESE PLATE 7, 15, 23
Choose 1, 3 or 6 cheeses

Pt. Reyes Blue—Cow
Farmstead Cheese Co.
port infused dried figs

Mt. Tam—Cow
Cowgirl Creamery
quince paste

Boho Bel—Cow
Bohemian Creamery
thyme infused raisins

Bermuda Triangle—Goat
Cypress Grove
honey poached pears

Delice de la Vallee—Goat & Cow
Epicurean Connection
Pinot braised onions

Baserri—Sheep
Barinaga Ranch
sour cherry jam