

# HAPPY HOUR

{ 5 P M - 6 : 3 0 P M }

Bar & Patio

## WINE

*Saison Winery Brousseau, Chardonnay,  
Monterey, California 2020 9*

*Saison Winery Regan, Pinot Noir,  
Santa Cruz Mountains, California 2020 9*

*Saison Winery Roadies, Syrah Rosé, Monterey,  
California 2018 (375ml Can) 15*

*Pierre Sparr, Crémant Rosé,  
Alsace, France NV 10*

*Sorgente Extra Dry, Prosecco, Friuli-Venezia Giulia,  
Italy NV 10*

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## COCKTAILS 12

*Black Manhattan*

*Shiso Sour*

*Boulevardier*

*Suntory Martini*

*California Dream*

*Paper Plane*

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## BITES

*Embered Oysters 14*

*Parker House Rolls 12  
add Caviar 50 per ounce*

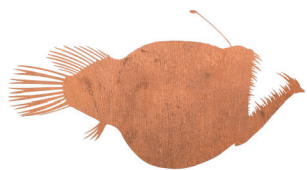
*Fried Northern Smelt 14*

*Hot Fried Bass Collar 14*

*Please note that a 20% service charge will be added to each check*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness especially if you have certain medical conditions.*

Dinner  
(Beginning at 5pm)



CAVIAR

*Angler Private Batch Caviar 97 per ounce*

COLD

*Ice-Cold Oysters 30/60*

*Scallop Crudo, Yuzu & Fig Leaf 22*

*Bluefin Tuna Nduja, Buttermilk Bread 26*

*Radicchio with Radicchio X.O. 21*

*Endive Caesar 18*

HOT

*Hot Fried Collar 24*

*Embered Oysters with Smoked Chili Butter 21*

VEGETABLES

*Blistered Long Beans, Pistachio Bagna Càuda 18*

*Angler Potato & Sauce from Sonoma Cheeses 20*

*Slowly Grilled Hen of Woods Mushroom 19*

*Koshihikari Seaweed Rice & Trout Roe 26*

*+ Fort Bragg Sea Urchin 35*

BREAD

*Parkerhouse Rolls & Cultured Seaweed Butter 16*

FISH & MEAT

*Mt Lassen Trout with Charred Scallion Preserve 46*

*Striped Bass Filet with Mala Chili 46*

*Grilled Hand-Dived Scallop & Meyer Lemon Butter 26 per*

*Whole Sea Bream with Vermouth Butter 60*

*Whole Pasture Chicken Roasted in the Wood Oven 80*

*10 oz Dry Aged Prime Petaluma Beef 85*

LET US COOK FOR YOU

160

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## DESSERT

*Soft Serve Sundae 17*

*Chocolate Bar 17*

*Coconut Sorbet 17*

## AFTER DINNER DRINKS

*Sweet Wine in Three Styles 65*

*White Russian 19*

## COFFEE & TEA

*Sightglass Blueboon Coffee 5*

*Sightglass Hunky Dory Decaf Coffee 5*

*Herbal, Chamomile & Mint 8*

*Green, Spring Maofeng, Guizhou Province, China 9*

*Black, Golden Monkey, Fujian Province, China 8*

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