

## CIDER MENU

### CORE CIDERS



**THE HATCHET**  
APPLE  
ABV: 6%  
Brix: 2.5, pH: 3.7-3.9



**THE PITCHFORK**  
PEAR  
ABV: 6%  
Brix: 2.7, pH: 3.7-3.9



**THE ANVIL**  
BOURBON  
ABV: 6%  
Brix: 2.5, pH: 3.7-3.9

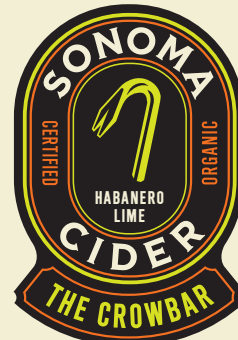


**THE WASHBOARD**  
SARSAPARILLA VANILLA  
ABV: 5.5  
Brix: 2.5, pH: 3.7-3.9

### LIMITED RUN CIDERS



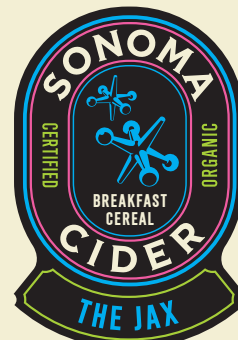
**THE WIMBLE**  
RHUBARB GOSE  
ABV: 5.5%  
Brix: 1.2°, pH: 3.6-3.7



**THE CROWBAR**  
HABENERO LIME  
ABV: 6%  
Brix: 1.1, pH: 3.7-3.85



**THE PULLEY**  
ABSINTHE STYLE  
ABV: 6%  
Brix: 1.3, pH: 3.7-3.9



**THE JAX**  
BREAKFAST CEREAL  
ABV: 6%  
Brix: 1.6, pH: 3.7-3.9



**THE CUTTER**  
GINGERBREAD  
[Mixed 22oz 4-Pack]  
ABV: 0.0%  
Brix: 0.0, pH: 0.0-0.0



**THE SLEIGH**  
WINTER SPICE  
[Mixed 22oz 4-Pack]  
ABV: 0.0%  
Brix: 0.0, pH: 0.0-0.0

### CIDERMAKER RESERVE



**DRY ZIDER**  
*Aged in Zinfandel barrels*  
ABV: 6.9  
Brix: .1, pH: 3.7-3.9

**TASTING NOTES:**  
Tart apple opens on the palate and is followed by layers of soft and supple zinfandel flavor. Bright crisp apple lingers on the finish.

**DRY FUJI**  
*Aged in French oak barrels in Sonoma County*  
ABV: 6.5%  
Brix: .3, pH: 3.65-3.8

**INGREDIENTS:**  
Organic Fuji apples from Washington's Yakima Valley

**TASTING NOTES:**  
The light straw color and fresh Fuji apple aroma leads into hints of vanilla and smoke from the French oak barrels.

**THE IMPERIAL**  
*Aged and fermented in whiskey barrels*  
ABV: 10.5%  
Brix: 0.0, pH: 3.9

**INGREDIENTS:**  
Organic hard apple cider from U.S. grown organic apples, organic honey

**TASTING NOTES:**  
We blended our fresh organic juice with eucalyptus honey and fermented them together in whiskey barrels for 6 months. The resulting cider is dark and full-bodied with lots of rich whiskey sweetness that finishes somewhere between imperial cider and brandy. Can be cellared to soften whiskey tones.

## CIDER MENU

### MICRO RELEASE

#### DRY BARREL-AGED HATCHET

*Bordeaux wine barrel-aged dry* [Micro-Limited]  
ABV: 6.5%, Brix: .5°, pH: 3.7-3.8

##### INGREDIENTS:

Dry cider aged for 6+ months in Bordeaux style wine barrels

##### TASTING NOTES:

Slight tannic influence from the wine adds lovely body and a little extra complexity on the palate for our clean, fruit-forward dry cider.

#### DRY GOLDEN DELICIOUS

*Dry barrel-aged single varietal cider* [Micro-CMR]  
ABV: 6.7%, Brix: .5°, pH: 3.7-3.8

##### INGREDIENTS:

Dry Golden Delicious cider from apples picked at De La Montaña Vineyards in Healdsburg, CA.

##### TASTING NOTES:

Wonderful natural acid present in Golden Delicious apples comes through making it bone dry, sour, tart and picked while still green to provide more acid. The orchards surround De La Montaña vineyard growing amongst the vines. Our employee's go-to session cider.

#### WESTCIDER 2014

*Dry Multi-varietal Cider Blend* [Micro-CMR]  
ABV: 6.9%, Brix: .6°, pH: 3.5-3.6

##### INGREDIENTS:

Pink Permain, Winter Banana, Mac Mystery, Crispin, and Baldwin Striped Gentleman picked at Porque Ranch in the Russian River Valley

##### TASTING NOTES:

Multiple heirloom apple blend (also called an orchard blend) from a small two-acre orchard on Westside Road, southwest of Healdsburg. Hand-picked from low yielding trees (20-30 years old) pruned in the winter for low production and high quality. Nice, almost steeliness minerality consistent throughout. Bitter sharp notes infused from Pink Permain. Tannic and high acid offset by Winter Banana sweetness, giving it its fruitiness.

#### WINTER BANANA 2015

*Single-varietal semi-dry cider* [Micro-CMR]  
ABV: 6.5%, Brix: 2.3°, pH: 3.7-3.8

##### INGREDIENTS:

Winter Banana picked at Porque Ranch in the Russian River Valley.

##### TASTING NOTES:

A full-bodied and semi-sweet. Hand-picked at a local Healdsburg farm and hand-pressed in house. This heavily tannic cider made in the style of an English traditional brings a depth to the pallet that's hard to describe. It tastes as if it were pressed in an English homestead with a traditional wooden press. Boot strap and hay? Yes, please!

#### GRAVENSTEIN

*Single-varietal semi-dry cider* [Micro-CMR]  
ABV: 6.5%, Brix: 2.3, pH: 3.4-3.5

##### INGREDIENTS:

Gravenstein apples picked at various west county orchards.

##### TASTING NOTES:

Very distinctive of the Gravenstein apple – pithy, pulpy ripe apple quality, balanced with really high fruit notes and strong acid backbone. Apple peel finish provides a subtle tannic note.

#### HOPPED CHERRY

*Tart cherry and Bravo hops* [Micro-Tap Room Only]  
ABV: 0.0%, Brix: 0.0, pH: 0.0-0.0

##### INGREDIENTS:

Dry apple cider (Yakima Valley apples), organic tart cherry juice, bravo hop oil dissolved in organic apple eau de vie, bitter hop extract.

##### TASTING NOTES:

What you are reading at this precise moment is not the actual copy that will be used for the tasting notes of this fine cider. No, hardly. This is merely type set to provide a better visual reference for how this menu will actually appear.

#### BLACKBERRY

[Micro-Tap Room Only]  
ABV: 0.0%, Brix: 0.0, pH: 0.0-0.0

##### INGREDIENTS:

Dry apple cider (Yakima Valley apples), organic blackberry juice

##### TASTING NOTES:

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#### BANANAWEIZEN

[Micro-Tap Room Only]  
ABV: 5.4%, Brix: 2.5, pH: 3.73

##### INGREDIENTS:

Dry apple cider (Yakima Valley apples), organic bananas

##### TASTING NOTES:

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#### PEACH BOB TRANGLE TROUSERS

[Micro-Tap Room Only]  
ABV: 0.0%, Brix: 0.0, pH: 0.0-0.0

##### INGREDIENTS:

There's a pretty good chance there will be apples and possibly peaches in Bob's pants

##### TASTING NOTES:

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## TAPROOM LUNCH

### OYSTERS

#### RAW

Served with house cider mignonette

**PRESTON POINT** Tomales Bay 3.25

**MIYAGI** Point Reyes 3.25

**KUMOMOTO** Tomales Bay 3.50

**OYSTER OF THE DAY** 3.25

#### BAKED

**HOUSE BBQ** 3 for 11

**GARLIC BUTTER** 3 for 11

**ROCKEFELLER** 3 for 12.25

*Herbed butter, absinthe and breadcrumbs*

**KILPATRICK** 3 for 12.25

*Lardons, zesty tomato sauce and gruyere*

**FLORENTINE** 3 for 12.25

*Spinach, cream and Romano bread crumbs*

#### SMOKED

**HOUSE BBQ** 3 for 11

*With toasts*

**SHALLOT & CHIVE** 3 for 11

*With crème fraiche and crackers*

### BOARDS

#### CHARCUTERIE 22

*Artisan selection of local and imported meats, house smoked sausage and pate, with toasts, house mustard, pickles, onions, olives and chutney*

#### FROMAGE 16

*Selection of local and imported artisan cheeses, toasts, seasonal fruits, nuts and jam*

### STARTS

**HOUSE PICKLES** 5

**CIDER BRINED OLIVES** 6

**ROASTED SPICED NUTS** 5

**ROASTED FINGERLINGS** 4

*–Add Garlic/Parmesan/Truffle Oil 2*

**DEVILED DUCK EGG** 6

*Pan seared, drizzled with brown butter, herb and yogurt, cress*

**CRAB CAKES** 12

*Dungeness, panko, smoked paprika remoulade, fricassee, lemon*

### SOUPS

Served with bread and butter

**CRAB BISQUE** Cup 7 Bowl 14

*Creamy tomato with fresh herbs, seafood stock, and Dungeness crab*

**FRENCH ONION** Cup 6 Bowl 12

*Sweet onions slow cooked in Sonoma Cider Apple Brandy, simmered in marrow bone stock, then topped with large house crouton and melted gruyere cheese*

**VEGETABLE** Cup 5 Bowl 9

**SOUP OF THE DAY** Cup 5 Bowl 9

### SALADS

**HOUSE** Half 6 Full 12

*Baby bib lettuce, apple, red onion, tomatoes, Idiazabal cheese, croutons, creamy herb dressing –Add Chicken 5, Three Shrimp 7, Smoked Duck Breast 8, Shaved Tri-Tip 8, Smoked Tuna 8*

**ROASTED BEETS** 14

*Mixed beets, burrata, hazelnuts, arugula, sorrel, champagne vinaigrette and toasts*

**GOAT CHEESE** 13

*Crushed pistachios, spinach, arugula, grapes, honey mustard dressing*

**NICOISE** 16

*Seared tuna, organic mesclun, nicoise olives, cherry tomatoes, fingerlings, capers, hardboiled egg, green beans, sherry vinaigrette*

### SANDWICHES & ENTREES

*–Add Fingerlings 2.50, Cup of Soup 4 or House Salad 5*

**PORK MEATBALL BAHN MI** 13

*Seasoned pork meatballs, pickled carrot, cucumber, cilantro, aioli*

**CLASSIC COMBINATION BAHN MI** 15

*Mixed charcuterie, pate, pickled carrot, cucumber, cilantro, aioli*

**TEA SANDWICHES** 15

*Assorted platter: Organic white bread with whipped cream cheese and Bing cherries, organic white bread with house pate, sprouted wheat bread grilled with Applewood ham, melted cheddar and sautéed mushrooms*

**CRAB SAMMY** 18

*Dungeness crab mixed with house herbed aioli, topped with sliced tomato and melted aged white cheddar, served open-faced on toasted artisan bread*

**B.L.T.** 12

*Smoked bacon, lettuce, tomato, sprouts, aioli, white/wheat bread  
– Add avocado 1.50*

**TRI-TIP DIP** 14

*Slow cooked tri-tip, buttered French roll and au jus – Add cheddar or gruyere 2*

**RISOTTO**

*Mushroom 15 Apple or Chicken 15, Crab 18 Arborio rice white wine, select stock, butter, parmesan, chives*

**MAC AND CHEESE** 10

*Imported maccheroni tossed with house creamy three-cheese sauce, and topped with parmesan, bread crumbs and fresh parsley  
– Add Crab 8, Bacon 3*

**CREPE BRETAGNE** 15

*Light buckwheat crepe, jamon serrano, gruyere, sunny side duck egg, and served with tossed arugula*

**SAVORY CREPE** 12

*Carrot, spinach, wild mushrooms and rumbled goat cheese*



36A Mill Street  
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## TAPROOM DINNER

### OYSTERS

#### RAW

Served with house cider mignonette

**PRESTON POINT** Tomales Bay 3.25

**MIYAGI** Point Reyes 3.25

**KUMOMOTO** Tomales Bay 3.50

**OYSTER OF THE DAY** 3.25

#### BAKED

**HOUSE BBQ** 3 for 11

**GARLIC BUTTER** 3 for 11

**ROCKEFELLER** 3 for 12.25

*Herbed butter, absinthe and breadcrumbs*

**KILPATRICK** 3 for 12.25

*Lardons, zesty tomato sauce and gruyere*

**FLORENTINE** 3 for 12.25

*Spinach, cream and Romano bread crumbs*

#### SMOKED

**HOUSE BBQ** 3 for 11

*With toasts*

**SHALLOT & CHIVE** 3 for 11

*With crème fraiche and crackers*

### BOARDS

**CHARCUTERIE** 18.75

*Artisan selection of local and imported meats, house smoked sausage and pate, with toasts, house mustard, pickles, onions, olives and chutney*

**FROMAGE** 16

*Selection of local and imported artisan cheeses, toasts, seasonal fruits, nuts and jam*

### STARTS

**HOUSE PICKLES** 5

**CIDER BRINED OLIVES** 6

**ROASTED SPICED NUTS** 5

**ROASTED FINGERLINGS** 4

*—Add Garlic/Parmesan/Truffle Oil 2*

**DEVILED DUCK EGG** 6

*Pan-seared, organic duck egg filled with whipped herbed yolk, drizzled with brown butter, served with herbed yogurt and cress*

**CRAB CAKES** 12

*Dungeness crab meat seasoned with aioli, rolled in panko bread crumbs, served with remoulade, fricassee, and lemon*

### SOUPS

Served with bread and butter

**CRAB BISQUE** Cup 7 Bowl 14

*Creamy tomato with fresh herbs, seafood stock, and Dungeness crab*

**FRENCH ONION** Cup 6 Bowl 12

*Sweet onions slow cooked in Sonoma Cider Apple Brandy, simmered in marrow bone stock, then topped with large house crouton and melted gruyere cheese*

**VEGETABLE** Cup 5 Bowl 9

**SOUP OF THE DAY** Cup 5 Bowl 9

### SALADS

**HOUSE** Half 6 Full 12

*Baby bib lettuce, apple, red onion, tomatoes, Idiazabal cheese, croutons, creamy herb dressing —Add Chicken 5, Three Shrimp 7, Smoked Duck Breast 8, Shaved Tri-Tip 8, Smoked Tuna 8*

**ROASTED BEETS** 14

*Mixed beets, burrata, hazelnuts, arugula, sorrel, champagne vinaigrette and toasts*

**GOAT CHEESE** 13

*Crushed pistachios, spinach, arugula, grapes, honey mustard dressing*

**NICOISE** 16

*Seared tuna, organic mesclun, nicoise olives, cherry tomatoes, fingerlings, capers, hardboiled egg, green beans, sherry vinaigrette*

### ENTREES

**CHICKEN NORMANDY** 20

*Boneless chicken breast with roasted apples, Hatchet cider, onions, cream, Sonoma Cider Apple Brandy, chive mashed potatoes, sautéed green beans*

**CHICKEN PIPERADE** 20

*Roasted bone in breast with rustic sauce of peppers, onions, tomatoes and lardons, served with roasted herb potatoes and wilted greens*

**PATE EN CROTE** 20

*Duck and chicken breast and livers, pork belly and shoulder, morels, brandy aspic, wrapped in rustic pastry, served with warm lentil salad and baby sorrel leaves*

**SMOKED BABY BACK RIBS** 18

*Half rack house rubbed slow smoked baby backs glazed with choice of BBQ sauce or apple and pepper jelly, served with sautéed greens, baked apples and roasted fingerlings*

**RISOTTOS**

Mushroom 15 Apple or Chicken 15, Crab 18  
*Arborio rice white wine, select stock, butter, parmesan, chives*

**MAC AND CHEESE** 10

*Imported maccheroni tossed with house creamy three-cheese sauce, and topped with parmesan, bread crumbs and fresh parsley —Add Crab 8, Bacon 3*

**CREPE BRETAGNE** 15

*Light buckwheat crepe, jamon serrano, gruyere, sunny side duck egg, and served with tossed arugula*

**SAVORY CREPE** 12

*Carrot, spinach, wild mushrooms and crumbled goat cheese*

**CREPE AVEC JAMBON, EPINARD & FROMAGE** 12

*Two baked dinner crepes stuffed with gruyere, jamon serrano and spinach, then topped with Sonoma Cider Apple Brandy bechemel sauce and served with house baked apples*



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## TAPROOM MIDDAY

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### OYSTERS

#### RAW

Served with house cider mignonette

**PRESTON POINT** Tomales Bay 3.25

**MIYAGI** Point Reyes 3.25

**KUMOMOTO** Tomales Bay 3.50

**OYSTER OF THE DAY** 3.25

#### BAKED

**HOUSE BBQ** 3 for 11

**GARLIC BUTTER** 3 for 11

**ROCKEFELLER** 3 for 12.25

*Herbed butter, absinthe and breadcrumbs*

**KILPATRICK** 3 for 12.25

*Lardons, zesty tomato sauce and gruyere*

**FLORENTINE** 3 for 12.25

*Spinach, cream and Romano bread crumbs*

#### SMOKED

**HOUSE BBQ** 3 for 11

*With toasts*

**SHALLOT & CHIVE** 3 for 11

*With crème fraiche and crackers*

### STARTS

**HOUSE PICKLES** 5

**CIDER BRINED OLIVES** 6

**ROASTED SPICED NUTS** 5

**ROASTED FINGERLINGS** 4

*—Add Garlic/Parmesan/Truffle Oil 2*

**DEVILED DUCK EGG** 6

*Pan-seared, organic duck egg filled with whipped herbed yolk, drizzled with brown butter, served with herbed yogurt and cress*

**CRAB CAKES** 12

*Dungeness crab meat seasoned with aioli, rolled in panko bread crumbs, served with remoulade, fricassee, and lemon*

### BOARDS

**CHARCUTERIE** 18.75

*Artisan selection of local and imported meats, house smoked sausage and pate, with toasts, house mustard, pickles, onions, olives and chutney*

**FROMAGE** 16

*Selection of local and imported artisan cheeses, toasts, seasonal fruits, nuts and jam*

### SOUPS

Served with bread and butter

**CRAB BISQUE** Cup 7 Bowl 14

*Creamy tomato with fresh herbs, seafood stock, and Dungeness crab*

**FRENCH ONION** Cup 6 Bowl 12

*Sweet onions slow cooked in Sonoma Cider Apple Brandy, simmered in marrow bone stock, then topped with large house crouton and melted gruyere cheese*

**VEGETABLE** Cup 5 Bowl 9

**SOUP OF THE DAY** Cup 5 Bowl 9

### SALADS

**HOUSE** Half 6 Full 12

*Baby bib lettuce, apple, red onion, tomatoes, Idiazabal cheese, croutons, creamy herb dressing*  
*—Add Chicken 5, Three Shrimp 7, Smoked Duck Breast 8, Shaved Tri-Tip 8, Smoked Tuna 8*

**ROASTED BEETS** 14

*Mixed beets, burrata, hazelnuts, arugula, sorrel, champagne vinaigrette and toasts*

**GOAT CHEESE** 13

*Crushed pistachios, spinach, arugula, grapes, honey mustard dressing*

**NICOISE** 16

*Seared tuna, organic mesclun, nicoise olives, cherry tomatoes, fingerlings, capers, hardboiled egg, green beans, sherry vinaigrette*



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