



## Sports Bar Prelim Menu

### America's Cup Cocktails

All drinks - \$14.00

#### America's Cup

Pimm's #1, St. George Terroir Gin, Lemon, Bitters, Bundaberg Ginger Beer

Cucumber and Foraged Bay Laurel

#### Classic Pisco Punch

Encanto Acholado and Oro Italia Piscos, Small Hands Pineapple Gomme, Lime,

Seasonal Edible Flowers

#### Cucumber Collins

Square One Organic Cucumber Vodka, Yuzu and Lemon Juices, Seltzer

Fresh and Japanese-Style Pickled Cucumbers, Wild Coastal Huckleberries

#### Moroccan Cosmopolitan

Hangar One Mandarin Orange Blossom Vodka, Lime, Pomegranate, Cardamom

#### Summer Mojito

Flor de Caña 4 and Charbay Vanilla Rums, Lime, Seltzer, Local Mint

### Manhattans

#### Yachtsman

St George Breaking and Entering Bourbon, Templeton Rye, Carpano Antica, Bitters

#### Spanish

Maker's Mark Bourbon, Cardenal Mendoza Solera Gran Reserva, Carpano Antica, Bitters

### Leatherman

Eagle Rare 10 Yr, Carpano Antica, Qi Black Tea Liqueur, Bitters

## **Old Fashioneds**

### Breaking and Entering

St George Bourbon, Aromatic Bitters, Hand Cut Ice

### Mexican

Tres Aagves Reposado, Chocolate, Cinanmon, Orange, Bitters, Hand Cut Ice

## **Agave Cocktails**

### Classic Margarita

Altos Blanco Tequila, Combier Orange, Fresh Lime

### Paloma Hermosa

Distillador Blanco Tequila, St Germain Elderflower, Lime, Grapefruit, Bitters

### Farmer's Market Strawberry

Tres Agaves Blanco, Lime, Agave, Local Fresh Strawberries

## **Negronis**

### Classic

Junipero, Carpano Antica, Campari, Orange

### Waterfront

209 Gin, Dolin Rouge, Bittermans Baske Snaps, Carpano Antica, Dolin Rogue, Campari, Orange

### Wintersmith

St George Botanivore, Gran Classico Bitter, Campari, Orange

## **Angry Ginger Bucks**

### Frisco Mule

Skyy Vodka, Lime, Ginger, Bitters

### Carribbean Buck

Plantation 5 yr Rum, Smith and Cross Navy Strength, Lime, Ginger, Bitters, Nutmeg

### Kentucky Style

Four Roses Bourbon, Lime, Ginger, Bitters, Nutmeg

All cocktails designed by Scott Beattie, author of  
 "Artisanal Cocktails: Drinks Inspired by the Seasons from the Bar at Cyrus"  
 (Ten Speed Press, 2008)

## Food Menu

### APPETIZERS & PLATTERS TO SHARE Price

#### Shellfish Tower

dungeness crab, shrimp, lobster served with cocktail & mignonette sauces.

For 2 people \$ 46.00

For 3-4 people \$ 78.00

#### Ceviches

*classic* with line-caught california sea bass, tomatoes, onion, serrano chile, cilantro \$ 10.95

*mixto* with shrimp & lobster, tomato, orange, chile, avocado \$ 12.95

#### Mediterranean Dips

fava hummus, tzatziki, & eggplant dips served with pita bread & flatbread \$ 18.00

#### Cheese Board (changes weekly)

local artisan cheeses with olive oil-rosemary crackers & accoutrement

For 2 people \$ 18.00

For 3-4 people \$ 31.00

#### Charcuterie & Cheese Board (changes weekly)

For 2 people \$ 21.00

For 3-4 people \$ 36.00

#### MexiCali Dips

guacamole and spicy rancho gordo bean dips served with tortilla chips & sliced cucumbers \$ 9.00

### SALADS Price

#### Classic San Francisco Seafood Louie Salads

served with toasted boudin bakery sourdough bread

Dungeness Crab \$ 24.00

Shrimp \$ 22.95

	Combination	\$ 25.00
<b>Summer Green Salad</b>		
heirloom tomatoes, dirty girl produce lemon cucumbers & green goddess dressing		\$ 15.00
<b>Chopped Kale Salad</b>		
avocado, parmesan, toasted hazelnuts in a creamy lemon dressing		\$ 12.00
<b>Hand-Pulled Burrata</b>		
with heirloom tomatoes, olive oil, basil and toasted bread		\$ 15.00

<b>TACOS &amp; SANDWICHES</b>	<b>Price</b>
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<b>Braised Meat Tacos</b>		
served on handmade tortillas with garnishes & fresh salsas. 2 to an order.		
	Pollo	\$ 11.00
	Carne Asada	\$ 11.00
	Carnitas	\$ 11.00

<b>All-America's Cup Hot Dog</b>		
bacon-studded dog from 4505 meats. served with spicy mustard & naturally fermented caraway sauerkraut on the side		
		\$ 8.00

<b>Sliders</b>		
served on a brioche bun from acme bread company. 3 to an order		
	BBQ Short Rib	\$ 14.00
	Braised Pork Belly	\$ 14.00
	Steamed Lobster	\$ 14.00

<b>DESSERT</b>	<b>Price</b>
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dessert platter of assorted local confections served with fresh fruit from capay farms		
	For 2 people	\$ 15.00
	For 3-4 people	\$ 24.00

**Preliminary Brunch Menu**

a plate of farmer's market fruits and berries

**PASTRIES & BREAD**

**Price**

basket of starter bakery fresh breakfast breads  
local preserves, honey, & butter

Small	\$ 10.95
Large	\$ 15.95

**BREAKFAST SANDWICHES ACCOMPANIED BY A SIDE SALAD  
OF GREENS AND STONE FRUIT**

**Price**

**Fried Egg Sandwich**

\$  
9.95

ham, wagon wheel cheese, pickled onion, spicy mayo

**Maple Bacon Breakfast Sausage from 4505 Meats with an Over-Easy Egg**

\$  
13.95

brioche bun, gruyere cheese, pepper cress

**Egg Salad**

\$  
10.95

open-faced sandwich, tossed with chive aioli and topped with candied bacon

**Smoked Salmon**

\$  
13.95

boiled egg, avocado, red onion, fennel tzatziki

**Niman Ranch Bacon Press**

\$  
11.95

carmody cheese, roasted pluots, pickled onions

**Bayside Press**

\$  
14.95

garlic shrimp, mozzarella, artichoke, tomato

**Petaluma Brie**

\$  
13.95

seasoned with house made sweet chile sauce

**EGGS**

**Price**

**Deviled Eggs (3 to an order)**

\$  
10.95

cumin, chives, griddled artisan ham. sf-made youk's hot sauce on the side

**St. Helena Scramble** \$  
15.95  
smoked salmon, asparagus, red onion, goat cheese

**Santa Rosa Scramble** \$  
13.95  
chorizo, avocado, escabeche

**FOR SHARING** **Price**

**Farmer's Market Inspired Quiche** \$  
47.00  
local preserves, fresh fruit, bread

**Cheese Board (changes weekly)**

For 2 people \$  
18.00

For 3-4 people \$  
31.00

**All-America's Cup Hot Dog** \$  
8.00  
bacon-studded dog from 4505 meats. served with spicy mustard & naturally fermented caraway sauerkraut on the side

**Sliders**

served on a brioche bun from acme bread company. 3 to an order.

BBQ Short Rib \$  
14.00

Braised Pork Belly \$  
14.00

Steamed Lobster \$  
14.00

**DESSERT**

Dessert Platter of Assorted Local Confections served with fresh fruit from Capay Farms

For 2 people \$  
15.00

For 3-4 people \$  
24.00