



Delectably Delicious. Fabulously Fresh. Wonderful Wines.
Dinner Menu – Daily 3pm to Close.

Soup and Ladle

- Tomato Bisque

Cup 6 | Bowl 8

Our take on the classic, freshly made in house. Perfect for the cold weather.
- Lentil-Cumin Chili (GF, V)

Cup 6 | Bowl 8

Hearty and packed with flavor – you wouldn’t know it’s meatless. Served with shredded cheese and scallions with a touch of creme.

Crunchy Greens

- Cranberry and Almond Salad (GF, #)

13

Mixed greens, dried cranberries, almonds, feta, and bacon tossed in red wine vinaigrette. Perfect with a Chardonnay.
- Chopped Kale Salad (GF, V)

13

Chopped kale with beets, carrots, cucumber, avocado. Served with Tahini dressing. OMG delicious!
- Extras:

Grilled Chicken

9

Seared Shrimp; Salmon

12

Cheese and Charcuterie Plates

- West Coast Cheese Plate

19

A selection of fine West Coast cheeses: Rogue smoked blue, Manchego, Brie, Chevre with lavender honey. Accompanied with extra goodies. Excellente!
- Charcuterie and Cheese Plate

26

A beautiful combination of meats and cheeses served with rosemary focaccia. Our most popular item.

Light Fare and Small Plates

- Brie and Fig Jam Crostini (V)

13

Nicely spiced homemade fig spread layered on toasted bread with warm brie, shredded green apples, pepitas, and cranberries.
- Avocado Smash Garlic Shrimp Crostini^

15

Just exactly what it sounds like. Smash some spicy avocado, top with a freshly sautéed garlic shrimp and voila! Yum!
- Pimento Cheese Dip with Crisps

13

Baked and wonderfully delicious served with pita wedges. Delicious!
- Hot Cheesy Artichoke Dip with Crisps (V)

13

Baked in a dish for sharing. Chef Walter’s special recipe.
- Nibbles Trio

13

A tasty trio of marinated olives, spiced nuts, and charcuterie/cheese skewers. A perfect complement to a Pinot Noir.
- Cotati Carnitas Quesadilla

15

Our beer-braised pulled pork with BBQ sauce and chipotle crema. Perfect fusion of Southern-Latin Cuisine. Guacamole? \$2
- Manchego, Red Pepper, & Onion Quesadilla (V)

14

Oh yeah. Veggies smooshed between a big flour tortilla. Pico de gallo and sour cream on the side. Guacamole? Add \$2

Getting Serious – Bigger Plates

- SoCel Seafood Pasta

26

Sautéed shrimp, salmon, cod and calamari with fettuccini. Tomato bisque sauce. Served with freshly baked rosemary focaccia. Light, healthy, satisfying.
- Pacific Coast Salmon ^ (GF)

22

Perfectly pan seared salmon served on our fabulous mushroom risotto.
- Hanger Steak^ (GF)

24

Sits on house-made cherry chutney, horseradish. Potato wedges and fresh veggies.
- Beef Short Rib and Polenta

22

Short rib braised to perfection. Served on a mound of creamy parmesan polenta with a demi-glace you won’t forget.
- Chicken Mole Fettuccini

20

A labor of love and so worth it. Grilled chicken breast tops a delectable mound of fettuccine smothered in amazing house made 18 ingredient mole sauce.
- Asparagus, Leek, and Pea Fettuccini (V)

16

Beautiful dish with shaved parmesan and a touch of lemon and mint. GF noodles are available by request.
- Veggie Lasagna (V, GF)

18

Zucchini, squash, eggplant, ricotta cheese with béchamel, marinara and parmesan cheese. Yum!
- Bacon, Sun-Dried Tom, Truffle Mac & Cheese#

15

Topped with parsley breadcrumbs. Nuff said.
- Veggie Cassoulet (V, GF)

16

Classic French cassoulet is with cannellini beans, leeks, celery, carrots, onions, etc. Veggies.
- Sonoma Cellar Burger^

15

The classic burger with a bistro twist: cabbage and red onion in a Dijonaise vinaigrette, Gruyere, tomato on brioche. Potato wedges and side salad.
- The Hangover ^

17

Our classic burger with cabbage Dijonaise, bacon, lettuce, tomato, a fried egg and Gruyere cheese. This will cure anything!
- Pretty Darn Famous SoCel Fish Tacos (3)^

15

Farm-raised and sustainable white fish marinated in lime juice, garlic, chili powder and cumin topped with a pico de gallo.
- Carne Asada Tacos (3)^

15

Cilantro/lime-marinated aged rib-eye topped with fresh pico de gallo, slaw, chipotle crema and fresh lime.
- Turkey Burger

15

Our special spiced, revved up burger. Cheddar cheese, guacamole, lettuce, tomato, & sriracha mayo. Potato wedges and side salad.
- Veggie Burger (V)

15

Homemade vegetarian burger made with white beans, chickpeas, veggies, topped with avocado and spinach. Potato wedges and side salad.

Getting Casual

^ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. These items are served raw or undercooked or may contain raw or undercooked ingredients. We have peanuts, tree nuts, cow’s milk, egg, wheat, soy, shellfish and gluten.
Please inform your server if you have any food allergies or dietary needs.



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Sides

Honey Glazed Roasted Brussels Sprouts (V)	8
Mushroom Risotto	10
Veggies	5
Cranberry Almond Side Salad	8

Sweets for the Sweet

Flourless Chocolate Cake (GF)	10
A gluten free chocolate decadent cake.	
Coconut Buttermilk Pound Cake	10
Filled with yummy toasted coconut goodness.	
Tres Leche Cake	12
Served with a scoop of vanilla ice cream and fresh berries.	
Triple Chocolate Red Wine Brownie	12
Thick and yummy with homemade vanilla ice cream.	

Drinks

Brewed Coffee DeCaf	4
Pour Over Coffee	5
Kusmi Tea	
12 oz Cup	5
24 oz. Pot	8
Can of Soda – Coke, Diet Coke, Sprite	3
Saratoga Sparkling Water 12 oz. 28 oz.	3.5 7
Unsweetened Ice Tea	3

Beers and Ciders

6

- ACE Apple Cider, CA
- ACE Perry Pear Cider, CA
- Bear Republic, Racer 5 IPA, CA
- Evolution Craft, Coffee Stout, MD
- Evolution Craft, Exile Red, MD
- North Coast Scrimshaw Pilsner, CA
- Port City Essential Ale, VA
- Port City Optimal Wit, VA
- Port City Downright Pilsner, VA
- Port City Monumental IPA, VA

Bucket O’ Beer - 20

four beers – icy cold. cool

Sorry, we cannot split/separate checks on parties of six or more.

Wines by the Glass or by the Bottle

6 oz. | Bottle

Whites

Sparkling: Pierre Chainier Seduction Brut, Loire, FR; NV	8 34
citrus cream pear lime	
Sauv. Blanc: Skye, Marlborough, NZ	12 42
passionfruit blackcurrant leaf crisp slightly effervescent	
Riesling: Union Sacre Fräulein, Paso Robles, CA; 2018	12 44
lemon white chocolate white pepper passionfruit	
Gewurztraminer: Husch, Anderson Valley, CA; 2019	11 45
gingerbread grapefruit jasmine honeysuckle	
Chenin Blanc: Field Recordings, Central Coast, CA; 2019	12 42
savory spices dry melon dried leaves	
Gruener Veltliner: Sineann, Columbia Gorge, WA; 2019	12 46
lemon zest green apple green lentil aroma honeysuckle	
Chardonnay: Scott Family Estate, Arroyo Seco, CA; 2018	10 42
ripe stone fruit green apple baking spices mineral flavors	
Chardonnay: Quilt, Napa Valley, CA; 2018	15 68
meyer lemon zest nectarine ripe pear honey	
White Blend: Monte Rio Skull White, California; 2020	10 38
lemon curd ripe mango passion fruit pineapple	

Roses

Hogwash, Oakville, CA; 2019	10 40
mandarin orange lemon zest honey pear	
Malene, Central Coast, CA; 2019	10 42
peach white grapefruit strawberry nectarine	
Send Nudes Rose of Pinot Noir, Sonoma Coast, CA; 2020	12 46
ripe peach watermelon ginger grapefruit	

Reds

Pinot Noir: Freja, Chehalem Mountains, OR; 2014	13 55
cocoa dried herbs rose blossoms leather	
Pinot Noir: Westside Crossing, Sonoma, CA; 2019	12 52
cardamon strawberry cherry baking spice	
Cab. Franc: Red Newt Cellars, Finger Lakes; NY; 2018	12 48
tart cherry raspberry black pepper hint of spices	
Red Blend: Occam’s Razor, Columbia Valley, WA; 2018	14 62
blackberry cassis framboise leather vanilla espresso	
Syrah: Andrew Murray, Sta. Ynez Valley, CA; 2017	11 42
dark berries black olives leather herbs	
Malbec: Waterbrook, Columbia Valley, WA; 2017	11 38
vanilla baking spices plum herbs cherry	
Zinfandel: The Specialyst, Lodi, CA; 2017	14 50
black cherry ripe plum toasted vanilla warm cinnamon	
Cabernet: Three Saints, Happy Canyon, CA; 2017	12 48
fresh sage toasted vanilla wild herbs ripe red fruit	
Cabernet Sauvignon: Tyros, Napa Valley, CA; 2015	20 90
black cherries black plum rose petal vanilla bay leaf	

Kitchen closes at 10:00 p.m. Friday – Saturday
Kitchen closes at 9:00 p.m. Sunday – Thursday

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