

BITES/ COMFORT/ SHARE

Fire Roasted Italian Olives	\$7
Spicy Ahi Tuna Tartare: Crisp Wonton	\$12
Crispy Buffalo Cauliflower:	\$12
With Carrots and Ranch or Blue Cheese	
Shortrib Nachos:	\$15
Gruyere,Crispy Shallots,Jalapenos	
Fire Roasted Artichoke:	\$12
Parmesan, Smoked Paprika, Garlic Aioli	
Fish & Chips: Beer Battered	\$14
Truffle Mac&Cheese: (Add pork belly \$2)	\$12
Truffled Béchamel Oven Baked	
Roasted Beets & Burrata:	\$12
Olive Oil, Balsamic, Basil	
Wings: (choice of Ranch or Blue Cheese)	\$14
Sweet and Spicy, Buffalo, Smoked BBQ,	
Lemon Pepper, Garlic Parmesan, Mango Habanero,	
Charcuterie Plate:	\$14
Crispy Chicken Strips: (Choice of)	\$15
(served with fries or Salad) Sauce BBQ, Buffalo,	
Spicy Honey or Ranch	
Fried Calamari	\$14
Roasted Garlic Aioli, Homemade Marinara Sauce	
Housemade Pretzel Bites: Fontina Fondue	\$8
Fish Tacos:	\$14
Baja Style,Slaw,Pico de Gallo,Jalapeno, Crema	
Blackened Mahi Mahi Tacos Avocado, Green	\$14
Cabbage, Cilantro, Lime, Chipotle Sauce	
Burger Sliders:	\$13
Homemade Chipotle Sauce, Cheddar Cheese, Red	
Cabbage Sesame Oil	
House Fries	\$6
Truffle Parmesan Fries	\$8
Sweet Potatoes Fries	\$7
(All cooked in 100% pure soybean oil)	

SALADS

Summer Salad-\$13	
Quinoa, Baby Kale, Tomato, Cucumber, Avocado,	
Beets, Fresh Mozzarella, Parmesan Cheese,	
Balsamic Dressing	
Hanger Steak(6oz) Salad-\$17	
Arugula, Diced Tomatoes, Avocado, Goat Cheese,	
Honey Lemon Herb Dressing	
Southwest Salad-\$13 Romaine Lettuce, Pico De	
Gallo, Fresh Mozzarella, Avocado, Tortilla	
Chips, Chipotle Honey Dress and black Beans	
Mixed Market-\$12	
Mixed Greens, Roasted Beets, Candied Walnuts,	
Balsamic Vinaigrette, Goat Cheese	
Classic Caesar-\$11 Sub Kale \$2	
Baby Organic Romaine Hearts, Cheese Croutons,	
Shaved Parmesan	
Baby Kale Salad-\$12	
Baby Kale, Candied Walnuts, Fresh Goat Cheese,	
Roasted Pears, Lemon Dressing	
(ADD Mary's Free-Range CHICKEN BREAST \$4	
SALMON(6oz) \$6 STEAK(6oz) \$6 TUNA(6oz) \$6)	

SANDWICHES(served with Fries or Salad)

Buffalo Chicken Sandwich-\$15	
Crispy Chicken, Arugula, Avocado, Fresh	
Mozzarella, Ranch, Buffalo Sauce	
Short Rib Grilled Cheese-\$16	
Pickled Caramelized Onions, Arugula	
Prosciutto-\$15	
Fresh Mozzarella, Roasted Tomatoes, Arugula,	
Olive Oil & Lemon Mustard Balsamic	
Chicken Pesto-\$15	
Organic Chicken Breast, Fresh Mozzarella,	
Roasted Tomatoes, Mixed Greens, House Pesto,	
Garlic Aioli	
Veggie-\$14	
Spinach, Mushrooms, Roasted Bell Peppers and	
Tomatoes, Fontina, Pesto, Marinara Sauce	
Roasted Turkey Club-\$15	
Sourdough bread, Turkey, Porkbelly, Lettuce,	
Red Onion, Mayonnaise, Avocado	
Crispy Chicken Sandwich-\$15	
Brioche Bread, Mixed Greens, Sweet and Spicy	
Mustard, Mozzarella Cheese, Red Onions,	
Tomato, Green Cabbage, and Crispy Chicken	

BURGERS*All Natural Beef* (served with Fries or Salad)

The Classic-\$16	
Chiffonade Romaine, Peppercorn Aioli, Cheddar	
Cheese, Kumato Tomato, Homemade Ketchup	
Burger in Bed- \$16 All Natural Beef, American	
Cheese, Avocado, Bacon, Over Easy Egg,	
Chipotle Sauce	
Blue Burger-\$16 Arugula, Chipotle Aioli, Blue	
Cheese ,Tomato Compote and Pork Belly	
The Truffle-\$17	
Cracked Peppercorn,Arugula, Artisanal Truffle	
Cheese, Caramelized Maui Onions, Garlic Aioli	
Jalapeno Burger-\$16	
Fresh Avocado, Grilled Jalapenos, Red	
Onions,Mozzarella Cheese,Bell Pepper Sauce	
Beyond Burger- \$16 Beyond Meat, Thousand	
Island Dressing, Cheddar Cheese, Pickles,	
Tomato, Onions, Romaine Lettuce	
Salmon Burger-\$16 Arugula, Avocado, Red	
Onions, Roasted Garlic Aioli, Tomato Compote	
Veggie Burger-\$15	
Brown Rice, Black Beans,Avocado,Red	
Onions,Tomato,Lettuce,Monterey JackCheese,	
Mayonnaise	

SKILLETS

Braised Shortrib-\$16	
Sauteed Brussel Sprouts, Roasted Fingerling	
Potatoes, Tomato Glaze	
Atlantic Salmon-\$16	
Sauteed Brussel Sprouts, Roasted Fingerling	
Potatoes, White Wine Lemon Reduction	
Grilled Chicken-\$16 (Mary's Free-Range)	
Sauteed Brussel Sprouts, Roasted Fingerling	
Potatoes, Spinach, Mushroom Cream Sauce	
Seared Ahi Tuna-\$16	
Sauteed Brussel Sprouts, Roasted Fingerling	
Potatoes, Orange Asian Sauce	

PIZZA

AMERICAN-\$13 Tomato Sauce, Mozzarella,	
Pepperoni	
PARMA-\$14 Italian Prosciutto, Rosemary,	
Mozzarella, Arugula	
FERRARINI'S FAV-\$14 Spicy Italian Salami,	
Pistachio Mortadella, Roasted Bell pepper,	
Tomato Sauce, Mozzarella, Parmesan	
BBQ CHICKEN-\$15 Organic Chicken Breast, BBQ	
Sauce, Mozzarella, Fresh Cilantro, Caramelized	
Onions	
SPICY HAWAIIAN-\$14 Tomato Sauce, Mozzarella,	
Rosemary Ham House Pickled Jalapeno, Pineapple	
THE SHORTY-\$16 Braised Shortrib Crispy	
Brussels Sprouts, Caramelized Onions, Shaved	
Parmesan, White Sauce	

VEGETARIAN PIZZA

NONNA'S GARDEN-\$15	
Zucchini, Roasted Bell Pepper, Ricotta,	
Spinach, Olives, Roasted Tomato, Pesto, Fresh	
Mozzarella	
TARTUFO BIANCO-\$15	
Wild Mushroom, Shaved Fingerling Potato,	
Ricotta, Mozzarella, Arugula, White Truffle	
Oil	
THE RUNYON-\$13	
Roasted Beets, Krispy Kale, Goat Cheese,	
Mozzarella, Fresh Chopped Tomato, Balsamic	
Gastrique, Olive Oil	
MARGHERITA-\$12	
Tomato Sauce, Mozzarella, Fresh Basil	

ADD ONS

-White Truffle oil \$3
-Arugula \$3
-Gluten-Free Crust \$2

SWEETS

Chocolate Berries Pizza: Chocolate-Hazelnut	
Strawberries and Mascarpone\$12	
Chocolate Pizza: Chocolate-Hazelnut \$11	
Bread Pudding: Salted Butterscotch, Baked	
Apple, Vanilla Ice Cream, Candied Walnuts\$9	
Creme Brulee: With Vanilla Bean and	
Caramelized Sugar \$8	

Beer List

CIDERS AND SOURS

(H)Ace Pear Cider (16oz) 5%	\$7
Sebastopol, CA	
Golden State Apple Cider(16oz) 6.9%	\$7
Sebastopol, CA	
Brooklyn Bel Air Sour(12oz) 5.8%	\$7
Ace Pineapple Cider(BOTTLE) 5%	\$7
Sebastopol,CA, Cider	
Ace Blood Orange Cider(BOTTLE) 6.9%	\$7
Sebastopol,CA, Cider	

LAGERS, BLONDES, PILSNER

(H)Scrimshaw Pilsner(16oz) 4.4%	\$7
Fort Bragg, CA Pilsner	
805 Blonde Ale(16oz) 4.8%	\$7
Paso Robles,Kolsch	
(H)Stella Artois (16oz) 5.0%	\$7
Belgium, Euro Pale Lager	
(H)Kronenbourg 1664 (16oz) 5.5%	\$7
Strasbourg, France, Euro Pale Lager	
Bud Light (BOTTLE) 4.2%	\$5
St. Louis,MO, Light Lager	
H)Birra Poretti (BOTTLE) 5.1%	\$6
Vaarese, Italy, Euro Pale Lager	
Bitburger N/A (BOTTLE)	\$6
Germany Non Alcoholic Beer	

WHITE ALES,WHEAT ALES, BELGIANS

(H)Purple Haze (16oz) 4.2%	\$7
Abita Spring, Louisiana, Fruit Wheat Ale	
(H)Sea Dog Blueberry Wheat(16oz) 4.6%	\$7
Bangor, Maine, Fruit/Vegetable Beer	
Allagash White (16oz) 5.2%	\$8
Portland, Maine, Witbier	
(H)Weihestephan (16oz) 5.4%	\$7
Germany, Hefeweizen	
(H)Blue Moon Belgian White (16oz) 5.4%	\$7
Golden, Colorado, Witbier	
Mango Hefeweizen 5.5%(12oz)	\$8
Temecula, CA, Hefeweizen	
Pranqster (16oz) 7.6%	\$8
Fort Bragg, CA, Belgian Strong Ale	
Allagash Curieux (12oz) 11%	\$12
Portland, Maine, Bourbon Barrel Aged Tripel	
Grapefruit Weizen(BOTTLE) 2.5%	\$6
Binding-Brauerei AG, Germany	
Chimay Cin Cents(white)(BOTTLE) 8%	\$12
Baileux, Belgium Tripel	
Delirium Tremens(BOTTLE) 8%	\$12
Melle, Belgium, Belgian Strong Pale Ale	

AMBER ALES AND PALE ALES

(H)Mirror Pond Pale Ale 5%	\$7
Bend, Oregon, American Pale Ale	
(H)Firestone Double Barrel Ale 5%	\$7
Paso Robles, CA,English Pale Ale	
H)Magic Hat #9 5.1%	\$7
Burlington, Vermont, Fruit Ale	
(H)Boont Anderson Valley(16oz) 5.8%	\$7
Boonville, California, Amber Ale	
Sabre-Toothed Squirrel 7%	\$7
Torrance, CA, American Red Ale	
Glutiny Gluten Free (BOTTLE) 6%	\$7
Colorado, Pale Ale	

IPAS

H)3rd Stop IPA (16oz) 6%	\$7
CA, American IPA	
Racer 5 IPA(16oz) 7%	\$7
Healdsburg, CA, American IPA	
Can-O-Bliss Hazy IPA (16oz)	\$7
Longmont, CO American IPA ABV 7.2%	
Inline IPA(16oz) 7.5%	\$7
Temecula, CA, American IPA	
Lagunitas Super Cluster IPA(12oz) 8%	\$8
Petaluma, CA American IPA	

BROWNS, PORTERS, STOUTS

Guinness(16oz) 4.2%	\$7
Dublin, Ireland, Irish Dry Stout	
(H)Downtown Brown(16oz) 5%	\$7
Eureka, CA, English Brown Ale	
Marshmallow Milk Stout 7.1% (12oz)	\$8
Temecula, CA Milk/Sweet Stout	
Not Your Father's Root Beer(BOTTLE)5.9%	\$7
Wauconda,IL Herb/Spiced Beer	

WINE BY THE GLASS

[Red]

Proximo Rioja, Spain	\$7 \$25
"For those of us on a Budget" Medium Bodied, Tobacco, Plum and cherry	
(H)Vampire Merlot, Napa Valley, CA	\$9 \$30
"YOU ARE DRINKING MERLOT TONIGHT" Fruit Forward Hints of Black Cherry and Black Plum	
(H)Trapiche Malbec, Argentina	\$9 \$30
"Lets Tango" Spicy and Full Bodied	
(H)Noble Vines Pinot Noir, Manteca CA	\$9 \$30
"Do the Right Thing" Plush Tannins and Balanced Acidity, Juicy Plums and Cherries	
McManis Petite Sirah, Lodi,CA	\$10 \$35
Full bodied Chocolate, Caramel and Rich Black Fruits	
Donati Claret Bordeaux Style,	\$10 \$40
Paicines,CA "The Wine For Any Occasion" Great Character and Complexity	
San Simeon Cabernet, Paso Robles, CA	\$11 \$40
"For the Classic Wine Drinker" Dry Full Bodied	
Meomi Pinot Noir, Santa Barbara,CA	\$11 \$30 \$60
"For the Smooth Cat" Velvety and Smooth	
Sangria, Bodega,CA	\$8 \$18 \$32

[White/Rose/Bubbles]

(H)Ruffino Pinot Grigio, Italy	\$9 30
"Boungiorno" Light Dry with notes of Pear and Citrus Fruits	
(H)Coppola Sauvignon Blanc,	\$9 \$30
"A Sauv You Can't Refuse" Zesty Citrus, Tropical Fruit and Honeysuckle	
(H)Dark Horse Chardonnay,Modesto CA	\$9 \$20 \$40
"Theres a Suburban Mom in All of Us" Oaky with Baked Apple and Toasted Caramel Notes	
Pacific Rim Gruner Veltiner.	\$10 \$36
Yakima Valley, WA White pepper, Citrus, Peach, Herbs and a Bright minerality	
Chateau Michelle	\$10 \$36
Riesling,Columbia Valley	
"You're so sweet" White Peach and Zesty Grapefruit	
Jarras Rose' Royal de Jarras France	\$10 \$36
"Pretty in Pink" Light, Dry and Crisp	
Kim Crawford,	\$11 \$40
Sauvignon Blanc, New Zealand	
"Let's See Your Best Haka" Tropical Fruits and Fresh Cut Grass Notes	
La Marca Prosecco, Italy	\$10 \$36
"Let's Celebrate" Fresh, Clean, Citrus with Hints of Honey and White Flowers	
Chandon Rose (split), Napa CA	12
"You So Fancy" Red Cherries, Strawberries and Seductive	