

Orange, Garlic & Herb Marinated Olives	4.95
Honey & Chile Glazed Almonds, Pecans, Kale	4.50
Bubbly Spinach & Sky Hill Goat Cheese Dip	11.95
“Frank’s Frito Sliders”, Pepper Jack & Avocado Relish	12.95
Truffled Egg Salad & Smoked Salmon Toast	13.95
Grilled Flatbread, Chicken Dijon Sausage, Mushrooms, Fontina Cheese, Asparagus “Pesto”	14.95
Pulled Pork Nachos Salsa Roja, Cheddar, Pickled Jalapeño, Sour Cream	16.95

Vegetable Soup, Shredded Parmesan	6.95
PEI Mussels, Garlic Herb Broth, Fries	8.95 / 16.95
Tillamook Cheddar “Mac n’ Cheese”	8.95
Fully Loaded 5 Dot Ranch Beef Chili Cheddar, Sour Cream, Tortillas & Onion	9.95 / 16.95

Field Greens Pt. Reyes Blue Cheese, Dried Cranberries & Red-Wine Vinaigrette	10.95
Baby Spinach, Potato, Pea, & Goat Cheese Samosas, Blood Oranges, Scallion-Fennel Seed Vinaigrette	13.95
Chopped Grilled Chicken, Arugula, Beets, Egg, Avocado, Bacon, Asparagus, Ginger Vinaigrette	17.95
Green Goddess Little Gems, Carrots, Radish & Pumpkin Seeds	12.95

5 Dot Ranch CheeseBurger All-Natural with Swiss, Pepper Jack, Cheddar or Bleu Grilled Onions or Mushrooms	14.95 2.00
ADD YOUR FAVORITES Smoked Bacon or Fried Local Egg	2.75
Sliced Avocado or Avocado Relish	3.00
Lamb Burger Garlic Spinach & Herbed Goat Cheese	16.50
Pan Roasted Fish Sandwich Pickled Onion, Arugula & Caper Mayo	15.95
Rancho Gordo Midnight Bean & Barley Burger Pepper Jack, Avocado & Red Chile Mayo	12.95
5 Dot Ranch All Beef Hot Dog “Chicago Relish”	9.95
Fried Organic Egg Sandwich Bacon, Little Gems, Swiss & Mayo, Model Sourdough	12.95
Buttermilk Fried Chicken Sandwich Watercress, Red Onion & Peppercorn Dressing	14.95
Tavern Grilled Cheese Smokey Tomato Dip	8.95
“Natural”, Sea Salt & Black Pepper	4.50
BBQ	4.95
“Disco”, Sausage Gravy & Cheddar Cheese	9.95
Add Fried Taramasso Ranch Egg	2.50
Truffle & Parmesan	7.95
All Beef Chili & Cheddar	9.95

Grilled 5 Dot Ranch Flatiron Steak Fries, NRT Steak Sauce, Living Watercress	27.95
Beer Battered Fish & Chips Tartar Sauce	20.95
Pan Roasted Half Chicken, Forbidden Rice, Asparagus, Sherried Mushroom Pan Sauce	23.95
Grilled Pork Porterhouse Chop, Tasso Ham Gravy, Cornbread Pudding, Dinosaur Kale	24.95
NRT 3-Meat Loaf Red Skinned Mashed Potatoes, Coffee BBQ Glaze	22.95
Red Skinned Mashed Potatoes	4.95
Add “Disco”	4.00
Grilled California Asparagus, Bacon Gremolata	7.95
Dino Kale, Garlic, Lemon, Chile Flake	4.95
Cornbread Pudding, Pepper Jack, Scallions	4.95
Crock of House-Made Pickled Vegetables	4.95

20% gratuity may be added
to parties of 6 or more
\$15 Corkage Fee per Bottle
Consuming raw or undercooked food may
increase your risk of food-borne illness