

**BAR & LOWER TERRACE MENU**

CRISP FRIED MONTEREY BAY CALAMARI 12-

meyer lemon slices, shaved fennel, meyer lemon aioli, cocktail sauce

DUNGENESS CRAB CAKES 14-

mizuna – radish salad, avocado coulis, chipotle mango vinaigrette

FRESH SHUCKED FARM RAISED OYSTERS 16-

on the half shell with cracked pepper mignonette or vodka cucumber icee

QUESADILLAS 12-

duck carnitas, jack cheese, tomatillo guacamole, pickled cabbage, duck chicharrónes

STIX 14-

Sweet White Shrimp - west indies spice rub, sweet and pungent guava sauce

Organic Chicken – yucatan style, marie sharps habanero hot sauce

Grass Fed Beef - house steak spice, jack daniels bbq sauce

SLIDERS 12-

Grass Fed Natural Beef – cheddar, leaf lettuce, tomato, secret sauce

Crispy Sonoma Chicken – louisiana hot sauce, bleu cheese, buttermilk ranch

Maine Lobster – tarragon mayonnaise, brioche

PORTOLA BURGER 16-

tassajara grass fed natural beef, california cheddar, apple smoked bacon, avocado, onion ring, tomato relish, dijonnaise

SONOMA FOIE GRAS TORCHON 21-

roasted fall fruit, plum gastrique, big sur sea salt, brioche

HOUSE MADE BAR NUTS 9-

melted butter, rosemary, cayenne, dark brown sugar, sea salt

KENNEBEC POTATO CHIPS 12-

black truffle crème fraîche

CHEESE PLATE 20-

3 select cheeses from our list, seasonal fruit, honeycomb, nuts, house made crackers and baguette

DAILY ANTIPASTO PLATE AQ

server to advise