



# WOOD OVEN DINNER MENU

## OUT OF THE WOOD OVEN

<b>FLATBREAD (v)</b> marinated broccoli rabe, shaved garlic, fresh mozzarella & chili flake	<b>12.95</b>
<b>SPINACH &amp; ARTICHOKE DIP (v)</b> housemade olive oil crackers & grilled baguette	<b>9.95</b>
<b>SALT SPRING ISLAND MUSSELS</b> paprika dusted, spanish chorizo & leeks	<b>10.95</b>
<b>MARIN SUN FARMS BABY BACK RIBS (1/2 rack)</b> dry rub & smoked, cole slaw and baked beans	<b>21.95</b>
<b>VEGETARIAN PAELLA (v)</b> spring onions, artichokes, asparagus & saffron risotto	<b>18.95</b>
<b>CLASSIC PAELLA</b> pink prawns, chorizo, clams, mussels, chicken & saffron risotto	<b>24.95</b>
<b>ALBACORE TUNA CASSEROLE</b> egg noodles, english peas, potatoes, carrots & mushroom gravy	<b>16.95</b>

## FEATURED BEVERAGES

### WINES

<b>PINE RIDGE</b> chenin blanc/viognier, california 2009	glass/bottle <b>8.00/30.</b>
<b>HENDRY</b> "block 7 & 22" zinfandel, napa valley 2007	<b>55.</b>

### COCKTAILS

<b>RUBY RED DROP</b> absolut ruby red, cranberry, fresh grapefruit & blended lemonade served up	<b>10.00</b>
<b>ANTIOXIDANT INTOXICANT</b> hanger one "buddah's hand" vodka, veev acai liqueur, cranberry & pineapple juice	<b>10.00</b>

### BEER (5.50 each)

<b>DRAKES</b> ipa, san leandro, ca	<b>BLUE MOON</b> belgium white, denver, co
<b>LAGUNITAS</b> pilsner, petaluma, ca	<b>SIERRA NEVADA</b> pale ale, chico, ca

### ZERO~PROOF COCKTAILS

<b>PRICKLEY BERRY PRESS</b> prickley pear juice, blueberry puree & soda	<b>4.50</b>
<b>BI-COASTAL CITRUS PUNCH</b> blood orange puree, key-lime juice & gingerale	<b>4.50</b>

(v) vegetarian (vg) vegan other items can be prepared vegetarian, vegan or gluten-free, your server can assist you  
 18% service charge for parties of 7 or more all menu items available for take out  
 naomi alfaró, beverage manager scott wall, chef-partner jeff berretta, gm-partner