

STARTERS

SOUP OF THE DAY | \$12

MARKET CRUDITÉ | \$24

Snap Peas, Sweet Peppers, Baby Carrots, Cucumber, Heirloom Tomatoes, Radish, Garlic Hummus, Naan Bread, Evoo (DF, G, V)

CHIPS AND DIP | \$28

Crab, Dill Crème Fraiche, Crispy Capers, House-made Potato Chips (D, G)

BUFFALO CAULIFLOWER | \$17

Blue Cheese Dressing, Pickled Red Onions, Shaved Carrots, Green Onions (D, G, V)

CRISPY CALAMARI | \$23

Lemon-dill Aioli, Crispy Pepperoncini, Artichoke (DF, G)

MARSHALL FARM BAY’S HOT HONEY CHICKEN WINGS | \$22

Herb Ranch, Carrot, Celery (D, G)

SPANISH GRILLED OCTOPUS | \$26

Fava Beans, Yuzu Gastrique, Mélange Salad, Grilled Lemon, Basil Oil (DF, GF)

POKE NACHOS | \$24

Ahi Tuna, Hass Avocado, Sriracha Aioli, Wonton, Green Onions, Furikake (DF, GF)

JUMBO LUMP CRAB CAKES | \$26

Corn Succotash, Dressed Pea Shoots, Chive Oil (DF, G)

ROASTED GARLIC PESTO CHICKEN FLATBREAD | \$25

Cilantro, Dressed Arugula, Pepper Jack Cheese (D, G)

MARGHERITA FLATBREAD | \$25

San Marzano Tomato, Burrata, And Basil (D, G)

SALADS

PETITE ROMAINE HEARTS| \$23

Hitchcock Farms Petite Romaine Hearts, Heirloom Tomato, Shaved Parmesan, Crispy Herb Croutons, Creamy Anchovy Dressing (D, G)

ROASTED BEET AND NAPA FARMS GOAT CHEESE| \$23

Ruby and Golden Beets, Babe Farms Petit Greens, Toasted Pistachios, Valencia Orange, Golden Balsamic Vinaigrette (D, GF, N, V)

BELGIOSO BURRATA| \$23

Heirloom Tomato, Mélange Salad, Pommery Dressing, Balsamic, Evoo (D, GF, V)

PALO ALTO GEM| \$24

Heirloom Tomato, Shaved Carrots, Watermelon Radish, Sweet Peppers, Roasted Corn, Blue Cheese, Green Goddess

NICOISE | \$35

Grilled Salmon, Yukon Potatoes, Soft Boiled Egg, Haricot Verts, Nicoise Olives, Capers, Tomato, Anchovy, Babe Farms Petite Greens, Tarragon Mustard Vinaigrette

+ ADD ON PROTEIN

Salmon \$16 | Shrimp \$16 | Steak \$17 | Chicken \$12

À LA CARTE PROTEINS

28-DAY DRY AGED RIB EYE | \$68

Bone-in, 16 Oz., Certified Prime, Local Farm

22-OZ PORTERHOUSE CHOICE ANGUS | \$50

Bone-in, 22 Oz., Local Farm

PAN ROASTED PETALUMA HALF CHICKEN | \$38

+ CHOICE OF SAUCE

Peppercorn Demi or Chimichurri

WILD ONION
BISTRO & BAR

A **wild onion** is a perennial plant that has both culinary and ornamental utility. It is minimal, powerful and beautiful. Just like the plant, our restaurant celebrates the beauty in simplicity and multi-functionality.

Each dish is crafted with our value of sustainability and minimalism in mind.

We use only the freshest local ingredients to achieve a sustainable and delectable experience.

From the Kitchen of Chef Julie Cablay

 @wildonionbistro



HANDHELDS

Served with Salad or Fries

WAGYU BURGER | \$30

Lettuce, Tomato, Pickles, Smoked Cheddar,
House Made- Sauce on Brioche (D, G)

LOBSTER ROLL | \$38

Poached Lobster Claws, Creamy Tarragon
on Brioche Roll (D, G)

CRISPY CHICKEN SANDWICH | \$28

Cabbage Slaw, Honey Mustard Aioli, Pickles
on Brioche Bread (D, G)

PALO ALTO VEGGIE BURGER | \$26

Mushroom, Quinoa and Black Bean Patty,
Avocado, House Made Sauce on Lettuce
Tomato Wrap (DF, GF, V)

KUROBUTA PROSCIUTTO
AND BURRATA SANDWICH | \$28

Divina Roasted Tomato, Dressed Arugula, and
Pesto on Focaccia Bread (D, G)

SIDES

ROASTED WILD MUSHROOMS | \$14

SAUTEED SEASONAL VEGETABLES | \$14

GRILLED ASPARAGUS | \$14

GARLIC HERB ROASTED POTATOES | \$14

RISOTTO OF THE DAY | \$16

CRISPY FRIES | \$13

ENTRÉES

PASTA CARBONARA | \$30

Leoncini Pancetta, Parmesan, Fresh Cream,
Eggs, Herbs, Crushed Red Pepper (D, G, E)

ANGEL HAIR PASTA | \$30

Blistered Heirloom Cherry Tomato, Basil,
Beurre Blanc (D, G, E)

+ ADD ON PROTEIN

Salmon \$16 | Shrimp \$16 | Steak \$17 | Chicken \$12

GRILLED FISH TACOS | \$35

Pacific Cod, Cilantro Slaw, Haas Avocado Crema,
Pico De Gallo, House Made Salsa, Corn Tortilla
(D, G)

FISH AND CHIPS | \$33

Tempura Pacific Cod, Tartar Sauce,
Crispy Fries (DF, G)

SEARED SKUNA BAY SALMON | \$38

Farro And Quinoa Pilaf, Roasted Vegetable,
Tahini Sauce (DF, G)

AHI POKE BOWL | \$33

Haas Avocado, Edamame, Watermelon
Radish, Cucumber, Seaweed, Pickled
Ginger, Wonton, Furikake, Sriracha Aioli
Served with Rice or Salad (DF, G)

LAMB KOFTA | \$30

English Cucumber and Tomato Salad,
Lemon Garlic Yogurt Sauce, Hummus, Evoo,
Garlic Herb Naan Bread (D, G)

DESSERTS

VANILLA PANNA COTTA
WITH BERRIES | \$12

Italian Vanilla Custard (D, GF)

CHOCOLATE POT DE CREME | \$12

Velvety Chocolate Mousse (D, GF)

LEMON TART | \$12

Vanilla Crust, Berries (D, G)

CARROT CAKE | \$12

Cream Cheese Chantilly (D, G)

VANILLA GELATO | \$12

(D, G)

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase the risk of foodborne illness.

D: Dairy | N: Nuts | G: Gluten | V: Vegetarian | VG: Vegan

