

STARTERS

ROASTED CARROT SOUP | 10

lemon crema, carrot top pistou

MARKET CRUDO* | 21

serrano pepper, cilantro, yuzu, black sea salt evoo

CHARRED OCTOPUS | 22

gigantic bean salad, smoked paprika, chorizo
Italian salsa verde

CRISPY FRIES | 10

sea salt, fresh herbs, garlic aioli

HOUSE MADE POTATO CHIPS | 13

caramelized fennel dip

DEVEILED EGGS | 16

merguez + harissa

CRISPY SPICED CALAMARI | 19

lemon caper dill aioli, crispy pepperoncini, artichoke

BUFFALO CAULIFLOWER | 16

house-made hot sauce, pickled celery & carrots, Rogue blue cheese

BRAISED PORK BELLY BAO | 18

hoisin, spicy mustard, pickled daikon, cilantro

SPICY MOROCCAN WINGS | 19

aleppo pepper, za'atar, harissa
turmeric yogurt dipping sauce

ROASTED JEWEL CARROTS | 14

whipped ricotta, pistachios, local honey
maldon sea salt

SALADS

GEM LETTUCE | 16

Rogue blue cheese, watermelon radish
hot house cucumber, Marcona almond, tomato house
made blue cheese dressing
+ roasted pulled chicken 8 + seared salmon 12

BLT CAESAR | 18

romaine + kale, bacon lardon, tomato, broken crouton,
parmesan, caesar dressing
+ roasted pulled chicken 8 + seared salmon 12

ROASTED BEET+GOAT CHEESE | 20

ruby + golden, petit greens, fresh herbs,
toasted pistachios, orange,
golden balsamic

SANDWICHES

AMERICAN WAGYU BURGER* | 25

butter lettuce, vine ripened tomato,
house-made pickle, aged cheddar, house special sauce, Firebrand
brioche bun
crispy fries or simple salad
+2 each: avocado, mushroom
+3 Neuskes smoked bacon

DIRTY WAGYU BURGER* | 28

porchetta, caramelized onions, mushrooms,
double cheddar, arugula, house special sauce
Firebrand brioche bun
crispy fries or simple salad

ENTRÉES

PASTA CARBONARA | 27

pancetta, parmesan, fresh cream, eggs, herbs
crushed red pepper

SHRIMP SCAMPI | 32

Creamy risotto, beurre blanc, crispy capers, parsley

STEAK FRITES* | 65

16 oz 28-day dry aged Flannery Ranch
bone-in ribeye, herb butter
crispy fries

GRILLED LAMB CHOP* | 43

broccolini + local seasonal vegetables,
lemon oregano vinaigrette
crispy sea salt potatoes

HERB ROASTED ½ PETALUMA CHICKEN | 35

seasonal vegetables + sea salt potatoes

SEARED SKUNABAY SALMON* | 38

seasonal succotash, meyer lemon vinaigrette

MISO BRAISED HALIBUT | 40

udon, bok choy,
shitake mushroom broth

AHI POKE BOWL | 31

steamed rice or simple salad, avocado,
edamame, watermelon radish, cucumber,
pickled onion, pickled ginger, scallion, crispy wonton,
sriracha aioli, furikake

