



THE LANDING

BAR + LOUNGE

SMALL PLATES

Marinated Castelvetrano Olives 5
Feta | Grilled Flatbread

Roasted Almonds 5
Lavender Sea Salt

Selection of Deviled Eggs 7
Shrimp | Smoked Salmon | Applewood
Smoked Bacon | Sun-Dried Sea Salt

Ernie's Pride Sautéed Brussels Sprouts 7
Pancetta | Truffle Honey

Nice Small Salad 7
Kenter Canyon Farm Mix Greens |
Lemon Vinaigrette

Burrata Caprese 10
Heirloom Tomatoes | Extra Virgin Olive Oil | Basil

Selection Of Savory Dips 9
Roasted Garlic Hummus | Lemon Fuul |
Babaganoush | Grilled Sea Salt Flatbread

Seafood Frito Misto 15
Shrimp | Calamari | Fennel | Capers | Green Beans

Housemade Potato Chips 9
Lardon | Scallion | Maytag Blue Cheese

PIZZAS

Margherita Pizza 14
Fresh Tomato | Mozzarella | Basil

Prosciutto Pizza 16
Tomato Sauce | Mozzarella | Arugula

BURGER

Black Angus Burger 17
Lettuce | Red Onion | Tomatoes |
Toasted Brioche Bun | Cheddar Cheese |
Applewood Smoked Bacon

DESSERT

Warm Chocolate Molten 9
Chocolate Rice Krispies | Vanilla Bean Ice Cream

NY Cheesecake 9
Lemon Berry Compote

Coppa Mascarpone 9
Amaretto | Cookie Crumbs

Citrus Berry Symphony 9
Candied Ginger | Almonds

Sea Salt Caramel Sundae 9
Peanuts | Warm Chocolate |
Caramel Sauce | Whipped Cream

Gelato + Sorbet Selections 3 each scoop

CHOCOLATE SELECTIONS – KNIPSCHILDT CHOCOLATIER

Knipschidt Chocolatier rated by Gourmet Magazine as "one of the top three chocolates in the world".

Choice of Three 5 | Choice of Five 8 | Choice of Eight 12

Hannah
Caramel in 71% Ecuadorian single bean dark chocolate, topped with pink Hawaiian sea salt.

Wenna
Manhattan ganache with Hudson whiskey, vermouth and bitters in 65% house blend dark chocolate.

Jeanett
Garden mint infused white chocolate ganache.

Aurora
Hazelnut milk chocolate ganache.

Aisha
Turkish coffee dark chocolate ganache.

Eva
Rosemary infused caramel in milk chocolate, topped with mushroom salt.

Louise
Smoked hay white chocolate ganache.

Anna
Lingonberry jam and milk chocolate ganache in 71% Ecuadorian single bean dark chocolate.

CHEESE SELECTIONS

Choice of Three 12 | Choice of Five 18 | Choice of Eight 24

Point Reyes Bay Blue

Point Reyes Farmstead Cheese Co | Point Reyes Station, CA
This cow's milk, rustic-style blue cheese has a beautiful natural rind, fudgy texture and a sweet, salted caramel finish.

Fiscalini Bandage Wrapped Cheddar

Fiscalini Cheese Company | Modesto, CA
This cow's milk cheddar is made using traditional methods and aged for at least 16 months before being released. A true American farmstead cheddar with a balance of buttery, grassy, and savory flavors.

Cypress Grove Purple Haze

Cypress Grove Chevre Creamery | Arcata, CA
This fresh goat cheese is mixed with lavender buds and wild harvested fennel pollen. Its sweet flavor is wonderful as a dessert with honey and almonds.

Bellwether Crescenza

Bellwether Farms | Sonoma County, CA
This Italian-style, very fresh soft-ripened cow cheese, is tart and milky with almost no rind. Spreadable with a dense creaminess and yogurty flavor.

Vella Cheese Co. Dry Monterey Jack

Vella Cheese Company | Sonoma, CA
Made like fresh Monterey Jack and further aged for another seven to ten months. This cow's milk cheese is firm, pale yellow with a sweet nutty flavor.

Los Altos Manchego

Los Altos | Industry, CA
Pale yellow in color and slightly aged, this Mexican-style Manchego is milder than its Spanish cousin. Made from cow's milk, the cheese has a soft buttery flavor.

Bellwether San Andreas

Bellwether Farms | Sonoma County, CA
This raw sheep's milk farmstead cheese is a Bellwether original. Produced with milk from their east Freesian herd, it has a smooth mouthfeel and a slightly gamey, grassy flavor.

Marin French Truffle Brie

Marin French Cheese Company | Petaluma, CA
Marin's Triple Crème Brie cow's milk cheese is speckled with Urbani Italian Black Truffles for the irresistibly earthy aroma of mushrooms balanced with sweet milk.

Cypress Grove Humboldt Fog

Cypress Grove Chevre Creamery | Arcata, CA
An elegant, soft, surface ripened goat cheese with a creamy and luscious texture and subtle tangy flavor. Each wheel has a ribbon of edible vegetable ash along its center and a coating of ash under its exterior to give it a distinctive cake-like appearance.

WHITE WINES

	Glass	Bottle
Mumm Napa Sparkling	14	54
Ruffino Valdobbiadene Prosecco (375ml)		18
Charles & Charles Columbia Valley Rosé	10	38
Stag's Leap Karia Napa Valley Chardonnay	15	58
Sonoma-Cutrer Russian River Chardonnay	16	62
14 Hands Washington Moscato	9	35
Chateau Ste. Michelle Columbia Valley Riesling	10	35
Kim Crawford Marlborough, New Zealand Sauvignon Blanc	14	54
Esperto by Livio Felluga Italy Pinot Grigio	10	38
Terra d'Oro Amador White Blend	14	54

RED WINES

Frei Brothers Alexander County Cabernet Sauvignon	14	54
Hess Shirtail Ranches Lake County Cabernet Sauvignon	15	58
Seven Falls Wahluke Merlot	12	48
Byron Santa Barbara Pinot Noir	14	54
Don Miguel Gascon Mendoza, Argentina Malbec	12	48
The Dreaming Tree "Crush" California Red Blend	12	48
Terra d'Oro Amador Barbera	15	58

SPIRITS

VODKA

Absolut | Absolut Elyx | Belvedere | Finlandia | Grey Goose | Svedka | Tito's Handmade | Ketel One

RUM

Bacardi | Bacardi 8 | Bacardi Oakheart Spiced | Bacardi Coco | Bacardi Black | Bacardi Limón

GIN

Beefeater | Bombay | Hendrick's | Plymouth | Tanqueray

TEQUILA

Sauza | Milagro | Patrón | Casa Nobles | Don Julio

BOURBON

Basil Hayden's | Booker's | Bulleit | Jack Daniel's | Jim Beam | Knob Creek | Maker's Mark |ichter's

CANADIAN WHISKY

Canadian Club | Crown Royal

IRISH WHISKEY

Jameson

RYE WHISKEY

Bulleit | Knob Creek

BLENDED WHISKEY

Chivas Regal | Dewar's | Johnnie Walker | Monkey Shoulder

SINGLE MALT WHISKY

Glenfiddich | The Glenlivet | The Macallan | Laphroaig | The Balvenie

COGNAC

Courvoisier | D'ussé

LIQUEURS

Baileys | Campari | Chambord | Cointreau | Disaronno | Drambuie | Fireball | Frangelico | Grand Marnier | Kahlua | Midori | Patrón Citrónge | Patrón XO Café | RumChata | Sambuca | Southern Comfort

HANDCRAFTED COCKTAILS

Vista Chino 15
Ketel One Citroen Vodka Thai Basil & Watermelon Shrub Club Soda
Chocolate Manhattan 15
Knob Creek Rye Agave Chocolate Bitters
Strawberry Lime Rickey 15
Absolut Elyx Vodka Disaronno Lime Juice Simple Syrup Strawberries
Tippling Tea 13
Hendrick's Gin Mint Tea Syrup Lemon Juice
Garden Rita 12
Patrón Citrónge Orange Liqueur Lime Juice Agave Cilantro Cucumbers Bell Peppers
Monkey Business 15
Monkey Shoulder Triple Malt Scotch Whisky Drambuie Lemon Juice Apple Juice Mint
Mandarin Ginger Old Fashioned 15
Basil Hayden's Bourbon Ginger Orange Mint Cherry Bitters
Queen's Park Swizzle 13
Bacardi 8 Rum Simple Syrup Lime Juice Mint Angostura Bitters
Girlfriend Material 13
Jameson Whiskey Lillet Blanc Lemon Juice Simple Syrup

CLASSIC COCKTAILS

The Negroni 13
Tanqueray Gin Campari Martini + Rossi Sweet Vermouth
Flower Power 12
Sparkling Wine St-Germain Elderflower Club Soda
Boulevardier 15
Michter's Bourbon Campari Martini + Rossi Sweet Vermouth
Elderflower Paloma 14
Patrón Añejo Tequila St-Germain Elderflower Grapefruit Juice
The New York Dry Martini 15
Grey Goose Vodka Martini + Rossi Dry Vermouth Orange Bitters Lemon Zest
The Margarita 14
Don Julio Blanco Tequila Cointreau Fresh Lime Juice Fine Sugar Lime
The Cosmopolitan 14
Grey Goose L'Orange Vodka Cointreau Cranberry + Fresh Lime Juice
Mexican Sidecar 15
Patrón Añejo Tequila Patrón Citrónge Orange Liqueur Sweet & Sour Lime
The Manhattan 15
Bulleit Bourbon Martini + Rossi Sweet Vermouth Angostura Bitters

BEERS

CRAFT BEERS 8
Stone IPA Sierra Nevada Pale Ale Arrogant Bastard German Pilsner Victory Brewing Prima Pilsner Widmer Brothers Hefeweizen Ballast Point Sculpin Green Flash Passion Fruit Kicker Samuel Smiths Organic Chocolate Stout
BEERS 7
Blue Moon Belgian White Bud Light Coors Light Guinness Miller Lite Modelo Especial Sam Adams Stella Artois St. Pauli Girl NA Angry Orchard Cider