



- starter -

- | | | |
|-------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|
| Truffled Onion Rings.....10.25
<i>Beer battered, parmesan, truffle salt, sage, paprika tartar sauce.</i> | Asian Cauliflower.....9.00
<i>Fried cauliflower florets, green onions, sesame seeds, spicy Asian chile sauce, ranch dipping sauce.</i> | Heirloom and Burrata.....9.00
<i>Heirloom tomato, burrata, avocado basil, pesto, balsamic reduction, toasted sourdough bread.</i> |
| Cheese Curds.....8.75
<i>Wisconsin cheese curds, lightly fried, Romesco sauce, parmesan.</i> | | Garlic Bread.....5.95
<i>Garlic butter, parmesan, pecorino romano, oregano.</i> |
| Tomato Basil Soup...5.75 (cup)/7.95 (bowl) | | |

- pizza -

Our thin, crispy crust pizzas are 12" pies cut into 8 slices. Organic whole wheat crust - add 1.65
Gluten free crust - add 4.00 (Prepared on dedicated clean equipment, cooked in the pizza oven. Trace amount of gluten on finished pizza.)

- white pizza -

white pizzas are extra virgin olive oil and garlic base unless otherwise specified

- BBQ Chicken.....19.75
Chicken breast, bacon, bbq sauce, red onion, mozzarella, gouda.
- Buffalo Chicken.....19.75
Grilled chicken breast, Frank's Red Hot buffalo sauce, jalapeno, apple-wood smoked bacon, bleu cheese.
- Glen Ellen.....20.95
Garlic and olive oil base, caramelized apples and onions, prosciutto, goat cheese, mozzarella, parmesan, fresh rosemary, balsamic reduction.
- Mediterranean.....17.85
Artichoke hearts, cherry tomatoes, kalamata olives, red onion, feta, mozzarella, pesto.
- Pears and Gorgonzola.....17.85
Bacon, sliced pears, gorgonzola, mozzarella, chopped hazelnuts.
- Pesto Chicken.....19.75
Pesto base, chicken breast, tomatoes, toasted pine nuts, mozzarella, parmesan.
- Prosciutto and Goat Cheese.....20.95
Prosciutto, goat cheese, mozzarella, fresh arugula.
- Shrimp Scampi.....21.50
Shrimp, garlic, green onions, red pepper flakes, black pepper, mozzarella, parmesan.
- Tre Funghi.....19.00
Seasonal mixed mushrooms, fontina cheese, mozzarella, fried rosemary, garlic chips.
- Vegan Patch.....18.00
Roasted yellow corn, green onions, vegan mozzarella, spicy chili oil drizzle.

- red pizza -

red pizzas start with a layer of our house-made plum tomato sauce

- Cheese.....16.75
Mozzarella, parmesan, gouda, fresh herbs.
- Four on Four.....22.00
Sweet fennel sausage, bacon, salami and Zoe's pepperoni, mozzarella, pecorino romano, parmesan, gouda.
- Margherita.....17.85
House stretched fresh mozzarella, basil, parmesan.
- Pepperoni.....18.75
Zoe's Pepperoni, mozzarella, parmesan.
- Sausage and Mushroom.....19.00
Our house-made sweet fennel sausage, sautéed mushrooms, parmesan, mozzarella, oregano.
- Sonoma.....20.25
Zoe's Pepperoni, fennel sausage, sautéed mushrooms, red onion, pepper jack, mozzarella, parmesan.
- Tuscan Sun.....18.75
Roasted garlic, fresh spinach, sun-dried tomatoes, artichoke hearts, black olives, mozzarella, feta cheese.

- pizza special -

- Fig and Goat Cheese..... 18.75
Olive oil and garlic base, mozzarella, Laura Chenel's chevre, fresh figs, parmesan, arugula.

- create your own pizza -

white pizza or red pizza - 16.75 (plus toppings)

- | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|
| <p>1.50
<i>black olive, cheddar cheese, extra mozzarella, jalapeno, mushrooms, onion (red or green), Jack cheese, red grape tomato.</i></p> <p>chicken - 4.25</p> | <p>2.00
<i>artichoke hearts, feta, gorgonzola, gouda, kalamata olives, pecorino romano, parmesan, pesto.</i></p> <p>prosciutto - 4.75</p> | <p>2.50
<i>anchovies, bacon, goat cheese, fresh mozzarella, Zoe's pepperoni, salami, sausage.</i></p> <p>shrimp (12) - 7.50</p> |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|

- salad -

add dough base to any salad 5.50
grilled chicken 6.00 grilled salmon 8.00 grilled shrimp (12) 7.50

Gorgonzola.....8.75/12.25 <i>Spring mix, apple, red grapes, spicy pecans, gorgonzola, cider vinaigrette.</i>	Caesar.....6.75/9.75 <i>Romaine, Caesar dressing, Parmesan, toasted garlic croutons.</i>	Greek.....11.50 <i>Romaine, lemon vinaigrette, kalamata olives, grape tomato, cucumber, red onion, feta, fresh mint, pita chips.</i>
Southwestern Chicken.....15.75 <i>Romaine, chicken breast, avocado, black beans, corn, tortilla strips, cilantro, jack and cheddar cheese, chipotle vinaigrette.</i>		Cobb.....15.25 <i>Smoked turkey, gorgonzola, tomato, avocado, hard cooked egg, bacon, romaine, balsamic vinaigrette.</i>

- grill -

Thayer Burger.....13.75 <i>8 oz. grilled grass fed beef patty, lettuce, tomato, red onion, brioche, potato wedges or side Caesar salas.</i>	Salmon.....21.75 <i>Pan seared, red potato, summer vegetables, sweet corn buerre blanc sauce.</i>
Quinoa Burger.....12.75 <i>Quinoa patty, gruyère cheese, lettuce, tomato, red onion, mustard aioli, brioche, potato wedges or side Caesar salad.</i>	Grilled Cheese.....10.95 <i>Fontina, cheddar, garlic parmesan butter, sourdough. (choice of potato wedges or side Caesar salad)</i>
add cheese - 1.25 add bacon - 2.50 add avocado - 1.25	Potato Wedges.....5.95

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

- pasta -

all our pasta is freshly crafted by Joe Wade of Wine Country Pasta, Sonoma

Sweet Corn Ravioli.....18.75 <i>Corn and ricotta filled ravioli, tarragon, cherry tomatoes, parmesan, white wine buerre blanc.</i>	Mac and Cheese.....13.75 <i>Tillamook cheddar fondue, garlic sourdough bread crumbs.</i>
Spaghetti and Meatballs.....17.00 <i>Marinara, parmesan, fresh spinach, house-made pork and beef meatballs.</i>	Linguine and Shrimp.....20.25 <i>Shrimp sautéed in white wine, fresh herbs, garlic, red pepper flakes, butter, parmesan.</i>

- dessert -

Banana Bread Pudding - 7.95
Bourbon caramel sauce, whipped cream, mint.

Sweet Scoops Homemade Ice Cream - 4.95
Scoop of Vanilla or Mint Chip

- beverages -

Peerless Coffee Co.Coffee, Tea, Iced Tea.....4.00
Peerless Organic Cold Brewed Iced Coffee (1refill).....4.25
Soda.....4.00 <i>Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer, Minute Maid Lemonade, Arnold Palmer, Shirley Temple, Roy Rogers</i>
Italian Soda.....4.25 <i>Cherry, Lemon, Lime, Raspberry, Strawberry, Vanilla</i>
Apple Juice, Ginger Ale.....4.00
San Pellegrino.....3.00(200 ml)/6.00(750 ml) <i>Sparkling mineral water</i>
Limonata, Aranciata, Orangina.....4.25 <i>Sparkling lemon, orange or citrus</i>

- beer -

Michelob Ultra Light.....4.75
Maui Maui IPA, Altamont Beer Works (16oz. can).....6.25
Gummy Worms Pale Ale, New Glory Craft (16 oz. can).....6.25

- draught beer -

Racer 5 IPA.....7.50 <i>Bear Republic Brewing Co., Cloverdale</i>
ScrimshawPilsner.....7.50 <i>North Coast Brewing Co., Fort Bragg</i>
805 Blond Ale.....7.50 <i>Firestone Walker Brewing, Paso Robles</i>

- wine -

Chardonnay
2018 Roche Winery "Unoaked", CA.....9.25/36.00
2018 Macrostie Vineyards, Sonoma Coast.....11.25/44.00
2016 Three Fat Guys Wines, Sonoma Coast.....13.00 /51.00
Pinot Grigio
2018 La Prenda, Napa Valley.....8.75/34.00
Sauvignon Blanc
2018 Matanzas Creek, Sonoma County.....10.75/42.00
Rosé
2019 Three Fat Guys, Sonoma Valley.....10.00/39.00
2018 Townley Wines, Sonoma Valley.....9.50/37.00
Red Blends
2016 Smoke & Mirrors, Jeff Cohn Cellars, CA.....10.50/41.00
Cabernet Sauvignon
2017 Three Fat Guys Wines, Rutherford.....95.00
Pinot Noir
2018 "Black Pine" by Roessler, Sonoma Coast.....12.00/47.00
2018 Three Fat Guys Wines, Carneros.....13.00/51.00
Syrah
2017 Guthrie Family Wines, Bennett Valley.....12.00/47.00
2014 Hughes Family Vineyards, Sonoma Valley...13.25/52.00
Zinfandel
2017 Sbragia Vineyards, Dry Creek Valley.....12.75/50.00
2015 Winery Sixteen 600, Sonoma Valley.....11.00/43.00
Brut
Domaine Laurier, California (187ml bottle).....8.75
Roederer Estate, Anderson Valley.....52.00
Blanc De Noirs
Gloria Ferrer, Sonoma County (375ml).....23.00
Blouse
Serres Ranch, Grape & Blueberry Bubbly (250ml can).....10.00

WE ACCEPT VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS, LOCAL CHECKS AND CASH.
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE. NOT RESPONSIBLE FOR LOST OF STOLEN ITEMS.