



## STARTERS

- Artichoke Bisque** (V) (GF) 10  
Capers, lemon, artichoke relish, cream
- Edamame Deviled Eggs** (GF) 10  
Apple wood smoked bacon, tobiko, micro cilantro
- Sonoma Green Salad** (V) 12  
Pickled carrots, Humboldt Fog goat cheese, lavender mint vinaigrette
- Prosciutto Caprese** 12  
Prosciutto, fresh mozzarella, heirloom tomatoes, basil vinaigrette
- Sushi Vegetarian Roll** (V) 12  
Cucumber, avocado, carrots, portobello mushrooms
- Spicy Ahi Tuna Roll** 12  
Pickled ginger and wasabi
- Jumbo Prawn Cocktail** 14  
Six shrimp, spicy cocktail sauce
- Asparagus and Mushroom Flatbread** (V) 16  
Ricotta, lemon oil

## ENTRÉES

- Roasted Chicken Cobb Salad** (GF) 17  
Iceberg, bacon, tomato, egg, avocado, Point Reyes blue cheese, poppy seed vinaigrette
- Ginger Chicken Stir Fry Bowl** 17  
Steamed rice, pickled cucumber, carrot, fried tofu, teriyaki sauce
- Ahi Tuna Poke Bowl** 18  
Steamed rice, avocado, scallion, furikake, sushi ginger, yuzu vinaigrette
- Durham Ranch Beef Burger** 19  
Medium well, smoked bacon, avocado, roasted tomatoes, arugula, onion rings
- Tomato Gnocchi** (V) 20  
Shaved purple cauliflower, salsify, maitake mushroom, romesco sauce
- Crispy Skin Atlantic Salmon** (GF) 23  
Edamame succotash, corn pudding, red pepper emulsion
- Grilled Flat Iron Steak** (GF) 25  
Five ounces, charred Shishito pepper, brown butter cauliflower puree, Swiss chard

### BROADWAY BOX 34

**SALAD**  
Sonoma Green Salad

**ENTRÉE**  
Grilled Flat Iron Steak or  
Tomato Gnocchi

**DESSERT**  
Coconut Passion Fruit Panna Cotta

### SUSHI BENTO 26

**SOUP**  
Traditional Miso Soup

**ENTRÉE**  
4 Pieces of California Roll  
4 Pieces of Yasai Roll  
2 Pieces of Titus Roll  
2 Pieces of Tuna Nigiri

(GF) Gluten Free (V) Vegetarian

There is a \$20 food and beverage minimum per person and an 18% gratuity is added to all checks

## WINE

Ruffino Prosecco Brut, NV  
Prosecco, Italy  
Glass 14 | Bottle 55

Moet & Chandon "Imperial Brut," NV  
Champagne, France  
Glass 22 | Bottle 85

Roederer Estate Brut Rose, NV  
Anderson Valley, CA  
Glass 17 | Bottle 68

Scarbolo Sauvignon Blanc  
Friuli-Venezia Giulia, Italy 2016  
Glass 15 | Carafe 33 | Bottle 60

Trimbach Pinot Blanc  
Alsace, France 2015  
Glass 14 | Carafe 31 | Bottle 55

Stephan Ehlen Riesling  
Spatlese Mosel Valley, Germany 2014  
Glass 16 | Carafe 35 | Bottle 60

Matanzas Creek Chardonnay  
Sonoma County, CA 2015  
Glass 18 | Carafe 39 | Bottle 76

Au Bon Climat Pinot Noir  
Santa Barbara, CA 2015  
Glass 16 | Carafe 35 | Bottle 64

Terrazas De Los Andes Reserva Malbec  
Mendoza, Argentina 2015  
Glass 14 | Carafe 31 | Bottle 56

Sean Minor Cabernet Sauvignon  
Napa Valley, CA 2014  
Glass 17 | Carafe 37 | Bottle 68

Ramey Claret Cabernet Sauvignon Blend  
Napa Valley, CA 2015  
Glass 22 | Carafe 48 | Bottle 88

## COCKTAILS

Manhattan  
Bourbon, antica formula, heering rinse, bitters  
15 | 22 1.5 cocktail

Vesper  
Vodka, gin, lillet rouge, cocchi americano  
15 | 22 1.5 cocktail

Maple Smoked Old Fashioned  
Rye, simple syrup, bitters, maple wood smoke  
16 | 24 1.5 cocktail

Bay Flower  
Vodka, dolin blanc, elderflower, raspberries,  
Mint, lemon, rose water, roederer sparkling rosé  
15

Paper Plane  
Bourbon, aperol, meletti amaro, lemon juice  
15 | 22 1.5 cocktail

Corpse Reviver No. 2  
Gin, lillet blanc, cocchi americano, cointreau, absinthe  
15

## BOTTLED BEER

Lagunitas 8  
IPA, Petaluma CA, 6.2% ABV

Sierra Nevada 8  
Pale Ale, Chico CA, 5.6% ABV

Kirin Ichiban 8  
Lager, Japan, 5% ABV

Heineken 7  
Lager, Netherlands, 5% ABV