

BRASSWOOD

Bar + Kitchen

COLD

Iceberg Wedge	13
bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes	
Roasted Beet Salad	14
golden beets, orange segments, fennel, radish, pistachios, shaved ricotta salata, arugula, orange vinaigrette	
Beef Carpaccio *	18
capers, watercress, sea salt, parmesan, lemon garlic aioli, evoo, crostini	
Seared Ahi Tuna *	20
mixed greens, avocado, hard-boiled egg, carrots, snap peas, red onion, sesame aioli	

HOT

Warm Brussels Sprout Salad	14
bacon, caramelized onions, lemon, parmesan, soft cooked organic egg	
Seasonal Corn Soup	13
creamed corn, star anise, fresh thyme, grilled corn	
Fritti *	14
rock shrimp, calamari, castelveltrano olives, lemons, cauliflower, chipotle aioli	
Pork & Beef Meatball on Polenta	15
Meatball stuffed with fresh mozzarella, marinara sauce, parmesan, polenta	
Stuffed Portobello Mushroom	15
oven roasted wild mushrooms, eggplant, red peppers, fontina, parmesan, salsa verde	
Crispy Arancini	14
mozzarella stuffed risotto balls with choice of: duck bolognese or basil pesto	

PASTA

Spaghetti with Mussels & Clams *	26
homemade pork sausage, calabrian chili, sautéed garlic, white wine, basil	
Goat Cheese and Spinach Ravioli	26
tomato brodo, roasted garlic, fresh basil, garden pea & pea shoot gremolata	
Herb infused Pappardelle & Short Rib Sugo	26
slow-cooked mushrooms, carrot & onion soffrito, parmesan, cabernet sugo	
Creamy Risotto & Confit of Duck Leg	30
three cheese risotto, granny smith apples, aged balsamic, crispy duck leg	
Duck Bolognese	26
sonoma duck, classic mirepoix & red wine on a bed of house made fettuccine	
Grilled Eggplant Lasagna	22
fresh pasta, marinara, garden basil & oregano, roasted red peppers, mozzarella	

PIZZA

Classic Margherita	22
mozzarella, san marzano tomato sauce, fresh basil, olive oil, parmesan	
Wild Mushroom	24
fresh mozzarella, creamy béchamel, truffle oil	
Aromatizzato	24
sopressata, spanish chorizo, pepperoni, ghost pepper salami, black olives, onions	

MAINS

Chicken Piccata	30
romano & yellow wax beans, potatoes delfina, crème fraiche, shallot & caper piccata sauce	
Pan Seared Scallops	34
saffron risotto, rainbow carrots, garden peas, watermelon radish, herbed butter	
Herb Crusted Lamb	36
cous cous & garlic confit, 'harissa' sauce, rainbow chard, braised turnips, lamb jus	
Spicy Chipotle BBQ Ribs	32
honey cornbread, creamy cabbage slaw with golden raisins, apple, scallions	
Grilled Pork Chop	34
creamy potato 'risotto', lardons, grilled zucchini, corn, basil, pomegranates, pomegranate & pork jus	
New York Strip	45
grilled broccolini, potato gratin, carrot, mushroom & red wine jus, truffle butter	
Aged Porterhouse (for two)	100
choice of two sides	

SIDES

Truffle Parmesan Fries	9
pasilla aioli	
Simple Mixed Greens	9
molasses vinaigrette	
Creamy Polenta	7
parmesan, fontina, crescenza, evoo	
Sautéed Spinach	7
garlic, evoo	
Roasted Cauliflower	9
fennel pollen, sherry vinegar	
Bread Service	3
organic butter, black sea salt	

Dinner Menu

4:00 PM - 9:00 PM

707-302-5101 BRASSWOOD.COM RESY

Executive Chef: *David Nuno* General Manager: *Jennifer Bohr*



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk to foodborne illnesses

WINES BY THE GLASS

Brasswood Cellars <u>Barrel to Tap</u> Wine Program	
* Rosé of Pinot Noir 2019	10
Russian River Valley, Sonoma Coast	
* Chardonnay 2018	14
Carneros, Napa Valley	
* Charbono 2020	15
Calistoga Estate Vineyard, Napa Valley	
* Bordeaux Blend 2016	18
Coombsville Estate Vineyard, Napa Valley	
* Syrah 2016	16
Coombsville Estate Vineyard, Napa Valley	

WINES BY THE GLASS

Schramsberg Vineyards, Brut Rosé	18
Napa Valley 2017	
Winemaker Sean Thompson	
Schramsberg Vineyards, Brut Blanc de Blanc	18
Napa Valley 2016	
Winemaker Sean Thompson	
*Lunasa, Viognier	16
Napa Valley 2020	
Winemaker Jordan Jefferies	
*Gallica Albarino	16
Calaveras County 2019	
Winemaker Rosemary Cakebread	
Frog's leap Sauvignon Blanc	16
Napa Valley 2020	
Winemaker John Williams	
Croix 'Narrow Gauge' Chardonnay	18
Russian River Valley Sonoma Coast 2019	
Winemaker Kirk Venge	
Spring Mountain Chardonnay	18
Napa Valley 2014	
Winemaker Barrett Anderson	
Anthill Farms Pinot Noir	18
Sonoma Coast 2019	
Winemaker Anthony Filiburti & Dave Low	
Capiaux Pinot Noir	18
'Chimera' Russian River Valley, Sonoma Coast 2019	
Winemaker Sean Capiaux	
Ballentine Zinfandel	16
'Reserve' Napa Valley 2018	
Winemaker Bruce Devlin	
*Brasswood Estate Cabernet Franc	16
Coombsville, Napa Valley 2014	
Winemaker Angelina Mondavi	
Retro Cellars, Petit Sirah	18
Napa Valley 2014	
Winemaker Mike Dunn	
Bressler, Cabernet Sauvignon	20
Napa Valley 2009	
Winemaker Mia Klein	

NON-ALCOHOLIC BEVERAGES

Lemonade, Arnold Palmer	5
Assorted Napa Valley Hoy Teas	7
French Press Coffee	10
Mr. Espresso, Oakland ,CA Fair Trade Organic, Colombia	
Sprite, Diet Coke, Coke	4
Pomegranate Juice	7
Orange Juice	7
Large Pellegrino or Evian	9
Milk	4
Ice Tea	4
Abita Root Beer, Louisiana Cane Sugar	5

HOUSE COCKTAILS

Brasswood Manhattan	16
mullholland whisky, griotte cherry, antica torino vermouth rosso, black walnut bitters	
Fellini's Muse	16
malfy rosa grapefruit gin, fresh grapefruit, fever tree elderflower tonic, orchid ice cube	
Ocho Rios Pisco Sour	15
pisco, fresh lemon, passionfruit nectar, egg white, ling hing mui	
Mansa's Daquiri	16
appleton rum, montenegro amaro, black pepper syrup, fresh lime, dehydrated lime, shredded chili pepper	
The 'Rock'	16
teramana reposado, fresh watermelon, lemon, giffard banana, salted banana & citrus foam	
I Left My Heart in Oaxaca	16
mezcal, rothman & winter apricot, fresh lime, palo santo bitters, tajin rim	
Industry Mai Tai	16
rum, giffard orgeat, grenadine, pineapple, almond coconut cream orange, gosling black seal rum float, , fresh nutmeg	
Sweet & Caliente	15
tequila, giffard crème de cassis, lime, grapefruit, muddled cilantro, & jalapeño	
Pimms Elevated	15
pimms, gin, cock & bull ginger beer, lemon, muddled strawberry, mint & cucumber	
California Sunset	15
bourbon, aperol, blood orange syrup, soda water, fresh lemon, mint,	
Island Time	15
rum, kalani coconut, huana, fresh mint, lime wedges, soda, zaya float	
Cucumber Patch	15
square one cucumber vodka, lime, fresh cucumber, cucumber bitters, soda water	

DRAFT BEER

Farmers Light Lager	8
Princeton, CA. ABV 4.1 %	
Barrel Brothers Brewery Hazy IPA	8
Windsor, CA. ABV 7.4 %	
Laughing Monk 'Holy Ghost' Pilsner	8
San Francisco, CA. ABV 4.9 %	
New Glory Craft Brewery 'Gummy Worms', NE Pale Ale	8
Sacramento, CA. ABV 5.8%	
Seismic Kolsch Style Ale	8
Sonoma, CA. ABV 4.8%	
Berryessa Brewing 'mini separation anxiety' session IPA	8
Winters, CA. ABV 4.4%	
Mad Fritz, The Tortoise and the Eagle' Marzen Lager	15
St. Helena, CA. ABV 5.6 %	

BOTTLED BEER

Fort Point 'Animal' tropical IPA	7
San Francisco, CA. ABV 7.5%	
Laughing Monk Brewing 'Coffee N Cream' Blonde Ale	8
San Francisco, CA. ABV 5.5 16oz	
Sudwerk Brewing Hefeweizen Wheat	8
Davis, CA. ABV 5.0% 16oz	
Moonlight Brewing Death & Taxes Black Lager	8
Santa Rosa CA. ABV 5.3% 16oz	
Stella Artois "Lager"	6
Belgium. ABV 5.0% 11.2oz	
Barrel Brothers, Blonde Voyage Non-Alcoholic	7
Windsor, Sonoma County ABV 0.5% 16oz	
Erdinger Non-Alcoholic	6
Germany ABV 0.5% 12oz	