

# BRASSWOOD

*Bar + Kitchen*

## COLD

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

## HOT

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

## PASTA

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

## PIZZA

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

## MAINS

<b>Brasswood Ribeye Burger *</b>	20
cambozola, little gem lettuce, grilled onions, passila aioli, truffle fries, house pickle	
<b>Chicken Caesar Salad *</b>	18
grilled chicken, romaine, anchovy, shaved parmesan, garlic croutons	
<b>Chicken Scallopini Sandwich</b>	20
roma tomato & apple slaw, whole grain mustard, mozzarella, arugula, fries add avocado \$3	
<b>Buttermilk Fried Flounder Sandwich</b>	20
tarter sauce, little gem lettuce, tomato, avocado, arugula, shoestring onion rings, pickled veggies	
<b>Grilled Ribeye 'Nicoise' Salad</b>	20
mixed greens, red onion, kalamata olives, green beans, cherry tomatoes, hard-boiled egg, honey mustard vinaigrette	
<b>Spicy Chipotle BBQ Ribs</b>	32
honey cornbread, creamy cabbage slaw with golden raisins, apple, scallions	

## SIDES

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

*Lunch Menu*

11:30 AM - 4:00 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

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

## WINES BY THE GLASS

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

## NON-ALCOHOLIC BEVERAGES

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<b>Lemonade, Arnold Palmer</b>	5
<b>Assorted Napa Valley Hoy Teas</b>	7
<b>French Press Coffee</b>	10
Mr. Espresso, Oakland ,CA Fair Trade Organic, Colombia	
<b>Sprite, Diet Coke, Coke</b>	4
<b>Pomegranate Juice</b>	7
<b>Orange Juice</b>	7
<b>Large Pellegrino or Evian</b>	8
<b>Milk</b>	4
<b>Ice Tea</b>	4
<b>Abita Root Beer, Louisiana Cane Sugar</b>	5

## HOUSE COCKTAILS

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

## DRAFT BEER

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

## BOTTLED BEER

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