

COLD

Iceberg Wedge	13
bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes	
Prosciutto & Pear Salad	16
burrata, dry fruit chutney, shaved fennel, frisee, lacinato kale, poppy seeds, creamy champagne vinaigrette	
Pickled Beet Salad	14
golden beets, watermelon radish, pistachios, shaved ricotta salata, arugula, honey mustard 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	
French Onion Soup	14
beef & veal stock, slow cooked onions, crisp crostini, gruyere cheese, chives	
Fritti *	14
rock shrimp, calamari, castelveltrano olives, lemons, cauliflower, chipotle aioli	
Pork & Beef Meatball on Polenta	16
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	
Herbed Ricotta & Mushroom Ravioli	26
porcini mushroom brodo, baby kale, truffle oil, pecorino	
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	
Butternut Squash Lasagna	22
fresh pasta, bechamel, sauteed mustard greens, mozzarella	

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

BRASSWOOD

Bar + Kitchen



PIZZA

Classic Margherita	22
mozzarella, san marzano tomato sauce, fresh basil, olive oil, parmesan	
Chanterelle Mushroom	22
oven roasted chanterelles, bechamel, truffle butter <i>add crispy pancetta or organic egg \$4 each</i>	
Aromatizzato	24
sopressata, spanish chorizo, pepperoni, ghost pepper salami, black olives, onions	

MAINS

Chicken Piccata	30
roasted organic cauliflower, 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
garlic whipped potatoes, balsamic braised kale, slow cooked red wine & shallots, butternut squash, crispy bacon, pomegranate & veal jus	
New York Strip	50
grilled broccolini, potato gratin, carrot, mushroom & red wine jus, truffle butter	
Aged Porterhouse (for two)	115
choice of two sides'	
<i>ADDITION: Haber 'Howell Mt.' Cabernet 2017</i> 255	
<i>*proceeds supporting the Angwin Fire Dept.</i>	

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	
Homemade Sourdough Focaccia (Serves 2)	9
<i>Made Using John's Secret 35 Year Old Starter</i>	
kalamata olive & balsamic whipped butter, black sea salt	
scan for full wine list	

Dinner Menu

4:00 PM - 9:00 PM

707-302-5101 BRASSWOOD.COM RESY

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



WINES BY THE GLASS

Brasswood Cellars <u>Barrel to Tap</u> Wine Program	
* Rosé of Pinot Noir 2020	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	
*Petit Verdot 2017	18
Coombsville Estate Vineyard, Napa Valley	
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Schramsberg Vineyards, Brut Blanc de Blanc	18
Napa Valley 2016 Winemaker Jessica Koga	
*Lunasa, Viognier	16
Napa Valley 2020 Winemaker Jordan Jeffries	
Gros Ventre Cellars Chenin Blanc	16
Merritt Island Clarksburg 2019 Winemaker Sarah & Chris Pettinger	
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	
Lioco Chardonnay	18
Sonoma Coast 2019 Winemaker Matt Licklider	
Spring Mountain Winery Pinot Noir	18
Spring Mt. District, Napa Valley 2013 Winemaker Barrett Anderson	
Scribe Pinot Noir	18
Carneros, Sonoma Coast 2020 Winemaker Adam & Andrew Mariani	
Zuidema Grenache	16
'McGah Vineyard' Rutherford Napa Valley 2016 Winemaker Rudy Zuidema	
*Brasswood Syrah	16
Russian River Valley, Sonoma Coast 2015 Winemaker Angelina Mondavi	
Ridge Zinfandel	18
'Three Valley' Sonoma County 2019 Winemaker John Olney	
Retro Cellars, Petit Sirah	18
Napa Valley 2014 Winemaker Mike Dunn	
*Harumph, Cabernet Sauvignon	20
Spring Mt. District Napa Valley 2012 Winemaker Michael DeSantis	

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	17
mulholland whisky, griotte cherry, antica torino vermouth rosso, black walnut bitters	
Fellini's Muse	17
malfy rosa grapefruit gin, fresh grapefruit, fever tree elderflower tonic, orchid ice cube	
Winter's Kiss	20
benedictine, bisquit & dubouche cognac, fresh lemon, muddled sage, mummm sparkling	
Smoked Old Fashioned	18
clarified russell's rye, berber syrup, fresh lemon, angostura bitters, orange bitters, smoke	
Boozy Brasswood Hot Cider	16
spiced sparkling apple cider, orange peel & cinnamon stick choice: <i>kasama rum or basil haydins bourbon</i>	
I Left My Heart in Oaxaca	16
mezcal, orchard apricot liquor, fresh lime, palo santo bitters, tajin rim	
Industry Mai Tai	17
rum, giffard orgeat, grenadine, pineapple, almond coconut cream orange, gosling black seal rum float, , fresh nutmeg	
Sweet & Caliente	16
tequila, giffard crème de cassis, lime, grapefruit, muddled cilantro, & jalapeño	
Cherry Sour	17
traverse city cherry bourbon, disaronno, cherry liqueur, fresh lemon, rosemary syrup, egg white	
California Sunset	16
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	16
square one cucumber vodka, lime, fresh cucumber, cucumber bitters, soda water	

DRAFT BEER

Farmers Light Lager	8
Princeton, CA. ABV 4.1 %	
Sonoma Springs Brewing Kolsch	8
Sonoma, CA. ABV 5.2 %	
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%	
Hen House IPA	8
Santa Rosa, CA. ABV 6.9%	
Berryessa Brewing 'mini separation anxiety' session IPA	8
Winters, CA. ABV 4.4%	
Mad Fritz, 'The Crow and the Water' Dry Stout	15
St. Helena, CA. ABV 5.0 %	

BOTTLED BEER

Laughing Monk Brewing 'Sister Helen' West Coast IPA	8
San Francisco, CA. ABV 6.5% 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 Voÿage Non-Alcoholic	7
Windsor, Sonoma County ABV 0.5% 16oz	
Erdinger Non-Alcoholic	6
Germany ABV 0.5% 12oz	