

— TASTE —

RV CORN SOUP

espelette • maine lobster • RV greens [12](#)

POACHED MAINE LOBSTER & RV CITRUS SALAD

beet carpaccio • avocado • RV citrus • lemon vinaigrette [20](#)

CHINO'S MARKET VEGETABLE SALAD

raw & cooked vegetables • herb pesto • tondo vinegar [14](#)

CHINO'S BRUSSELS & BACON

roasted brussels • bacon • parmesan • tondo • lemon zest [10](#)

WARM CRUSTED SONOMA COUNTY GOAT CHEESE SALAD

mesclun greens • shaved vegetables • avocado • aged balsamic vinaigrette [14](#)

PACIFIC AHI SASHIMI & VEGETABLE SUMMER ROLL

carrot • cucumber • avocado • mango • sesame • sprouts • house made ginger sauce [20](#)

GRILLED MEDITERRANEAN OCTOPUS

heirloom potatoes • fennel jam • lemon & chile vinaigrette [14](#)

PRIME TENDERLOIN TARTARE

marinated mushrooms • capers • cornichons • house cut potato chips [19](#)

CHEF'S DAILY INSPIRED RISOTTO

locally sourced • seasonal • simply prepared [16](#)

NORTHWEST OYSTERS ON THE HALF SHELL

mignonette • horseradish • cocktail sauce [4 EACH](#) • [18 1/2 DOZEN](#) • [32 DOZEN](#)

DAILY MARKET FRESH SEAFOOD CRUDO

[MP](#)

— SAVOR —

CLASSIC VELADORA BOLOGNESE

fresh house made rigatoni • veal • pork • beef • tomato • reggiano cheese • red wine [24](#)

MAINE LOBSTER & SPAGHETTINI NERO

fresh house made spaghetti • tomato • garlic • chile • basil • white wine [29](#)

LINE-CAUGHT POACHED HALIBUT

razor clams • fava beans • lobster broth • radish [38](#)

PAN SEARED CRISPY SKIN SALMON

herbed couscous • harissa • spiced carrot & green olive pesto [33](#)

SEARED GEORGES BANK SCALLOPS

english pea & ricotta tortellini • chorizo • green garlic velouté [38](#)

EASTERN MONKFISH

noilly pratt beurre blanc • summer beans • nueske's bacon [36](#)

HAWAIIAN MERO SEA BASS

herb roasted heirloom potatoes • haricots verts • lemon beurre blanc [49](#)

HERB ROASTED JIDORI CHICKEN

morel mushrooms • glazed asparagus tips • rhubarb • vin jaune [28](#)

VEGETABLE GREEN CURRY

red rice • coconut • kefir [24](#)

9 OZ. BRANDT FARMS FILET MIGNON

yukon gold mashed potatoes • grilled sweet & sour onion • grilled asparagus • red wine reduction [41](#)

8 OZ. BRANDT FARMS RIB CAP

roasted mushroom pastilla • caramelized onion • roasted carrots • orange caper relish • beef jus [50](#)

DRY AGED ROHAN DUCK A L'ORANGE

turnips • savoy cabbage • endive • orange marmalade [40](#)

CHATEAUBRIAND FOR TWO

artichokes • carrots • parmesan black truffle bread pudding • fondant potatoes [105](#)

— SIP —

SIGNATURE COCKTAILS

THE HACIENDA \$13

Belvedere Vodka • Lime Juice
Torn Basil Leaves

THE SIESTA \$13

Casamigos Reposado • Ancho Reyes Chile
Liqueur • Pineapple • Cinnamon • Lime

THE PONY EXPRESS \$18

Fortaleza Reposado Tequila • Cointreau
Fresh Lime Juice

SUNSHINE DAYDREAM \$13

Aperol • Grapefruit-Infused St Germain
Grapefruit Bitters • Lemon • Orange • Cava

BEAST OF BOURBON \$13

Buffalo Trace Bourbon • Orange-Infused
Cocchi Americano • Benedictine • Tangerine
Shrub • Lemon

SUMMER-THYME NEGRONI \$13

Nolets Gin • Cocchi Americano • Campari
Raspberry+ Thyme Shrub • Orange Bitters

LET IT RYE'D \$13

Bulleit Rye • Cognac • Apricot Liqueur
• Chai-Infused Vermouth • Lemon •
Honey • Orange • Cardamom

A SURE THING \$13

Absolute Elyx • R+W Peach Liqueur • Lemon
Ginger-Honey • Mint • Peach Bitters

UP IN SMOKE \$13

Strawberry-Infused Mezcal • Reposado
Tequila • Yellow Chartreuse • Zucca •
Lemon • Egg White

— SPARKLING WINE —

NV PERRIER-JOUËT "GRAND BRUT"
CHAMPAGNE, FRANCE
glass \$21 • bottle \$90

NV DOMAINE CHANDON "ÉTOILE"
ROSÉ, NORTH COAST, CALIFORNIA
glass \$14 • bottle \$60

NV CAMPOS DE ESTRELLAS
"ESTATE BRUT" CAVA, SPAIN
glass \$9 • bottle \$36

— WHITE WINE —

2013 KISTLER "LES NOISETIERS"
CHARDONNAY
SONOMA COAST, CALIFORNIA
half glass \$16 • glass \$30 • bottle \$120

RANCHO VALENCIA CHARDONNAY
NAPA VALLEY, CALIFORNIA
glass \$9 • bottle \$36

2013 NIGL "FREIHEIT"
GRÜNER VELTLINER
KREMSTAL, AUSTRIA
half glass \$7 glass \$12 • bottle 46

2011 CHÂTEAU DE FUISSÉ
"TÊTE DE CRU" CHARDONNAY
POUILLY-FUISSÉ, BURGUNDY, FRANCE
half glass \$11 • glass \$20 • bottle \$77

2013 MERRY EDWARDS
SAUVIGNON BLANC
RUSSIAN RIVER VALLEY, CALIFORNIA
half glass \$9 • glass \$17 • bottle \$66

2012 SCARPETTA PINOT GRIGIO
FRIULI-VENEZIA-GIULIA, ITALY
glass \$10 • bottle \$40

2013 MINER CHARDONNAY
NAPA VALLEY, CALIFORNIA
glass \$15 • half liter \$38 • liter \$70

2013 HENRI BOURGEOIS
SAUVIGNON BLANC, SANCERRE
LOIRE VALLEY, FRANCE
glass \$13 • bottle \$52

2011 ZILLIKEN "SAARBURGER"
KABINETT RIESLING
MOSEL, GERMANY
glass \$12 • bottle \$48

2013 PAUL HOBBS CROSSBARN
CHARDONNAY, SONOMA COAST
glass \$12 • bottle \$48

2014 THE BETTER HALF
SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND
glass \$8 • bottle \$32

2014 TABLAS CREEK
"PATELIN DE TABLAS" ROSÉ
PASO ROBLES, CALIFORNIA
glass \$12 • half liter \$30 • liter \$56

2011 SAÓ DEL COSTER "X" ALBARIÑO
RÍAS BAIXAS, SPAIN
glass \$12 • bottle \$48

— RED WINE —

2012 PAUL HOBBS
CABERNET SAUVIGNON
NAPA VALLEY, CALIFORNIA
half glass \$20 • glass \$38 • bottle \$150

2011 JOSEPH ROTY PINOT NOIR
MARSANNAY, BURGUNDY, FRANCE
half glass \$11 • glass \$20 • bottle \$77

2012 HILL FAMILY ESTATE "BAKER
VINEYARD" CABERNET SAUVIGNON
NAPA VALLEY, CALIFORNIA
glass \$20 • half liter \$50 • liter \$90

2013 FOXEN PINOT NOIR
SANTA MARIA VALLEY, CALIFORNIA
glass \$17 • bottle \$68

2011 JOSEPH PHELPS FOGDOG
CABERNET SAUVIGNON
NAPA VALLEY, CALIFORNIA
glass \$15 • bottle \$60

2012 PONY ROOM PINOT NOIR
COOMBER FAMILY RANCH,
CALIFORNIA
glass \$12 • bottle \$48

2012 ALVARO PALACIOS
"LES TERRASSES" PRIORAT
CATALUNYA, SPAIN
half glass \$12 • glass \$21 • bottle \$83

2011 PHILIPPINE DE SAINT CYRILLE
GRENACHE BLEND
CHÂTEAUNEUF-DU-PAPE
RHÔNE VALLEY, FRANCE
glass \$15 • bottle \$60

RANCHO VALENCIA
CABERNET SAUVIGNON
NAPA VALLEY, CALIFORNIA
glass \$9 • bottle \$36

2011 GAJA CA' MARCANDA "PROMIS"
SUPER TUSCAN, TUSCANY, ITALY
half glass \$13 • glass \$24 • bottle \$93

2012 COLOMÉ "ESTATE" MALBEC
SALTA, ARGENTINA
glass \$12 • bottle \$48

2012 ADELAIDA "ESTATE" ZINFANDEL
PASO ROBLES, CALIFORNIA
glass \$10 • bottle \$40

2013 LATIUM VALPOLICELLA
VENETO, ITALY
glass \$10 • bottle \$40