

DUE WEST

POINT X REYES

SNACKS

Shishito Peppers 7
Garlic Aioli

House Blended Nuts 5

Spiced Marinated Olives 6

SHARE

Charcuterie & Cheese Board 18
Seasonal Fruit, Crostini

Bruschetta 10
Pesto, Burrata, Radish, Cherry Tomatoes, Basil,
Pea Tendrils

Broccolini 6
Lemon Chili Butter, Cotija Cheese

Parmesan Herb Biscuit 4

Fries 4 | Truffle Fries 6

SALADS/SOUP

Wedge Salad 12
Blue Cheese, Cherry Tomatoes, Bacon, Red Onion, Egg

Mixed Greens 10
Balsamic Dressing, Crudite

Vegetarian Nicoise 14
Mixed Greens, Egg, Fingerling Potatoes, Olives,
Tomatoes, Green Beans, Red Wine Vinaigrette, Pickled
Red Onions

Classic Caesar 12

Daily Soup 9

MAINS

Cioppino 28
Tomato, Garlic, Clams, Mussels, Calamari, Shrimp, Chorizo

Orecchiette 22
Grilled Summer Squash, Asparagus, Cherry Tomatoes,
Pesto, Olive Oil

Halibut 25
Beet Couscous, Cauliflower Puree, Rainbow Chard,
Pickled Daikon

Due West Burger 18
Cheddar, Chipotle Mayonnaise, Fries
Add: Bacon, Avocado, Egg 3
Sub Truffle Fries 2

Fried Chicken Sandwich 19
Arugula, Romesco, Fries
Add: Bacon, Avocado, Egg 3
Sub Truffle Fries 2

Steak Frites 29
New York Steak, Point Reyes Blue Cheese Butter, Fries
Sub Truffle Fries 2

DESSERTS

Chocolate Polenta Cake 9
Anglaise, Vanilla Ice Cream, Caramel

Brown Butter Blondie 9
Chocolate, Vanilla Ice Cream, Caramel, Whipped Cream

Panna Cotta 9
Mango, Strawberries

EXECUTIVE CHEF JENNIFER VENEZIO

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions or pregnant. Please Inform your server of your known food allergies.

COCKTAILS

Tai Sunrise 14

Rum, Orange, Pineapple, Lime, Grenadine

Maple Fashion 14

Bourbon, Maple, Orange Bitters, Orange Peel

Spicy Pear 14

Absolute Pear, Pear Juice, Chili Syrup, Lime

Due West Boulevardier 14

Rye Whiskey, Compari, Sweet Vermouth, Orange Bitters

Tomales Tea 14

Gin, Hibiscus Tea, Simple Syrup, St Germaine, Lime

Firecracker 14

Mezcal, Prickly Pear, Lime

ON TAP

Gowen's Gravenstein Cider 8

Gowen's Heirloom Ciders, Mendocino, 6.1% ABV

Danny's Irish Red Ale 8

Moylan's Brewing Co., Novato, 6.5% ABV

Orange Avenue Shandy 9

Coronado Brewing, Coronado, 4.2% ABV

New Ridge Lager 8

Woodfour Brewing, Sebastopol, 4.8% ABV

True Kolsh 9

Almanac, Alameda, 5.0% ABV

Love Hazy IPA 9

Almanac, Alameda, 6.1% ABV

Pliny the Elder 10

Russian River Brewing, Windsor, 8.5% ABV

Shatter Cone IPA 9

Seismic Brewing Co., Santa Rosa, 7% ABV

Penske File Pale Ale 8

Faction Brewery Company, Alameda, 5.8% ABV

Old Rasputin Imperial Russian Stout 9

North Coast Brewing, Fort Bragg, 9% ABV

Scrimshaw Pilsner 8

North Coast Brewing, Fort Bragg, 4.5% ABV

Shadow of a Doubt Imperial Porter 9

Russian River Brewing, Windsor, 9.8% ABV

Death & Taxes Black Lager 9

Moonlight Brewing, Santa Rosa, 5.3% ABV

Pabst Blue Ribbon 6

4.8% ABV

BEER & SUCH

STS Pilsner, Russian River Brewing, 16oz 13

Blind Pig IPA, Russian River Brewing, 16oz 13

Kyla Hard Kombucha, Sunset Trio, 16oz 14

East Brother Red Lager, 16 oz 12

Damnation Golden Ale, Russian River Brewing, 12 oz 10

WINE BY THE GLASS

SPARKLING

Louis Pommery Brut, California 14

Roederer Estate Brut Rose, Anderson Valley 18

WHITE | ROSE

Scribe Rose of Pinot Noir, Carneros 14

Olema House, Chardonnay, California 8

J Pinot Gris, California 10

Villa Maria, Sauvignon Blanc, Marlborough, NZ 11

Sixteen600, Rossi Homage Blanc, Sonoma Valley 14

Au Contraire Chardonnay, Russian River Valley 11

Walt Chardonnay, Sonoma Coast 16

RED

Hanzell Sebella Pinot Noir, Sonoma 15

Beran Zinfandel, Sonoma 12

Olema House Red, California 8

Gundlach Bundschu Mountain Cuvee, Sonoma County 11

Daou Cabernet Sauvignon, Paso Robles 15

PORT

Quinta de la Rosa Ruby 12

Quinta de la Rosa Tawny 12

Quinta de la Rosa LBV 2015 17

SOFT DRINKS

Fountain Sodas 3

Coke | Diet Coke | Sprite

Boylan Cane Sodas 4

Black Cherry | Root Beer | Orange

Pellegrino Sparkling Water 6/1L

Aqua Panna Water 6/1L

Shirley Temple 3

Roy Rogers 3

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