

soluna bar fare

bar snack trio spiced peanuts, fried garbanzo beans, marinated castelvetro olives 5

kennebec fries black pepper-balsamic ketchup, meyer lemon aioli 7

grilled shishito peppers hazelnut-romesco sauce 10

crispy chicken wings buffalo with pt reyes blue cheese or little saigon style with chives
1 lb for 10, 2 lbs for 16

herbed polenta fries pecorino marinara 7

steamed manila clams fresh chorizo, white wine, baby spinach, grilled baguette 14

baby spinach salad frisée, black mission fig, humboldt fog, pickled purple ninja radish, red onion, candied almonds, citrus vinaigrette 14

mac & cheese cellentani pasta, white cheddar, gruyere, aged provolone, pecorino, pancetta 13.5

civic burger house-ground all-natural beef, arugula, crispy onions, black garlic aioli, triple cream brie, brioche bun 14

also available: pt. reyes blue, sharp cheddar, gruyere

add bacon 2 **add farm fresh egg** 2.5

*option: sub grilled chicken breast, dutch crunch

chili dusted grilled king salmon sandwich

local king salmon, cilantro, white bean spread, mexican chorizo, crispy tortilla strips, lemon aioli, brioche bun 13.5 **add bacon** 2

antipasti plate

choose any two for 12 ~ add any additional for 5.5

~artisan cheeses~

humboldt fog cypress grove ~ soft ~pasteurized goat's milk ~ tangy with a creamy mouth feel

wagon wheel straus family cremery - semi-firm - slightly tart - cream & brown butter notes

goat gouda central coast ~ semi hard ~pasteurized goat's milk ~ slightly nutty and sweet flavor

point reyes blue semi-firm ~ raw cow's milk ~ bloomy rind ~ deep, luscious flavor

aged white cheddar firm ~ pasteurized cow's milk ~ savory ~ smokey

~charcuterie~

chorizo pork salami ~ pimento ~ spanish paprika

duck prosciutto dry-cured duck ~ rich ~ salty

sweet coppa dry cured pork shoulder ~ well marbled ~ sweet and salty

saucisson sec french dry pork sausage ~ black pepper ~ salt

~ selections served with seasonal accoutrements ~

desserts

honey crisp apple cake 8
bourbon-vanilla glaze, cinnamon whipped cream
suggested pairing: mad cuvee royal tokaji

dark callebaut chocolate mousse 8
shortbread cookies

suggested pairing: fonsecca bin 27 port

white chocolate bread pudding 8.5
almonds, caramel, vanilla ice cream

suggested pairing: four roses small batch bourbon

persimmon - thyme crumble 8.5
vanilla bean ice cream,
brown sugar-oatmeal crumble, orange zest
suggested pairing: diplomatico reserva dark rum

orange-honey-mint sorbet 6
fresh mint

suggested pairing: la maschera prosecco

roasted banana ice cream 7
salted caramel, toasted coconut

suggested pairing: diplomatico reserva dark rum

PORT/ DESSERT WINE

dow's tawny porto	9
dow's ruby porto	9
fonsecca bin 27	9
taylor fladgate 20 year old tawny porto	13
mad cuvee royal tokaji	11
chateau graves du tich sauternes	12

SINGLE MALT

auchentoshan single malt classic	9
glenmorangie 10 yr	13
glenlivet 12 yr	10
laphroaig 10 yr	11
speyside 12 yr	12
dalmore 12 yr	12
macallan 12yr	12

APERTIF/ DIGESTIF

aperol	7
campari	7
gran classico	7
averna	7
cynar	7
amaro lucano	7
zucca	7
fernet-branca	7
lillet blanc	7

menu available in bar area only
tap water served upon request