

# cultivar

SAUSALITO

## STARTERS

### Cultivar House Rolls

*chervil butter, sea salt* 12

### Shishito Peppers

*tempura rock shrimp,  
sunchoke purée* 16

### Ahi Tuna Poke

*tamari, green onions,  
fried wonton chips,  
macadamia nuts* 22

### Duck Poutine

*canoe cut fries, duck confit,  
brandy gravy, mozzarella* 23

### Avocado Toast

*oven roasted beets,  
sunflower sprouts (veg)* 21

### Pork Belly Tacos

*pickled onions, chipotle slaw (gf)* 12/ 20

### Grass Fed Beef & Pork Meatballs

*garlic, oven-roasted tomatoes,  
basil, shaved grana podano cheese,  
crostini* 18

### Squash Bisque

*topped with Laura Chenel  
goat cheese (gf/veg)* 12

## BAR BITES

### Charcuterie Board

*cured meats, Marin French brie,  
Laura Chenel goat cheese,  
pickled vegetables,  
fresh grilled crostini* 18 / 34

### Smoked Trout Dip

*green onion salsa,  
house-made potato chips (gf)* 21

### Warm Castelvetro Olives

*calabrian chilis, orange zest (gf)* 8

## PIZZAS

### Mt. Tam

*mushrooms, basil, roasted garlic,  
burrata, arugula* 22

### North Bay

*prosciutto, fig jam,  
goat cheese, frisée, duck egg* 23

### Alcatraz

*sausage, olives, red onions,  
mozzarella, basil* 23

### West Marin

*grilled squash, zucchini,  
eggplant, mushrooms,  
leeks, crumbled feta* 22

### Margherita

*tomato, basil, mozzarella* 20

## SALADS

### Rock Shrimp Louie

*butterleaf, soft boiled egg,  
avocado, olive oil poached  
tomato vinaigrette (gf)* 24

### Baby Kale & Apple Salad

*chèvre, pistachios,  
sherry vinaigrette (gf/veg)* 16

### Coriander & Sesame Crusted Tuna

*rustic potatoes, garlic poached  
green beans, leeks,  
olive vinaigrette (gf)* 27

## PASTAS

### Baked Lobster “Mac” & Cheese

*gruyere, sharp cheddar* 34

### House-Made Gnocchi

*provolone, oven-roasted  
mushrooms, tomato cream sauce* 24

### Cavatappi

*sausage, broccolini,  
calabrian chili, parmesan cheese* 26

### Porcini Risotto

*truffled mascarpone,  
mushroom relish* 28

## ENTREES

### Grilled Pork Chop

*roasted eggplant, leeks,  
apple chutney (gf)* 35

### Oven Roasted Whole Branzino

*salsa verde, grilled romanesco, cauliflower,  
fingerling potatoes (gf)* 48

### Grilled Salmon

*corona beans, oven-roasted  
tomatoes, fennel,  
citrus salad (gf)* 33

### Whole Game Hen

*mashed potatoes,  
broc di cicco (gf)* 33

### Wagyu Beef Coulotte

*yukon potato purée, roasted broccolini,  
pickled shiitake (gf)* 44

### Caspar Burger

*house bun, farmhouse white cheddar,  
caramelized onions, bacon jam,  
whole grain aioli, served with fries* 25

We are dedicated to cultivating a community of wine lovers who value farm-to-table cuisine and terroir-driven wines and craft cocktails. Our chef curates what we grow in our culinary garden in the Napa Valley, enabling us to serve seasonal dishes complementing our wines from Cultivar & Caspar Estate.

A 20% gratuity is automatically included for parties of more than 7 guests. Our 6% dine in charge allows us to maintain a high level of service and ensures equitable wages amongst all staff.