

# 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 padano cheese,  
crostini 18

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

**Grilled Pork Chop**  
roasted eggplant, leeks,  
apple chutney (gf) 35

**Oven Roasted Whole Branzino**  
salsa verde, grilled romanesco, cauliflower,  
fingerling potatoes (gf) 48

## 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 Castelvetrano 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

## ENTREES

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

**Whole Game Hen**  
mashed potatoes,  
broc di cicco (gf) 33

## 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

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

**Casper 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 complimenting our wines from Cultivar & Casper 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.