

# cultivar

SAUSALITO

## STARTERS

### Cultivar House Rolls

butter, sea salt 12

### Shishito Peppers

tempura rock shrimp,  
sunchoke purée 18

### Ahi Tuna Poke

tamari, green onions,  
fried wonton chips,  
macadamia nuts\*\* 26

### Duck Poutine

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

### Pork Belly Tacos

pickled onions, chipotle slaw\* (gf) 18

### Chicken Empanada

mole braised chicken, roasted corn, smoked  
provolone, tomatillo aioli\* 15

### Grass Fed Beef & Pork Meatballs

garlic, oven-roasted tomatoes,  
basil, shaved grana podano cheese,  
crostini 23

### 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 23

### Smoked Trout Dip

green onion salsa,  
house-made potato chips (gf) 24

### Warm Castelvetro Olives

calabrian chilis, orange zest (gf) 10

## PIZZAS

### Mt. Tam

mushrooms, basil, roasted garlic,  
burrata, arugula 22

### North Bay

prosciutto, fig jam,  
goat cheese, frisée, farm 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) 28

### Baby Kale & Apple Salad

chèvre, pistachios,  
sherry vinaigrette (gf) 16

### Coriander & Sesame Cruled Tuna

rustic potatoes, garlic poached  
green beans, leeks,  
olive vinaigrette\*\* (gf) 32

## PASTAS

### Baked Lobster “Mac” & Cheese

gruyere, sharp cheddar 36

### House-Made Gnocchi

provolone, oven-roasted  
mushrooms, tomato cream sauce 24

### Cavatappi

sausage, broccolini,  
calabrian chili, parmesan cheese 28

### Porcini Risotto

truffled mascarpone,  
mushroom relish 28

## ENTREES

### Grilled Pork Chop

roasted eggplant, leeks,  
apple chutney\* (gf) 38

### Oven Roasted Whole Branzino

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

### Grilled Salmon

corona beans, oven-roasted  
tomatoes, fennel,  
citrus salad\* (gf) 41

### Whole Game Hen

mashed potatoes,  
broc di cicco (gf) 37

### Wagyu Beef Coulotte

yukon potato purée, roasted broccolini,  
pickled shiitake\* (gf) 48

### Caspar Burger

house bun, farmhouse white cheddar,  
caramelized onions, bacon jam, lettuce,  
tomato, pickle, 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 & 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.

\* Served raw or undercooked or contain raw or undercooked ingredients.

\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.