

cultivar

SAUSALITO

Lunch Menu

STARTERS

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

Squash Bisque

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

Avocado Toast

oven roasted beets,
sunflower sprouts (veg) 21

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 Castelvetrano 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,
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) 28

Kale & Apple Salad

chèvre, pistachios, sherry vinaigrette (gf) 16

Coriander & Sesame Crusted Tuna

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

Red Gem & Grilled Chicken

anchovy vinaigrette, toasted garlic rolls 22

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

Shrimp Scampi

linguini, sun dried tomatoes, roasted garlic 26

SANDWICHES & MAINS

Pulled Pork Sandwich

chipotle raspberry BBQ sauce,
buttermilk slaw, roasted onions 24

Caspar Burger

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

Fried Chicken Sandwich

jalapeno slaw,
peppered jelly 24

Portobello Sandwich

fresh mozzarella,
red bell peppers,
basil aioli 23

Grilled Salmon

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

Braised Game Hen Legs

assorted bell peppers,
tomato, rice pilaf,
grilled broccoli de cicco 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.

03.10.26

