

cultivar

SAUSALITO

AFTERNOON AT CULTIVAR

Charcuterie Board

cured meats, Marin French brie,
Laura Chenel goat cheese,
pickled vegetables, house grilled bread 25

Smoked Trout Dip

green onion salsa,
house-made potato chips (gf) 25

Warm Castelvetroano Olives

calabrian chilis, orange zest (gf) 11

Kale & Apple Salad

chèvre, pistachios, dried cranberries,
sherry vinaigrette (gf) 16

Tempura Green Beans & Shrimp

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 24

Pork Belly Tacos

pickled onions, chipotle slaw (gf)** 18

Grass Fed Beef & Pork Meatballs

garlic, oven-roasted tomatoes, basil,
shaved grana padano cheese,
house grilled bread 23

Caspar Burger

house bun, caramelized onions, lettuce,
tomato, pickle, whole grain aioli,
served with fries** 25

PIZZAS

gluten-free rice crust available 3

Mt. Tam

mushrooms, basil, roasted garlic,
mozzarella, burrata,
arugula 23

North Bay

prosciutto, fig jam,
goat cheese, frisée,
duck egg** 25

Margherita

tomato, basil,
mozzarella 20

Alcatraz

tomato sauce, sausage,
olives, red onions,
mozzarella, basil 24

West Marin

tomato sauce, eggplant,
mushrooms, leeks,
crumbled feta 23

A 20% gratuity is automatically included for parties of more than 7 guests. Concurrent with the most recent Marin County mandated minimum wage increase, a 4% surcharge will be added to all Food and Beverage purchases to allow us to continue to provide the hospitality and service that you have always enjoyed. No service gratuity is added to, or included in, your bill, except for parties of 7 or more guests.

* 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.