

cultivar

SAUSALITO

STARTERS

Cultivar House Rolls
herb butter, sea salt 12

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

Chicken Empanada
mole braised chicken, roasted corn,
smoked provolone, tomatillo aioli* 16

Grass Fed Beef & Pork Meatballs
garlic, basil,
oven-roasted tomatoes,
shaved grana podano cheese,
house grilled bread 23

Grilled Asparagus
poached egg, frisée, crispy prosciutto,
breadcrumbs, green garlic vinaigrette 17

Soup of the Day
12

BAR BITES

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

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

Warm Castelvetrano Olives
calabrian chilis, orange zest (gf) 11

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

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

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

Margherita
tomato, basil, mozzarella 20

ENTREES

Grilled Pork Chop
leek mashed potatoes, garlic green beans,
apple relish* (gf) 38

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

Roasted Alaskan Halibut
corona beans, fennel,
tomato broth citrus salad* (gf) 44

Whole Game Hen
mashed potatoes,
broc di cicco (gf) 39

Wagyu Beef Coulotte
yukon potato purée, roasted broccolini,
pickled shiitake* (gf) 48

Caspar Burger
house bun, caramelized onions, lettuce,
tomato, pickle, whole grain aioli,
served with fries* 25
add farmhouse cheddar 2 | add bacon jam 2

SALADS

Grilled Squid Salad
arugula, red onions, fennel,
cherry tomatoes, spiced champagne
vinaigrette (gf) 28

Kale & Apple Salad
chèvre, pistachios, dried cranberries,
sherry vinaigrette (gf) 16

Furikake Grilled Ahi
mixed potatoes, green beans,
egg, cherry tomatoes,
red wine vinaigrette* (gf) 34

PASTAS

Baked Lobster “Mac” & Cheese
gruyere, sharp cheddar 36

House-Made Ricotta Gnocchi
provolone,
oven-roasted mushrooms,
tomato cream sauce 25

Spring Ravioli
english pea,
parmesan cream sauce 26

Seasonal Risotto
fava beans, asparagus,
lemon mascarpone 26

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. 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.