

cultivar

SAUSALITO

Lunch Menu

STARTERS

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

Avocado Toast

oven roasted beets,
sunflower sprouts (veg) 21

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

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

Red Gem & Grilled Chicken

anchovy vinaigrette, toasted garlic croutons 22

PASTAS

Baked Lobster "Mac" & Cheese

gruyere, sharp cheddar 36

House-Made Ricotta Gnocchi

provolone,
oven-roasted mushrooms,
tomato cream sauce 25

Spring Ravioli

english peas,
parmesan cream sauce 26

Seasonal Risotto

fava beans, asparagus,
lemon mascarpone 26

SANDWICHES & MAINS

Pulled Pork Sandwich

chipotle raspberry BBQ sauce,
buttermilk slaw, roasted onions 24

Caspar Burger

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

add farmhouse cheddar 2 | add bacon jam 2

Fried Chicken Sandwich

jalapeno slaw,
peppered jelly 24

Portobello Sandwich

fresh mozzarella,
red bell peppers,
basil aioli 23

Roasted Alaskan Halibut

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

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 complementing 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.