

# cultivar

SAUSALITO

## AFTERNOON AT CULTIVAR

### Charcuterie Board

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

**Warm Castelvetro Olives**  
calabrian chilis, orange zest (gf) 11

### Kale & Apple Salad

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

### Grass Fed Beef & Pork Meatballs

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

### Fresh Local Oysters On the Half Shell

fennel mignonette,  
cocktail sauce A.Q.

### Tempura Green Beans & Shrimp

tempura rock shrimp,  
sunchoke purée 18

### Duck Poutine

canoe cut fries,  
duck confit, brandy gravy,  
mozzarella 24

### Smoked Trout Dip

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

### Ahi Tuna Poke

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

### Pork Belly Tacos

pickled onions, chipotle slaw (gf)\*\* 18

### Caspar Burger

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

add farmhouse cheddar 2 | add bacon jam 2

## PIZZAS

gluten-free rice crust available 3

### Mt. Tam

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

### Margherita

tomato, basil, mozzarella 20

### Alcatraz

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

### North Bay

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

### West Marin

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

## DESSERT

### Olive Oil Cake with Honey Parfait

candied citrus, honeycomb  
made with Caspar Estate extra  
virgin olive oil, wildflower honey 13

### Gianduja Torte

hazelnut tuile,  
coffee cream (gf) 13

### Treacle Tart

seasonal fruit,  
whipped cream,  
caramel apple compote 13

### Butterscotch Pudding

whipped cream,  
chocolate curls,  
brownie  
(gf upon request) 13

## DESSERT BEVERAGES

### 2014 Cultivar Port, Alexander Valley

16

### Fernet-Branca

15

### Sauternes

12

### Espresso Martini

17

## COFFEE BAR

### Coffee

5

### Cappuccino

7

### Espresso

6

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.