

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

**Fresh Local Oysters
On the Half Shell**

fennel mignonette, cocktail sauce A.O.

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 Castelvetroano Olives

calabrian chilis, orange zest (gf) 11

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

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

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

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.