

# BAR FARE

## LOCAL ARTISAN CHEESE & CHARCUTERIE PLATE

Mt Tam, Humboldt Fog, Nicasio Reserve, Local Cured Meats  
and Condiments ..... 18

## HAMACHI CEVICHE\*

Lemon, Ginger, Chili, Charred Avocado..... 21

**ONION RINGS** ..... Half Order 10    Full Order 14

## POTATO WEDGES

Garlic, Herbs, Chef's Steak Sauce and Warm Jalapeño Cheese Sauce .... 9

## FRIED CALAMARI

with Cocktail Sauce..... 16

## FILET MIGNON SLIDERS\*

Three Mini Filet Mignon Sliders with a Tomato Mushroom  
Onion Jam and Micro Greens on Silver Dollar Rolls with  
Housemade Steak Sauce..... 21

## BOB'S PRIME CHILI\*

Red Chili made with Prime Beef Tenderloin, Chipotle Chiles  
and Tomatoes ..... 15

## HOUSEMADE PRIME HAMBURGER\*

USDA Prime Beef Ground In-House with Cheddar, Jack, Swiss,  
or Blue Cheese (Add Bacon, Ham, Fried Egg, Caramelized Onions,  
Sautéed Mushrooms, Avocado...2.00 each) ..... 22

## GRILLED CHICKEN CLUB\*

Vine Ripened Tomato, Avocado, Applewood Smoked Bacon,  
Garlic Aioli on Toasted Pullman Bread..... 21

## THE BOB'S COBB SALAD\*

Mixed Greens, Tomatoes, Bacon, Chopped Egg,  
Crumbled Bleu Cheese, Avocado and Kalamata Olives.  
Topped with Dungeness Crab or Grilled Chicken Breast ..... 25

## STEAK AND BLEU SALAD\*

Butter Lettuce with Bleu Cheese Dressing, Roasted Tomatoes  
and Chopped Bacon alongside a Prime Flat Iron Steak..... 25

*\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of  
foodborne illness. Please notify us of any food allergy.*