

ARTISAN CHEESE FLIGHTS

includes rustic bread, apples, pears & grapes

CLASSIC | 16

Point Reyes Blue Cheese, CA
rich + creamy + semi hard + cow's milk

Laura Chenel's Chevre, Sonoma, CA
*soft goat's milk + fresh creamy chevre
light hint of grass*

Manchego, Spain
*zesty + exuberant sheep's milk
firm + dry*

CHEF'S PICK | 16

Mt Tam, Cowgirl Creamery, CA
*organic milk + triple cream + firm
buttery + earthy white mushroom*

Pecorino Brillo, Italy
sheep's milk + aged in chianti

Cashel Blue, Ireland
*cow's milk + semi soft + blue veined
mellow blue flavor*

SINFUL EXPERIENCE | 16

Humboldt Fog, Cypress Grove, CA
*goat's milk + creamy + luscious
ribbon of ash through the center*

Robiola, Italy
*cow's milk + soft ripened + buttery
hints of mushroom*

Delice de Jura, France
earthy tones + rich creamy cow's milk

TASTE & SHARE

LOBSTER & SHRIMP POTSTICKERS | 13
roasted fresno chilies + spicy lemon sauce

FIG & GORGONZOLA BRUSCHETTA | 11
*fresh mission figs + gorgonzola
balsamic reduction*

FRITTO MISTO | 12
*calamari + rock shrimp + zucchini
fresno chilies + comeback sauce*

CRÚ HOUSE SALAD | 9
*watercress + arugula + heirloom tomatoes
cucumber + watermelon radish
goat cheese + sherry vinaigrette*

GOAT CHEESE BEIGNET | 10
goat cheese + honey + cracked pepper

CAPRESE SALAD | 12
*vine ripened tomato
buffalo mozzarella + basil pesto*

CHARCUTERIE BOARD | 16
*prosciutto + salami + manchego cheese
foie gras mousse + antipasti + rustic bread*

* LAMB LOLLIPOPS | 21
*lemon & herb greek yogurt + cucumber
pickled red onion + mint*



STONE FIRED PIZZA

PEAR & GORGONZOLA | 15
d'anjou pear + caramelized onion + basil + honey + parmesan

MARGHERITA | 12
tomato sauce + torn basil + fior di latte

SHRIMP & PESTO | 16
marinated rock shrimp + heirloom tomato + parmesan + arugula

SALSICCIA | 14
goat + mozzarella + roasted pepper + italian sausage

FIG & PROSCIUTTO | 15
fresh mission figs + arugula + fontina + point reyes blue

* CRÚ STEAK | 16
balsamic glazed beef tenderloin + red onion + arugula + parmesan

SANDWICHES & MAINS

* AHI TARTARE SALAD | 14
*arugula + avocado + cucumber + cilantro
vine ripened tomato + citrus olive tapenade + grilled ciabatta*

GRILLED CHEESE & TOMATO BASIL SOUP | 10
talleggio cheese panini + white truffle oil

* GRILLED HANGER STEAK | 18
heirloom tomatoes + gorgonzola vinaigrette + truffle parmesan fries

GRILLED CHICKEN PICCATA SANDWICH | 12
fontina + lemon caper aioli + watercress + radish

CRAB & AVOCADO MELT | 14
jumbo blue crab + roasted corn + fontina + heirloom tomatoes + arugula salad

COBB SALAD | 12
*avocado + smoked bacon + marble potatoes
heirloom tomato + point reyes blue + 6 minute egg*

* NAPA BURGER | 13
fig jam + caramelized onion + humboldt fog + arugula + roast tomato + french fries

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.