

fresh oysters on the half shell 1.00 each 3pm—6pm daily
"by the half dozen only"

small bites

french onion soup

herb crouton | crispy cheese 10

lobster bisque

meyer lemon & tarragon cream 15

slider trio

seared angus beef | cheddar | hot pepper bacon jam
 salmon | apple cider slaw | chipotle cream
 crispy oyster | tartar sauce
 15

seasonal ceviche board

tuna | halibut | octopus | salmon
 crispy vegetable chips
 16

mini seafood street tacos

apple cider slaw | chipotle & serrano cream | cilantro
 16

softshell crab

tempura style | lentil | caper | roasted fennel | watercress
 & bermuda onion salad | blistered lemon
 17

crispy crabs

meyer lemon butter sauce | cilantro chimichurri
 blistered lemon
 21

crispy brussel sprouts

goat cheese | toasted almonds | balsamic glaze 15

dry rubbed organic chicken wings (half dozen)

jerk | buffalo | honey chipotle | chile lime | BBQ
 12

crispy crab & risotto arancini

seared jalapenos | mozzarella cheese | spicy
 caper & tomato puree | blistered lemon
 17

sake steamed mussels

thai coconut red curry sauce | olive oil grilled crostini
 18

farmers market salad

organic lettuces | charred cherry tomatoes | cucumber
 red radishes | shaved onions | point Reyes blue cheese
 balsamic vinaigrette
 9

classic caesar salad

asiago croutons | parmesan cheese | white anchovy
 12 | grilled chicken add 4

rickey's signature salad

baby artisan lettuce hearts | heirloom tomatoes | persian
 cucumbers | marcona almonds | aged roquefort cheese
 white anchovy | bermuda red onions | green goddess
 herb dressing
 17

big bites

burger

(impossible burger available add 5.00)

aged cheddar | house pickles | field greens | sliced tomato
 onions | kennebec fries | add hot pepper bacon jam 1.50
 16

braised lamb pappardelle pasta

house made ricotta | shallots | garlic | mushrooms
 blistered cherry tomatoes | red wine reduction
 26

fried chicken

chipotle mac & cheese | garlicky green beans | white gravy
 25

boneless wisconsin quail

mushrooms | fresh herb & fig stuffing | organic root
 vegetables | natural jus
 31

bristol diver scallops

english pea & saffron risotto | lemon butter
 sauce | pomegranate reduction | alaskan salmon roe
 38

juniper seared canadian salmon

garlicky kale & fennel salad | truffled rustic potatoes
 citrus beurre blanc | balsamic reduction
 29

potato crusted northern halibut

roasted root vegetables | potato puree | champagne
 butter sauce | cilantro chimichurri
 36

steak & chops

(served with roasted field potatoes & vegetable of the day)
"all chops from allan brother chicago"

grilled porterhouse pork chop 12oz

local elberta peach & balsamic butter | chili bacon jam
 29

peppercorn crusted prime bone-in filet mignon 10oz

roasted garlic rosemary bone marrow reduction
 49

grilled prime bone-in new york 12oz

napa cabernet & point Reyes blue cheese butter
 56

grilled prime bone-in Ribeye 26oz

38 hr bone marrow reduction | truffled garlic
 88

add three grilled jumbo shrimp to any steak 13

side bites

parmesan potato puree 5
 roasted potatoes 6
 kennebec fries 5
 sauted seasonal mushrooms 7
 seasonal vegetables 7
 sauted garlicky kale 5

cocktails | beer | wine

hand-crafted cocktails

paloma	
el jumador tequila st germaine grapefruit	12
rickey's rita	
el jumador tequila jalapeno cilantro	11
spa water	
ford's gin cucumber lime	13
it is what it is	
casal de azul rum mint strawberry	11
pool side	
cazal de azul rum egg whites lime	12
the spritz	
bonanto prosecco orange	11

beers on tap

	<i>abv</i>	<i>16oz</i>
faction <i>summer ipa</i>	6.5 %	8
firestone walker <i>805</i>	4.75 %	6
tremor <i>golden lager</i>	4.7 %	6
mind haze <i>ipa</i>	6.2%	7
prohibition <i>ipa</i>	6.1%	6
scrimshaw <i>pilsner</i>	4.5%	6

private label wines by the glass

rutherford wine company

	<i>6 oz</i>	<i>btl</i>
sauvignon blanc	7	23
chardonnay	7	23
merlot	8	27
cabernet sauvignon	10	35

sparkling by the glass

	<i>6 oz</i>	<i>btl</i>
villa sandi, prosecco nv	10	35
roederer estate brut, anderson valley nv	15	55
domain carneros brut rose napa nv	17	63

whites by the glass

	<i>6 oz</i>	<i>btl</i>
matanzas creek sauvignon blanc sonoma '18	10	35
whitehall lane sauvignon blanc, napa valley	10	36
trefethen riesling napa '18	11	39
fattoria sardi rose, italy '19	11	39
sonoma cutrer chardonnay ,russian river '17	14	51

reds by the glass

	<i>6oz</i>	<i>btl</i>
buena vista pinot noir sonoma valley '18	14	51
buehler zinfandel, napa '17	11	39
whitehall lane cabernet sonoma valley '16	14	51
daou <i>pessimist</i> red blend paso robles '17	12	43
oberon cabernet sauvignon napa valley '17	15	55
qupe syrah central coast '17	12	43

wines by the bottle

sparkling

	<i>btl</i>
scharffenberger brut anderson valley nv	42
J vineyards brut cuvee sonoma nv	46
domain chandon brut napa nv	54
shramsburg blanc de blanc napa '15	80

sauvignon blanc

joel gott napa '17	30
hanna russian river '17	33
mason napa '17	35
silverado napa '18	40
patland napa '15	50
cakebread napa '17	60

chardonnay

la crema sonoma coast '17	39
talbott <i>kali hart</i> sonoma '17	42
miner napa '17	50
jordan russian river '16	65
frank family napa '17	73
flora springs russian river '18	80

pinot noir

belle glos <i>las alturas</i> santa lucia highlands '17	58
saintsbury carneros '17	70
gary farrell russian river '16	85
flowers sonoma '17	95

zinfandel

cline <i>ancient vine</i> contra costa '16	35
dry creek <i>heritage</i> napa '17	45
ravenswood <i>dickerson</i> napa '15	56
biale <i>black chicken</i> napa '17	95

merlot / syrah

swanson merlot napa '16	65
pride merlot napa '17	100
baker lane syrah sonoma coast '16	53
copain <i>les voisins</i> syrah anderson valley '16	70
orin swift syrah <i>machete</i> napa '16	90

cabernet sauvignon

louis martini sonoma '16	45
mondavi napa '17	58
j.lohr paso robles '17	70
trinchero <i>mario's vineyard</i> napa '14	80
hall napa '15	95
jordan alexander valley '15	100
groth napa '14	120
silver oak alexander valley '15	145