



EST. 2012, STOCKTON, CA U.S.A.

HOUSE COCKTAILS

SMOKED OLD FASHIONED	12.75
<i>Cane Sugar, Noilly Prat, Bitters, Fresh Orange, Luxardo Cherry, Wood Fired Orange Rind & Smoked Glass</i>	
CLASSIC OLD FASHIONED	12.75
<i>Four Roses, Cane Sugar, Noilly Prat, Bitters, Fresh Orange, Luxardo Cherry, Muddled with Rocks or Over Big Rock</i>	
PINEAPPLE EXPRESS	12.5
<i>Pineapple Infused Vodka, Cilantro, Lime</i>	
TAVERN TONIC (Select Spirit- Vodka or Gin)	12.5
<i>Sparkling Lemon Tonic, Juniper, Pink Peppercorn, Thyme, Star Anise</i>	
SOME LIKE IT HOT	13
<i>Blanco Tequila, Fresh Jalapeno, Agave, Lime, Chile de Arbol, Hawaiian Lava Salt</i>	
THE HERBIVORE (Select Spirit- Vodka or Gin)	12.5
<i>Cucumber, Basil, Lime, Demerara Sugar</i>	
RUNAWAY BRIDE	13
<i>Blanco Tequila, Hibiscus, Lime, Orange</i>	
SPARKLING PALOMA	13
<i>Blanco Tequila, Fresh & Sparkling Grapefruit, Lime, Tajin</i>	

DRAFT SELECTION

INC 82 4.8%	
<i>Blonde, Dublin</i>	8
ALTAMONT 6.5%	
<i>Maui Wowie IPA, Livermore</i>	8.5
DUSTBOWL 4.7%	
<i>Taco Truck Lager, Turlock</i>	8
SHADOW PUPPET 5.8%	
<i>Kentucky Uncommon, Amber Ale, Livermore</i>	9
FEDERATION 6.6%	
<i>In the Weeds IPA, Oakland</i>	9
ALMANAC 6.1%	
<i>Alameda, Love Hazy IPA</i>	9
STONE 6.7%	
<i>Escondido, Hazy IPA</i>	8.5
NORTH COAST 4.5%	
<i>Scrimshaw Pilsner, Fort Bragg</i>	8

See Back for Bottled & Canned Selections

WINES by the Glass

WHITES

CHLOE Chardonnay, Sonoma 2021	8 / 30
FERRARI CARANO Chardonnay, Sonoma 2021	11 / 42
PAHLMAYER "Jayson" Chardonnay, Napa Valley 2021	16 / 62
KIM CRAWFORD Sauvignon Blanc, Marlborough 2021	10 / 38
DUCKHORN Sauvignon Blanc, Napa Valley 2021	14 / 54
LA CREMA Pinot Gris, Monterey 2021	11 / 42
CHATEAU STE MICHELLE Riesling, Columbia Valley, WA 2021	8.5 / 32
BERINGER White Zinfandel, California NV	7 / 26

ROSÈ

CHATEAU MIRAVAL Rosè, Provence, FR 2021	13.5 / 52
VAN RUITTEN Sparkling Rosè, Lodi 2020	9.5 / 40

REDS

WILLIAM HILL Cabernet, Central Coast 2021	8 / 30
JOSH Cabernet, California 2021	12 / 46
FAR NIENTE "Post & Beam" Cabernet, Napa Valley 2021	19.5 / 76
DUCKHORN "Decoy" Merlot, Sonoma 2021	11.5 / 44
OAK FARMS "Tievoli" Red Blend, Lodi 2021	12.5 / 48
MEOMI "Estate" Pinot Noir, California 2021	12 / 46
DUCKHORN "Migration" Pinot Noir, Sonoma Coast 2021	16 / 62
MACCHIA "Mischievous" Zinfandel, Lodi 2021	13.5 / 52

SPARKLING

LA MARCA Prosecco, Italy NV	9.5
CHANDON Brut Classic, California NV	9.5 / 40



STARTERS

MT DEVILED EGGS | 15 ^{GF}

Bacon, Pickled Jalapenos, Chili Oil

FURIKAKE FRIES | 12 ^{GF}

Yuzu Kosho Mayo, "Bulldog" Sauce

WOOD OVEN ROASTED OLIVES | 11 ^{GF/V}

Citrus & Thyme

'THAI STYLE' BRUSSELS SPROUTS | 15 ^{GF}

Ginger-Lime Vinaigrette, Fish Sauce, Herbs, Ground Peanuts

WOOD OVEN BAKED KHACHAPURI | 19

Mozzarella, Feta, Garlic Butter, Organic Egg Yolk

FRIED CALABRIAN CHILI CHICKEN WINGS | 15.5 ^{GF}

Blue Cheese Dressing, Pickled Veg

WOOD GRILLED ARTICHOKE | 18 ^{GF}

Black Garlic Aioli, Grilled Lemon

WOOD GRILLED OCTOPUS | 21 ^{GF}

Crispy Potatoes, Romesco Sauce, Watercress

HUMMUS & WOOD OVEN FLATBREAD | 18.5

Feta, Pickled Vegetables, Zhoug

'DI STEFANO' BURRATA | 18.5

Grilled Seasonal Fruit, Marcona Almonds, Grilled Bread, CalVirgin Olive Oil

WOOD OVEN ROASTED BONE MARROW | 22

Parsley, Capers, Frisee Salad, Tomato Jam, Grilled Bread

GRIDDLED CORNBREAD | 12

Calabrian Chili-Honey Butter

PORK & BEEF MEATBALLS | 16

3 Balls, Marinara, Grana

Soup & SALADS

MINISTRONE | 7 / 9

WEDGE SALAD | 12 / 18 ^{GF}

Pt Reyes Blue Cheese, Bacon, Beets, Olives, Cherry Tomatoes, Herbs, Crispy Shallots, MT Ranch Dressing

MT CAESAR SALAD | 11 / 16

Little Gem Lettuce, Brioche Croutons, Grana

COBB SALAD | 15 / 20 ^{GF}

Chicken, Crispy Bacon, Avocado, Chopped Egg, Cherry Tomatoes, 'Pt. Reyes' Blue Cheese, Green Goddess Dressing

GRILLED SHRIMP LOUIE | 17.5 / 23 ^{GF}

Iceberg Lettuce, Avocado, Egg, Cherry Tomatoes, Cucumber, Asparagus, Crispy Shallots, Herbs, Olives, 1000 Isle Dressing

BABY MIXED LETTUCES | 10 / 14.5 ^{GF/V}

Cucumber, Radish, Cherry Tomato, Lemon Vinaigrette

BEET & CITRUS SALAD | 16

Avocado, Hazelnuts, Goat Cheese, Frisee, Sherry Vinaigrette

ORGANIC QUINOA SALAD | 16 ^{GF/V}

Avocado, Dried Cranberries, Kale, Pistachios, Seeds

*ADD: Grilled Chicken 9 | Skirt Steak 16
Wild Gulf Shrimp 11.5 | King Salmon 13*

SANDWICHES

Choice of Fries, Baby Mixed Lettuces or Cup of Soup

'CAB' BURGER | 19

All the Fixin's & MT Secret Sauce

*Add Cheese 3 – Cheddar, Cave Aged Gruyere, 'Pt. Reyes' Blue, American
'Hobb's' Bacon 4 | Avocado 4 | Organic Egg 3 | Gluten Free Bun 2.75*

NASHVILLE SPICY FRIED CHICKEN | 17.5

House Made Coleslaw, Pickles

'MARY'S' GRILLED CHICKEN | 18

Hobbs Bacon, Gruyere, Butter Lettuce, Tomato, Sundried Tomato Mayo

FISH TACOS | 19.5 ^{GF}

Fried Wild Cod, Shredded Cabbage, Guacamole, Pico, Chipotle Crema, 'Aranda's' Corn Tortillas

'ORA' KING SALMON | 19.5

Sprouts, Tomato, Pickled Onion, Sesame Aioli

'IMPOSSIBLE' BURGER | 19.5 ^V

Vegan Cheddar, Shredded Iceberg, Tomato, Caramelized Onions, Vegan '1000 Island', Vegan Brioche Bun

MAINS & PASTAS

GF CUT OF THE DAY | WOOD FIRED | AQ
Certified Angus Beef
Grilled Broccoli, Roasted Garlic Mash, Herbed Butter

GF SKIRT STEAK | WOOD FIRED | 41
Certified Angus Beef
Grilled Broccoli, Roasted Garlic Mash, Herbed Butter

GF KUROBUTA PORK CHOP | WOOD FIRED | 38
Brussels Sprouts, Apples, Bacon, Polenta, Spiced Strawberry Sauce

GF BRAISED SHORT RIBS | 39
Certified Angus Beef
Peas, Carrots, Mushrooms, Polenta, Hazelnut Gremolata

GF 'MARY'S' 1/2 CHICKEN | 29
Crispy Potatoes, Asparagus, Peas, Salsa Verde

"MAMA JO'S" SPAGHETTI & MEATBALLS | 22 / 27

RIGATONI & SAUSAGE | 24 / 29
Mushrooms, Broccoli, Tomato Cream

BEEF STROGANOFF | 32
Buttered Noodles, Herbed Sour Cream, Mushrooms, Onions

'ORA' KING SALMON | 36
Jasmine Rice, Asparagus, Wild Mushrooms, Tomato, Spring Onion Vinaigrette

MT LASAGNA | 27
4 Cheese - Ricotta, Mozzarella, Provolone & Grana

SPRING LASAGNA | 27
Asparagus, Cherry Tomato, Mushrooms, Herb Pesto, White Wine Cream

CHICKEN PARMESAN | 28
Chicken Cutlet, Marinara, Mozzarella, Creamy Pesto Pasta

'MARY'S' CHICKEN POT PIE | 21.5
Choose: Baby Mixed Lettuces, Soup or French Fries

GF WILD PACIFIC COD | 26.5
Roasted Garlic Mash, Broccoli, Lemon-Caper Butter Sauce

V VEGAN SAUSAGE & RIGATONI | 29
'Impossible Sausage', Broccoli, Mushrooms, Marinara, Vegan Cheese

SIDES

GRILLED ASPARAGUS | 13 *GF*
Extra Virgin Olive Oil, Lemon

SAUTEED BRUSSELS | 12 *GF*
Apples, Bacon, Onions

POLENTA | 9 *GF*

SAUTEED SPINACH | 8 *GF*
Garlic, Lemon

FOUR CHEESE MAC~N~CHEESE | 11
Bacon, Jalapeno

BROCCOLI | 8 *GF*
Garlic Butter



Wood Fired PIZZAS

MARGHERITA | 21
Tomato Sauce, Mozzarella, Basil, Extra Virgin Olive Oil

WILD MUSHROOM | 22.5
Roasted Garlic, Spinach, Cream, Thyme, Gruyere

'HOBB'S' PEPPERONI | 22.5

SMOKED PROSCIUTTO & ARUGULA | 23.5
Brie, Strawberry, Red Onion, Wild Arugula, Grana,
Marcona Almonds, White Wine Cream, Honey

HOUSE MADE SAUSAGE | 22.5
Tomato Sauce, Mozzarella, Baby Artichokes,
Grilled Broccoli, Red Onion

VEGAN PIZZA | 23.5 *v*
'Impossible Sausage', Vegan Cheese, Asparagus,
Baby Artichokes, Red Onion, Tomato Sauce

'GORDITO' | 23.5
'Hobb's' Salami, Bacon, Sausage, Cream, Tomato Sauce,
Red Onion, Pickled Peppers

BACON & KALE | 22
Mozzarella, Red Onion, Garlic, Honey

Add to any Pizza:
Arugula, Calabrian Chili, Jalapeno, Smoked Kalamata Olives,
Organic Egg, 'Hobb's' Bacon 4
'Hobb's' Pepperoni, 'Hobb's' Salami, Mushrooms
Meatballs, House Made Sausage, Vegan Cheese 5

good food FOR GOOD KIDS

12 and under

'MARY'S' CHICKEN TENDERS | 12
(Grilled *GF* or Fried)
Includes Fries or Vegetables

MAC~N~CHEESE | 12

PASTA WITH MARINARA & MEATBALL | 12

BURGER | 12
Includes Fries or Vegetables
Add Cheese \$1

PIZZA | 12
Cheese, Sausage, or Pepperoni

'MARY'S' CHICKEN SANDWICH | 12
(Grilled *GF* or Fried)
Includes Fries or Vegetables
Add Cheese \$1

(Add \$4 if over 12)

Consuming raw or undercooked proteins may increase your risk for food borne illness
Please let your server know of any allergies.

*We use flour on property, and we do our best to be gluten sensitive

*GF=Gluten Free (Gluten Sensitive), V=Vegan

CANNED & BOTTLED BEERS

<p>ALLAGASH <i>Portland, OR</i> 14 <i>Curieux Aged Triple Ale (12oz)</i></p> <p>ALMANAC <i>Alameda</i> <i>Rotating Sours (16oz)</i> 10 <i>Kolsch (16oz)</i> 9</p> <p>ALTAMONT BEER WORKS <i>Livermore</i> <i>Hella Hoppy IPA (16oz)</i> 10 <i>Rotating Seasonal IPA (16oz)</i> 10</p> <p>ANCHOR STEAM <i>San Francisco (12oz)</i> 6.5</p> <p>BALLAST POINT <i>San Diego</i> 7 <i>Sculpin IPA (12oz)</i> <i>Aloha Hazy Sculpin (12oz)</i></p> <p>BELGIAN FAMILY <i>Belgium</i> 15 <i>Delirium Tremens Belgian Ale (16.9oz)</i></p> <p>BLUE MOON <i>Golden</i> 6.5 <i>White Belgian Ale, (12oz)</i></p> <p>CALICRAFT BREWING <i>Walnut Creek</i> <i>Cool Kidz Juicy IPA (12oz)</i> 7</p> <p>CORONADO <i>Coronado</i> <i>Weekend Vibes IPA (16oz)</i> 10 <i>Never Better DIPA (16oz)</i> 11</p>	<p>DESCHUTES <i>Bend, OR</i> <i>Fresh Squeezed IPA (12oz)</i> 7 <i>Fresh Haze IPA (12oz)</i> 7.5 <i>Black Butte Porter (12oz)</i> 7</p> <p>DRAKE'S <i>San Leandro</i> <i>Denoggonizer DIPA (12oz)</i> 9</p> <p>DUSTBOWL <i>Turlock</i> <i>Therapist Imperial DIPA (16oz)</i> 11</p> <p>EAST BROTHER <i>Richmond</i> <i>Oatmeal Stout (16oz)</i> 9</p> <p>EINSTOK <i>Iceland</i> <i>Icelandic Toasted Porter (12oz)</i> 8</p> <p>ELYSIAN <i>Seattle</i> <i>Contact Haze Hazy IPA (12oz)</i> 7 <i>Space Dust IPA (12oz)</i> 8.5</p> <p>GOLDEN STATE CIDER <i>Sonoma</i> 8.5 <i>Mighty Dry (16oz)</i></p> <p>HEINEKEN <i>Netherlands</i> <i>0.0 NA (12oz)</i> 6</p> <p>HEMLY CIDER <i>Courtland</i> 9 <i>Pink Lady Apple (16oz)</i> <i>Original Pear (16oz)</i></p>	<p>HITACHINO <i>Japan</i> 9 <i>Red Rice (330ml)</i> <i>White Ale (330ml)</i></p> <p>KNEE DEEP <i>Auburn</i> <i>Breaking Bud IPA (16oz)</i> 10</p> <p>LAGUNITAS <i>Petaluma</i> <i>Hazy Wonder (12oz)</i> 7 <i>Little Sumpin' Sumpin' (12oz)</i> 7 <i>IPA (19.2oz)</i> 10</p> <p>MODELO <i>Mexico (12oz)</i> 6.5</p> <p>NEW HOLLAND <i>Holland, MI</i> 10 <i>Dragon's Milk Oatmeal Cookie (12oz)</i></p> <p>OFFSHOOT <i>Placentia</i> <i>Relax Hazy IPA (16oz)</i> 11 <i>Retreat Hazy DIPA (16oz)</i> 12</p> <p>PACIFICO <i>Mexico (12oz)</i> 6.5</p> <p>STELLA ARTOIS <i>Belgium (330ml)</i> 6.5</p> <p>SHADOW PUPPET <i>Livermore</i> <i>Rotating IPA (16oz)</i> 10</p>
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0% ABV

FRESH HAND PRESSED JUICE 8oz/12oz 6 / 8

ORANGE JUICE
GRAPEFRUIT JUICE

HOUSE MADE SODA 6

PEAR BASIL | *Fresh Pear, Basil, Lemon-Lime Soda*
LEMON ROSEMARY | *Fresh Lemon, Rosemary Syrup*
HIBISCUS SPARKLER | *Fresh Lemon, Demerara Sugar, Club Soda*

BOTTLED

AQUA PANA STILL H2O (750 ml) 8
BOYLANS | *Ginger Ale, Orange, Cane Cola, Diet Cane Cola* 4.5
FENTIMANS | *Rose Lemonade or, Elderflower* 5
FEVER TREE | *Tonic, Light Tonic, Ginger Ale, Ginger Beer* 4
HARNEY & SONS | *Organic Apple, Cranberry or Orange-Mango* 6
HANK'S | *Gourmet Root Beer or Gourmet Vanilla Cream* 5
HEALTH-ADE KOMBUCHA | *Rotating Flavors* 8
MEXICAN COKE or BUBBLE UP 5
PELLEGRINO SPARKLING H2O (500 / 750 ml) 5.5 / 8
FLAVORED PELLEGRINO | *Blood Orange, Grapefruit or Lemon* 4