

LUNCH

SPECIALTY COCKTAILS

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| celadon's red sangria | 7 |
| red pear - lake county bartlett pear infused vodka, pomegranate juice, sweet ginger syrup | 9.5 |
| bloodhound - belvedere pink grapefruit vodka, grapefruit juice and a splash of campari | 10 |
| man'hatt'an - 'our own' keffer & yajeya barrel bourbon, punt e mes, port-soaked cherry | 11 |
| celadon cocktail - no. 209 gin, st - germain elderflower liqueur with lime juice and kiwi | 10 |
| blue brazilian mule - blueberry infused leblon cachaça, ginger beer and lime on the rocks | 9 |
| 'old mill' martini - square one rye vodka, dolin vermouth, blue cheese stuffed olive | 10 |
| spa martini - cucumber-lemon house-infused vodka with lemon juice and ginger syrup | 9 |
| treetini - veev açai liqueur with muddled fresh basil leaves and lime juice | 10 |
| prickly pear margarita - corralejo blanco tequila, cointreau, prickly pear and lime juice | 10 |
| irish rootbeer float - caamaño bros. sasparilla, bushmills irish whiskey & baileys irish cream | 9 |

SMALL PLATES

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| crispy soy pork belly with stir fry of mui bok choy, lotus root and peppers, kecap manis | 14 |
| maine peeky-toe crab cake with ravigote sauce, shaved carrot and frisée salad | 14 |
| beef satay with cucumber, green papaya and pickled ginger salad, spicy peanut sauce | 13 |
| flash fried calamari with a spicy chipotle chile glaze and pickled ginger | 13.5 |
| macadamia nut crusted goat cheese with port poached figs, apples and crostini | 13 |
| soup of the day | 4/7 |

GREEN PLATES

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| sweet coconut fried prawns with mango, cucumber and greens, sesame-citrus vinaigrette | 14 |
| baby spinach and duck confit with dates and petit basque cheese, truffle vinaigrette | 12.5 |
| endive and pear salad with blue cheese, candied walnuts and honey mustard vinaigrette | 12.5 |
| butter lettuce salad with cherry tomatoes and tarragon-champagne vinaigrette | 8.5 |
| hearts of romaine with caesar dressing, croutons and parmesan cheese | 5/10 |
| | add chicken 8/13 |

BIG PLATES

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| togarashi ahi tuna with jade pearl rice, broccolini, shiitake-hijiki salad, orange lobster sauce | 26 |
| roast chicken breast stuffed with spinach and gorgonzola, roast potatoes and bacon jus | 20 |
| pan roasted mussels with applewood smoked bacon, tomatoes and white wine | 14 |
| grilled polenta with mushrooms, tomatoes, wilted greens and balsamic glaze | 12.5 |
| pasta of the day | a. q. |

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| masami beef 'american style kobe' chuck burger with sun-dried tomato mayonnaise | 14 |
| add avocado \$1.25 add pt. reyes blue cheese \$1.25 add applewood smoked bacon \$1.25 | |
| grilled chicken club - avocado, bacon, lettuce, tomato with whole grain mustard aioli | 14 |
| grilled mahi-mahi sandwich with remoulade sauce, lettuce and tomato | 14 |

sandwiches served with a choice of mixed local greens or tarragon tossed french fries

chef de cuisine - marcos uribe sous chefs - marcos garcia & jorge salgado

*corkage for all of our friends, good friends, vintners and neighbors \$15 per 750ml bottle
(for each bottle purchased from our list, we will waive one corkage fee!)*

a service charge of 18% may be added to parties of six or larger