

MAY 2024

# charlie's

## TO START

**SHRIMP COCKTAIL\*** .....18  
fried saltines, aji dulce peppers, horseradish

**TOMALES BAY OYSTERS\***  
silverado strawberries and kanzuri mignonette  
4 each | 22 half dozen | 44 dozen

**BBQ TOMALES BAY OYSTERS\***  
housemade nashville hot sauce  
4 each | 22 half dozen | 44 dozen

**REGIIS OVA CAVIAR**.....40  
potato skins and caramelized onion dip

**SB ABALONE ROCKEFELLER** .....18  
hobbs bacon, wilted spinach, crispy shallots

**SEAFOOD PARTY (SERVES 2-4)\*** .....78  
shrimp, oysters, uni, other seasonal selections  
+ 35 regiis ova caviar | + 30 martini for two

**BUTTERMILK FRIED FAVA BEANS**.....12  
preserved pepper aioli

**PRETZEL WRAPPED KIELBASA**.....20  
st. helena beef and sweet hot mustard

**HEARTH ROASTED STUFFED OLIVES** ..6  
wild bay and spring garlic



## SALAD & PASTA

**LITTLE GEM SALAD** .....17  
sour cream and onion dressing, garden herbs, salt  
and vinegar potato chips

**HOUSE MADE RADIATORI** .....24  
made with capay mills durum wheat, spring peas,  
aged parmesan  
+20 SF bay dungeness crab

## BREADS FROM THE HEARTH

**"HAWAIIAN" ROLLS**..... 8  
brushed with charred pineapple pork fat and  
house-cultured wild bay butter  
+ 30 regiis ova caviar

**FLATBREADS CHOICE OF** ..... 14  
- slow cooked early girl tomatoes, roasted garlic oil  
- our stracciatella, spring peas, mint  
- charred delta asparagus, whipped ricotta

a 4% wellness surcharge is added to all checks to help offset the costs associated with offering  
health care, equitable pay across departments, and other benefits for our team.

If you would like this surcharge removed, simply ask!

## MAINS

**BROWN BUTTER AGED FLANNERY BEEF**.....58  
bacon wrapped asparagus and sauce bearnaise  
+15 dungeness crab hollandaise

**SLOW COOKED MT LASSEN TROUT**... 30  
spring greens salad, brokaw avocado, whole grain  
mustard

**DAVID LITTLE POTATO MILANESE**....24  
watsonville artichoke, arugula, capers, brown butter

## FOR THE TABLE

**30 DAY DRY AGED FLANNERY BEEF  
TOMAHAWK (FOR TWO)** .....175  
brisket stuffed california morels and wild  
chanterelle gravy

**HEARTH ROASTED "BEER CAN"  
CHICKEN**.....HALF 38 / WHOLE 60  
glazed in mad fritz spent grains

**SF BAY HALIBUT (FOR TWO)** .....84  
roasted on the bone with local seaweed butter

**CHARLIE'S  
FRIED CHICKEN**.....3PC 25/6PC 48  
housemade pickles and our hot sauce



**WOOD FIRED WATSONVILLE  
ARTICHOKE**.....24  
stuffed with aged parmesan and sourdough, wild  
ramps and melted butter

**CHARCOAL GRILLED DELTA  
ASPARAGUS**.....12  
whole grain mustard, hard boiled eggs  
and garden herbs

**PEAS AND CARROTS**.....12  
hearth roasted carrots, spring peas,  
carrot top pesto and california pistachios

## WINE BY THE GLASS

### SPARKLING

<b>OLIVIER BONVILLE ODYSSEE 319.....25</b>
grand cru, rosé, champagne, france NV
<b>SCHRAMSBERG .....22</b>
blanc de blancs, north coast, ca 2020
<b>DOM PERIGNON .....85</b>
brut champagne, france, 2013

### WHITE

<b>BODEGAS LA CANA.....14</b>
albariño, rias baixas do, spain 2021
<b>WEINGUT BRUNDMAYER.....16</b>
gruner veltliner, 'terrassen' kamptal, austria 2022
<b>MAISON DE LA CHAPELLE .....20</b>
chardonnay, chablis, france 2022
<b>MASSICAN, 'ANNIA'.....18</b>
white blend, napa valley, ca 2021
<b>DOMAINE CHERIER .....18</b>
sauvignon blanc, sancerre, france 2022
<b>VIVIER .....20</b>
chardonnay, sonoma coast, ca 2021



### BEER + FRIENDS

<b>MAD FRITZ</b> , oast house, fresh hopped ipa, 7.0% (on tap).....12
<b>HANABI</b> , admiral cascade ipa, 5.5% (on tap) .... 12
<b>ALMANAC KOLSCH</b> , 5% (on tap).....8
<b>HANABI LAGER</b> , steffi pilsner, 5%(500 ml)....24
<b>MODELO</b> , especial, 4.4%.....6
<b>COORS BREWING</b> , light, 4.2% ..... 6
<b>SINCERE CIDER</b> , 'dry apple' 5.9% .....10
<b>ATHLETIC BREWING</b> , 'run wild', ipa 0%.....6
<b>ATHLETIC BREWING</b> , 'lite' 0.0% ..... 6
<b>GUINNESS</b> , '0' draught 0.0%..... 6
<b>LAGUNITAS</b> , 'hop water' 0.0% ..... 6

### ROSE

<b>PEYRASSOL, 'LES COMMANDEURS'</b>
côtes de provance, france 2022.....16

<b>ZEITGEIST, 'RAMATO' (ON TAP)</b>
trousseau gris, russian river valley, ca 2022 .....15



<b>LANG &amp; REED.....18</b>
cabernet franc, ca 2022

<b>FAILLA .....</b> 21
pinot noir, sonoma coast, ca 2022

<b>FROG'S LEAP .....</b> 20
zinfandel, napa, ca 2021

<b>PRIDE MOUNTAIN VINEYARDS.....22</b>
merlot, napa & sonoma, ca 2021

<b>FRANK FAMILY VINEYARDS.....24</b>
cabernet blend, napa valley, ca 2021

<b>OPUS ONE, 'OVERTURE' .....</b> 75
vin rouge, napa valley, ca NV



<b>CA PASSIONFRUIT RUM HIGHBALL.....16</b>
8 year rum, passionfruit, ginger beer, lime

<b>POBLANO MARGARITA .....</b> 16
tequila, mezcal, our poblanos, lime

<b>LONG HOUSE.....16</b>
rye, aperol, pineapple, lemon

<b>STRAWBERRY CAMPARI SOUR.....16</b>
campari, italicus, silverado strawberries, egg white*

<b>BOMBO #2.....16</b>
bourbon, rum, herbsaint, burnt cinnamon

<b>SPRING MOUNTAIN CITRUS MARTINI ...16</b>
gin, ambratto, vermouth blanco

<b>SPICY MEZCAL NEGRONI .....</b> 16
chili infused mezcal, campari, carpano antica

<b>VERMOUTH BLACKBERRY COBBLER ...16</b>
mata blanco vermouth, ambratto, blackberry, lemon

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.