

charlie's

APRIL 2024

TO START

- SHRIMP COCKTAIL***18
fried saltines, aji dulce peppers, horseradish
- TOMALES BAY OYSTERS***
yuzu and green apple 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*** 78
shrimp, oysters, uni, other seasonal selections
+ 35 regiis ova caviar | + 30 martini for two
- FRIED CAULIFLOWER**12
aged parmesan and georgia's ranch
- PRETZEL WRAPPED KIELBASA**.....20
st. helena beef and sweet hot mustard
- HEARTH ROASTED STUFFED OLIVES** ..6
california lemon and spring garlic



SALAD & PASTA

- LITTLE GEM SALAD**17
sour cream and onion dressing, garden herbs, salt and vinegar potato chips
- MALFADINI PASTA** 24
california lemon, capers, aged parmesan, crispy artichokes
+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
- rancho gordo bean hummus, fava blossoms
- our stracciatella, preserved chilies

MAINS

- BROWN BUTTER AGED FLANNERY BEEF**.....58
russet potato latke, spinach salad, burnt onion au poivre
- SLOW COOKED MT LASSEN TROUT**... 30
winter greens salad, brokaw avocado, whole grain mustard
- WOOD FIRED, WHOLE ROASTED DUNGENESS CRAB**.....65
garlic butter and grilled house made sourdough
- WOOD FIRED WATSONVILLE ARTICHOKE**.....24
stuffed with aged parmesan and sourdough, wild ramps and melted 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
- CHARCOAL GRILLED DELTA ASPARAGUS**.....12
whole grain mustard, hard boiled eggs and garden herbs
- PEAS AND CARROTS**....12
charcoal grilled carrots, spring peas, carrot top pesto and california pistachios

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!

WINE BY THE GLASS

SPARKLING

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

WHITE

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



BEER + FRIENDS

MAD FRITZ, the bear and the bees - honey ale, 5.6% (on tap).....	12
HANABI, admiral cascade ipa, 5.5% (on tap)	12
ALMANAC KOLSCH, 5% (on tap).....	8
HANABI LAGER CO, feldblume pilsner, 5%.....	20
MODELO, especial, 4.4%.....	6
COORS BREWING, light, 4.2%	6
SINCERE CIDER, 'dry apple' 5.9%.....	10
ATHLETIC BREWING, 'run wild', ipa 0%.....	6
ATHLETIC BREWING, 'lite' 0.0%	6
GUINNESS, '0' draught 0.0%.....	6

ROSE

PEYRASSOL, 'LES COMMANDEURS' côtes de provance, france 2022.....	16
ZEITGEIST, 'RAMATO' (ON TAP) trousseau gris, russian river valle, ca 2022	15



RED

LANG & REED	18
cabernet franc, ca 2022	
FAILLA	21
pinot noir, sonoma coast, ca 2022	
FROG'S LEAP	20
zinfandel, napa, ca 2021	
PRIDE MOUNTAIN VINEYARDS.....	22
merlot, napa & sonoma, ca 2021	
FRANK FAMILY VINEYARDS.....	24
cabernet blend, napa valley, ca 2021	
OPUS ONE, 'OVERTURE'	75
vin rouge, napa valley, ca NV	



COCKTAILS

CA PASSIONFRUIT RUM HIGHBALL.....	16
8 year rum, passionfruit, ginger beer, lime	
POBLANO MARGARITA	16
tequila, mezcal, our poblanos, lime	
LONG HOUSE.....	16
rye, aperol, pineapple, lemon	
GRAPEFRUIT CAMPARI SOUR	16
campari, italicus, pomelos from our tree, egg white*	
BOMBO #2.....	16
bourbon, rum, herbsaint, burnt cinnamon	
SPRING MOUNTAIN CITRUS MARTINI ...	16
gin, ambratto, vermouth blanco	
SPICY MEZCAL NEGRONI	16
chili infused mezcal, campari, carpano antica	

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