

## STARTERS

**chef's daily soup** \$7

**flatbread**

crème fraîche | point Reyes blue cheese | oven roasted tomatoes | prosciutto | arugula | balsamic glaze \$12

**tuna poki**

taro chips | ponzu | sesame seeds \$15

**pretzel bites**

creole-truffle honey | sea salt \$9

**crab artichoke dip**

pita chips \$16

**california quesadilla**

whole wheat tortilla | nopales | chiles | potatoes | grilled chicken | queso fresco | crème fraîche | pico de gallo \$13

**hot wings**

garden crudite | blue cheese dressing \$10

**house made guacamole**

house made corn tortilla chips \$11

## GREENS

**california cobb** **GF**

diced chicken | avocado | bacon | farm egg | tomato | point Reyes blue cheese | cilantro vinaigrette \$16

**grilled and chilled asparagus salad** **GF**

red oak lettuce | salami | pinenuts | orange basil vinaigrette \$12

**spinach wonton salad**

beef satay | wontons | bok choy | roasted shitakes | roasted carrots in chili sauce | miso vinaigrette \$17

*salads below available with:*

chicken \$6 | shrimp or salmon \$12

**market salad** **GF**

mixed greens | spiced pecans | pointe reyes blue cheese crumbles | pears | balsamic dressing \$12

**rbi caesar**

spanish white anchovies | manchego | crisp tortilla chips | dijon vinaigrette \$10

**quinoa tabbouleh & pickled vegetable** **GF**

cucumber | alfalfa sprouts | feta cheese | lemon ginger vinaigrette \$11

## LAND & SEA

**cast iron scallops** sweet potato hash | creole mustard nage \$32

**grilled ribeye steak** 10oz cut | spinach & mushroom tortilla patatas | garlic brussel sprouts | lemon thyme sea salt \$34 **GF**

**mary's chicken sauce piquant** mushroom polenta \$24 **GF**

**australian lamb rack** warm autumn mustard slaw | pistachio | balsamic mint \$32 **GF**

**grilled new york strip** 12oz cut | crispy green beans | almond garlic glaze \$34

**peppered salmon** chorizo potatoes | churrasco \$25 **GF**

**veal osso bucco** celery root puree | roasted carrots | pan jus \$32 **GF**

**featured fish** market price

**cavatelli pasta** butternut squash | smoked tomato broth | herb oil \$18

add spicy sausage \$4

## BURGERS & MORE

*burger & wrap served with seasoned fries, or substitute house salad for \$4*

**the rbi angus cheeseburger** tillamook cheddar | romesco aioli | hawaiian roll \$14

**shitake mushroom wrap** spinach | arugula | bean sprouts | carrots | goat cheese | white bean hummus spread | whole wheat tortilla \$15

**m.b. pizza** sliced meatballs | fresh mozzarella | garlic red sauce \$14

## DESSERTS

**rancho bernardo inn bread pudding** crème anglaise \$9

**tahitian vanilla crème brûlée** local berries \$9 **GF**

**chocolate silk pie** chocolate shavings | vanilla whipped cream | rbi garden chocolate mint \$9

**browned butter cake** dried apricot and cherry compote | rum glaze \$9

**pumpkin cheesecake** chai spiced caramel | vanilla crème \$9

**ice cream** vanilla or chocolate \$9 **GF**

**sorbet** lemon or mango \$9 **GF**

**GF** Gluten Free

Menu created by Chef De Cuisine Jason Rivas  
Sous Chef Ray Bacek  
Executive Pastry Chef Margaret Nolan Carvallo

## DAILY DELIGHTS

From burger Mondays, to street taco Tuesdays, to all-you-can-eat prime rib Wednesdays, to fish Fridays, you'll want to try a **Daily Delight** every night of the week!

**Live Music:** Listen to live entertainment by local artists while sampling some of our signature craft beers or wines by the glass.

*Please ask your server for details.*

