

Meat Eaters

Appetizers

Duck Dumplings (DF)

fresh ground duck, wild mushrooms, napa cabbage & aromatics with most appropriate dipping sauce: 14

Chicken Drumettes

sous vide, flash fried with choice of Google-style hot sauce, teriyaki sauce, or spicy BBQ sauce: 12

Crispy Pork Belly Buns (DF)

sous vide house-cured pork belly, red-miso aioli, pickled habañoero peppers: 16

Crispy Shrimp Avocado Bacon Tacos (GF) (DF)

mini tacos with shredded cabbage, jalapeño-bacon-avocado aioli: 16

Rock Cod Tostada (DF)

pan-roasted rock cod bathed in our mildly spicy rojo sauce, chipotle-scented black beans, crispy white corn tortilla, chili lime cabbage salad, red onions, cilantro, avocado, watermelon salsa: 18

Korean Fried Chicken Lettuce Cups

crispy chicken breast tossed in jalapeños, onions, spicy chili garlic sauce with puffed black rice, served in butter lettuce cups: 14

Tacos & Burgers

Chicken Tacos (GF)

rojo sauce, cabbage, cilantro, red onions, queso fresco, white corn tortillas: 12

Steak Tacos (GF) (DF) (low carb)

grilled marinated hanger steak, cabbage, ginger-scallion sauce, butter lettuce cups, carrots, cilantro: 15

Calafia Burger

half pound of grass-fed Marin Sun Farms beef, grilled onions, applewood-smoked bacon, white cheddar: 17
OR roasted crimini mushrooms & Jarlsberg swiss: 17

Completo (outrageously good!)

all beef hot dog wrapped in bacon, dipped in tempura and cooked until crispy, grilled onions, cabbage, kim chee, avocado, habanero mayonnaise, queso fresco: 16

Lamb Burger

Sonoma County lamb patty with marinated red onions, tzatziki sauce, spinach, pain de mie bun: 16
OR local goat cheese, onion marmalade, spinach, pain de mie bun: 16

Grain & Noodle Bowls

Big Bowl of Beef Chow Mein (DF)

marinated hanger steak, shiitake mushrooms, scallions, cabbage, udon noodles, beef broth: 18

Fiery Bottom BBQ Pork Bowl (DF)

Calafia's famous citrus braised pork, spicy-house made BBQ sauce, sautéed spinach, sunny-side up quail egg, roasted yams, brown rice: 16

Yellow Curry Chicken

pulled rotisserie chicken, spinach, roasted yams and roasted crimini mushrooms simmered in a traditional English curry cream sauce.
Served with quinoa pilaf: 16
available with gluten free, vegan curry sauce upon request

Entree Salads

Shaking Beef Salad (DF)

grilled hanger steak, watercress, daikon radish, fennel, red miso aioli, crispy shallots: 20

Napa Duck Salad (GF)

warm duck confit, roasted zucchini, napa cabbage, Yukon Gold potatoes, black peppercorn ranch, crispy capers: 17

New Brick Chicken Salad (GF)

miso cured chicken breast cooked under a brick (not really) until crispy, butter lettuce, blue cheese, toasted California walnuts, grilled radicchio, apple wood smoked bacon, Granny Smith apples, local spicy honey: 18

New BoHo Pork Salad

organic baby spinach, Calafia's famous citrus-braised pork shoulder, queso fresco, avocado, crispy shallots, basil-citrus vinaigrette: 16

Mahogany Salmon Salad (GF) (DF)

wild arugula, warm quinoa pilaf, rice wine vinaigrette, house-made pickled vegetables, wakame: 23

Pizza

Wolfgang's Pizza

duck confit, pumpkin-hemp seed pesto, mozzarella, goat cheese: 14

Guanciale Burrata Pizza

Zoe's cured pork cheek, burrata cheese, tomato sauce, fresh oregano: 15

Pepperoni Pizza

tomato sauce, mozzarella, basil, Zoe's pepperoni: 12

Not So Small Plates (after 5pm)

New Calafia Beef Short Ribs

boneless Marin Sun Farms beef short ribs braised in aromatics, port wine and veal stock. Served with brown butter gnocchi, green beans, oyster mushrooms and cauliflower puree: 32

Grilled Flat Iron Steak (GF)

roasted baby turnips, crispy-smashed Yukon gold potatoes, melted leeks scented with thyme, crispy onion strings. Served with a salsa bianco and veal demi glace: 32

Turkey Meatloaf

ground lean turkey, aromatics, oats, braised rainbow chard, crispy onion strings served with a creamy mushroom gravy and gingered mashed yams: 24

Seared Sea Scallops (GF)

crispy sous vide pork belly, crushed English peas, charred baby leeks, soubise, spicy honey: 32

Crispy Chicken Schnitzel (DF)

crispy, miso-cured, free range Petaluma chicken breast with warm potato salad tossed in bacon vinaigrette, 8 minute local farm egg: 25

Petaluma Chicken Breast and Wild Mushrooms

Cooked sous vide served with white asparagus and fava beans sauteed in butter with herbs: 30

Udon and Clams in a Bucket

crispy pork belly, dashi, garlic basil puree, sake, little neck clams, sous vide 6 minute egg: 25