Grav Grill
bartlet bar menu

Seasonal Cocktails

LAVENDER BEE'S KNEES
gin, meyer lemon, lavender honey 12

GIN N' ZIN
gin, sloe gin, lemon, sparkling zinfandel 16

MIDNIGHT IN MANHATTAN (BARREL AGED)
sazerac rye, averna amaro, cherry heering 18

HOW GREEN WAS MY VALLEY
basil & jalapeño vodka, lime, green chartreuse 17

THE CHAMELEON
gin, butterfly pea flower, cucumber tonic, verbena 14

SEBASTA-MULE (BARREL AGED)
meyer lemon infused tito' s, lime, ginger beer 14

SMOKIE' DOKIE
tequila, lemon verbena, yuzu bitters, wood smoke 16

VIEUX CARRE (BARREL-AGED)
sazerac rye, sweet vermouth, brandy, benedictine 15

STACY'S MOM
mandarin vodka, orgeat, lime, cranberry 14

Soup & Salad

Add Chicken to Salad 10

Beet Salad
horseradish creme fraiche, walnuts, arugula 16

Caesar Salad
classic caesar dressing, bo-querones, croutons 17

Clam Chowder
new england style - bacon, mirepoix, croutons 16

Large Plates

Fish Of the Day
mp

Cheese Plate
pickled grapes, crostini 22

Beef Meatballs
sonoma mountain beef, creamy parm. polenta, tomato sauce 22

Vegan Winter Squash Stew
mixed sebastopol squash, rice pilaf, coconut milk, yellow cur-ry, ras el hanout 22

Small Plate

Chips and Dip
smoked salmon dip 12

Hummus
pickles, olives, pappadum 12

Baked Goat Cheese
dierke' s roma tomato & basil sauce, crostini 14

Fish Cakes
remoulade, arugula 20

Wings
ranch or blue cheese 14

Mac-N-Meat
elbow macaroni , cheesy cream sauce, side of pickled slaw pulled pork 20

Sandwiches

with Fries or Salad

G.G. Hamburger
local beef, g.g. sauce, lettuce, tomato, onion, fresh baked bun 19

Chicken Breast
french roll, fresno chile aioli, wild arugula, carm. onion22

Pulled Pork
bbq sauce, pickled slaw, fresh baked bun 22

Seasonal Mocktails

AMETHYST
blue butterfly pea tea, lemongrass, lemon, soda 7

PINK TOPAZ
pomegranate, lime, soda 7

RUBY
hibiscus, clove, meyer lemon, soda 7

HONEY LAVENDER LEMONADE
fresh squeezed meyer lemon, lavender honey, soda 6

House Desserts

Lemon Cheesecake
berry coulis 14

Apple Turnover
sebastopol apples, spiced anglaise 14

we charge a 3% kitchen appreciation fee that goes directly to our cook staff

Happy hour 4pm-6pm.

Half off bottles of wine Wednesday & Thursday

Grav Grill
libations list

white & sparkling

BENVOLIO PROSSECCO, ITALY, NV *crisp, green apple, citrus 10/35*

DOMAINE PAUL BUISSE CREMANT DE LOIRE *nv, brioche, lime blossom, honey 16/56*

IRON HORSE "WEDDING CUVEE" BRUT *2018, green valley / brioche, strawberry, blood orange 22/75*

HORSE & PLOW ROSE OF CARIGNANE *2022, mendocino / strawberry, rhubarb, bright acid 11/39*

BALLETTO PINOT GRIS *2021 pinot gris, russian river valley / stone fruit, citrus 12/42*

COCHON "PAPE ROCKS" RHONE STYLE WHITE *2022 sonoma county / orchard blossom, lychee 12/42*

MARIMAR ALBARINO *2020 russian river valley / green apple, peach, vanilla bean 14/50*

DUCKHORN SAUVIGNON BLANC *2021 north coast / lemon verbena, candied pineapple, melon 17/56*

RODNEY STRONG CHARDONNAY *2021 california / pear, pineapple, cream 10/36*

HARTFORD COURT CHARDONNAY *2020 russian river valley / jasmine, citrus oil, green apple 17/60*

O' CONNELL CHARDONNAY 2019 *pratt vineyard, russian river valley / apricot, subtle oak* 21/74

red wines

BUCHER VINEYARD PINOT NOIR *2020 russian river valley / rose petal, cherry, darjeeling tea 14/50*

COUNTY LINE PINOT NOIR *2021 sonoma coast / raspberry compote, strawberry-rhubarb pie, spices 17/60*

HALLECK VINEYARD "THREE SONS" PINOT NOIR *2019 russian river / cherry, baking spices 22/75*

TRECINI BARBERA D'ASTI "SUPERIORE" *2015, italy / currant, plum, wild berry 12/42*

GAMBA ZINFANDEL *2020, russian river valley / jammy black raspberry, briary red fruits 17/60*

HOOK & LADDER "TILLERMAN" *2020 red blend, russian river valley / black currant, dusty cocoa 13/46*

FLANAGAN "BEAUTY OF THREE" *2017 bordeaux-style red, sonoma county / full-bodied, earthy cocoa 20/70*

EHRET MERLOT *2018 bavarian lion vineyards, knights valley / santa rosa plum, hot cocoa 16/56*

TOM MACKEY CABERNET SAUVIGNON 2017 *sonoma valley / chocolate, cassis, plum, dark chocolate 15/53*

draft beer & cider

SEISMIC BREWING "TREMOR" LAGER *organic & sustainable, sebastopol, 4.2% abv 6.5*

RUSSIAN RIVER "BLIND PIG" IPA *santa rosa, 6.5% abv 7.5*

OLD CAZ "CHISMOSA" MEXICAN-STYLE AMBER *rohnert park, 5.8% abv 8*

HENHOUSE HAZY IPA *rotating seasonal hazy, santa rosa, 6-7% abv 8*

EYE CYDER GRAVENSTEIN CIDER *local organic apples, paux ranch, sebastopol 6.6% abv 8*

BOOCHCRAFT KOMBUCHA *apple-jasmine, 10oz pour, chula-vista, 7% abv 8*

bottles & cans

NORTH COAST BERLINER WEISSE *tart cherry, fort bragg, 4.1% abv 7*

PLINY THE ELDER DOUBLE IPA *17.25oz bottle, santa rosa, 8% abv 12*

SUDWERK HEFEWEIZEN *davis, 4.7% abv 6*

MOONLIGHT "DEATH & TAXES" BLACK LAGER *16oz can, santa rosa, 5.3% abv 10*

STONE IPA *19.2oz bottle, escondido, 6.9% abv 22*

OLD POSSUM "GARIBALDI" HAZY IPA *16oz can, santa rosa, 6.5% abv 12*

OLD POSSUM "LIVE HARD" IPA *16oz can, santa rosa, 7.1% abv 12*

OLD CAZ "BUKOVANY PIVO" PILSNER *16oz can, rohnert park, 5.1% abv 10*

FARMER'S BREWING CO. MEXICAN-STYLE LAGER *princeton, ca 5.5% abv 6*

BEST DAY NON-ALCOHOLIC IPA *sausalito, <0.5% abv 6*

COOPERAGE "SPARKLE PANTS" HARD SELTZER *lemon & key lime, santa rosa 5.2% abv 9*

3 DISCIPLES "FRUITIE KETTLES" SMOOTHIE *blueberry, cherry plum, vanilla, santa rosa 7.5% abv 13*

GOLDEN STATE CIDER "GINGERGRASS" (16oz) *ginger &*

port & dessert wine

CAROL SHELTON "BLACK MAGIC" *2014 late harvest zinfandel, sonoma 14*

BODKIN LATE HARVEST SAUVIGNON BLANC *2013, dry creek 14*

DOW 30 YEAR *tawny port 35*

SONOMA PORTWORKS CALIFORNIA PORT *berry jam, velvety finish, pipe tobacco 12*

SONOMA PORTWORKS PETITE SIRAH PORT *cherries, brown sugar, candied orange 18*

SONOMA PORTWORKS CASK RESERVE PORT *marzipan, black currant, baking spice 24*