



BUBBLES

La Marca, <i>Prosecco, Italy</i>	10/40
Gloria Ferrer, <i>Brut, Sonoma</i>	12/45
Laugner, <i>Cremant Rosé, Alsace</i>	14/50
Tattinger, <i>Brut, Champagne, France</i>	20/75

WHITE VARIETIES

Cakebread, <i>Chardonnay, Napa Valley</i>	18/72
Harken, <i>Chardonnay, California</i>	10/40
Sonoma Cutrer, <i>Chardonnay, Russian River Ranches</i>	13/52
Bogle, <i>Sauvignon Blanc, California</i>	8/30
Kim Crawford, <i>Sauvignon Blanc, Marlborough, NZ</i>	11/42
Joel Gott, <i>Pinot Gris, Willamette Valley, Oregon</i>	9/38
Laugner, <i>Riesling, Orschwiller, Alsace</i>	10/40
Laugner, <i>Gewurztraminer, Orschwiller, Alsace</i>	9/38
Elizabeth Spencer, <i>Rose of Grenache, Mendocino</i>	10/40

RED VARIETIES

Justin, <i>Cabernet Sauvignon, Paso Robles</i>	17/65
Alexander Valley Vineyards, <i>Estate Cabernet Sauvignon, Alexander Valley</i>	15/55
Hess Select, <i>Cabernet Sauvignon, North Coast</i>	10/40
Murphy-Goode, <i>Merlot, California</i>	10/38
Folie A Deux, <i>Pinot Noir, Sonoma</i>	9/38
Nielson by Byron, <i>Pinot Noir, Santa Maria Valley</i>	15/55
Seghesio, <i>Zinfandel, Sonoma</i>	13/50
Yalumba, <i>Patchwork, Shiraz, Barossa, Australia</i>	12/45
Lock & Key, <i>Meritage, North Coast</i>	10/40
Bodega Norton, <i>Malbec, Argentina</i>	10/40

A \$25 Corkage fee will apply to all outside wine

PLEASE JOIN US FOR HAPPY HOUR DAILY FROM 4PM TO 6PM

FEATURING:
4- DRAFT BEER
5- WINE
6- WELL SPIRITS

AS WELL AS DAILY APPETIZER SPECIALS!

(SEE SERVER FOR DETAILS)



BITES

FRIED PICKLE CHIPS cajun fried pickles with creole dip 	9
TRI-COLOR CORN TORTILLA CHIPS guacamole, pico de gallo  	10
CHICKEN WINGS louisiana style wing sauce, garlic, parmesan cheese, blue cheese dip	10
ANTIPASTO mixed olives, peppadew, artichoke, heart of palm, caper berries, fresh mozzarella balls, prosciutto, salami 	14
FLAT BREAD MARGHERITA- fresh basil, mozzarella, slow roasted garlic and roma tomatoes 	14
STEAK AND PROSCIUTTO- sweet peppers, onion, olive and swiss cheese	
HEIRLOOM AND OLIVE BRUSCHETTA heirloom tomato and mixed olives bruschettas 	12
CHEESE PLATE brie, manchego, cambozola, honey comb, fresh fruit, assorted crackers 	15
TEMPURA SAMPLER prawns, ahi tuna, calamari rings, chef's selected vegetables, soya and wasabi dip	16
BLACK ANGUS BEEF SLIDERS mizuna, chipotle aioli, tomato, basil pesto fries	10
CHIPOTLE BBQ PULLED PORK RIB SLIDERS iceberg lettuce, tomato, caramelized onion, fire roasted jalapeño, french fries	10
HOMEMADE SEAFOOD SLIDERS shrimp, fish, scallop and crab patty mizuna, tomato, tarragon-habanero aioli, cajun fries	10
GARLIC PRAWNS butter, garlic, parsley, toasted bread	15
ROASTED STAR ANISE DUCK QUESADILLA sliced duck breast, red onion, sriracha chili, hoisin, cheddar cheese, mango salsa OPTIONAL: FRIED TOFU	12

 = GLUTEN FREE



 = VEGETARIAN

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND
EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

A 20% GRATUITY WILL BE
ADDED TO PARTIES OF 8 OR MORE GUESTS



SOUPS

- FRENCH ONION SOUP**  9
sourdough crouton, gruyere cheese
- MANHATTAN SEAFOOD CHOWDER**  16
clams, sea bass, lobster, crab, herb sour cream
- SOUP OF THE DAY** 7
please ask your server for the daily soup

SALADS

- HAYES CHOPPED SALAD**   10
iceberg and romaine lettuce, avocado, date, manchego,
heart of palm, spicy candied pecans, and mandarin orange,
tossed in a raspberry-lavender vinaigrette
- BAY AREA SEAFOOD AVOCADO BOAT**  16
half of an avocado filled with bay shrimp, crab, butter lettuce
and arugula, tossed in a french-horseradish dressing
- SEASONAL CAESAR SALAD** 8
romaine lettuce, butternut squash, green olive, garlic crouton,
parmesan cheese, tossed in a caesar dressing
- add: shrimp, chicken or roasted butternut squash* 6

ON THE BUN

ALL SANDWICHES SERVED WITH CHOICE OF MIXED GREENS OR FRENCH FRIES

- CHICKEN CLUB** 15
sliced roasted chicken, lettuce, tomato, avocado, bacon,
and mayonnaise, served on white bread
- HAYES FLAT BREAD TURNOVER**  15
iceberg lettuce, tomato, avocado, portabello mushroom,
provollone cheese, basil pesto aioli, wrapped in a flat bread
- add: ham, roasted turkey or bay shrimp* 6
- GRASS FED BEEF PANCETTA BURGER** 17
bacon, lettuce, tomato, fried onion, pancetta crisp,
american cheese, served on a ciabatta bun
- THE TURKEY PLT** 15
roasted turkey breast, portobello mushroom, lettuce,
tomato, avocado and mayonnaise served on an onion roll
- BLACK ANGUS NEW YORK STEAK SANDWICH** 19
new york steak with caramelized onion, mushroom and basil pesto,
fresh mozzarella or gorgonzola
- * Gluten free bread or lettuce wrap available add \$1.00

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MAIN PLATES

AVAILABLE 5:30PM-9PM

ROASTED HONEY MUSTARD CORNISH HEN	26
sautéed green kale, carrot and butternut squash, savory corn and brown rice pilaf, madeira-lavender reduction	
JAMBALAYA OVER PAPPARDELLE	28
prawns, chicken, andouille sausage, cajun seasoning, served over pappardelle pasta	
LEMONGRASS AND ORANGE ZEST MAHI-MAHI ^{GF}	30
shiitake mushroom, onion, kale, kohlrabi, tomato, green tea soba noodles, hoisin-oyster jus, topped with ginger-green papaya salsa	
PROSCIUTTO WRAPPED CREEK STONE SIRLOIN ^{GF}	35
grilled beef sirloin wrapped in prosciutto and onion ring, served with chimichuri-bearnaise sauce, garlic-rosemary yukon mashed potatoes, and chef selected vegetables	
GRILLED SALMON ^{GF}	27
chefs choice seasonal vegetables, brown rice pilaf, served with a butternut squash emulsion	
PORTOBELLO MUSHROOM NAPOLEON ^V ^{GF}	25
grilled portobello mushroom, ratatouille, served with roasted tomato and fennel fondue, and chef selected steamed vegetables	
GLUTEN FREE ROASTED VEGETABLE RAVIOLI ^V ^{GF}	25
served with chef selected steamed vegetables, sautéed spinach, crimini mushroom, onion, and topped with your choice of roasted tomato and fennel fondue or alfredo sauce	

DESSERTS	9
please check with your server for today's options	

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