

# LITTLE RIVER INN Restaurant

## SNACKS

**Marinated Olives 5.00** (GF/VEGAN)  
fennel, chili, preserved lemon

**Bar Nuts 4.00** (GF/V)  
rosemary, cayenne, Worcestershire,  
brown sugar, butter, sea salt

**Hot & Crispy Pork Cracklings 5.00** (GF)  
hot sauce, lemon and Tajin

**Basket of Hand Cut Fries 5.00** (GF/V)  
**Blue Cheese & Calabrian Chile Fries 8.00**  
**Garlic Fries 6.00** (GF/V)

## SMALL PLATES

**Fresh Steamed Clam Chowder 14.00**  
traditional chowder with fresh steamed clams  
(yes, in the shell) smoked bacon, potatoes,  
onion, celery and a touch of cream

**Baby Kale Caesar Salad 11.00<sub>sm</sub> / 14.00<sub>lg</sub>**  
capers, anchovies, parmesan,  
garlic croutons, caesar dressing

**Grilled Artichoke Barigoule 12.00** (GF/V)  
barigoule aioli, charred lemon

**Calamari 15.00** (GF)  
fried with sweet chili mayo

**Garden Salad 7.00<sub>sm</sub> / 10.00<sub>lg</sub>** (GF/V)  
crumbled bleu, tomato, cured red onions &  
balsamic vinaigrette

**Butternut Squash Soup 10.00** BOWL (GF)  
butternut squash, sage, and brown butter

**“Jeweled” Cauliflower 14.00** (GF/VEGAN)  
tahini crusted cauliflower, toasted pumpkin  
seeds, pomegranite, cumin scented carrots

**Brandade Croquette 9.00**  
cured halibut, garlic, celery root,  
yukon gold potato filling, barigoule aioli

**“Frickles” 6.00**  
beer batter dill pickles, tartare sauce, lemon

## LARGE PLATES

**Red Wine Braised Shortribs 35.00** (GF)  
oyster mushrooms, brussels sprouts, creamy  
polenta, red wine jus

**Grilled Mary’s Half Chicken 29.00**  
mashed potatoes, Blue Lake beans,  
thyme gravy

**Local Sole Amandine 32.00** (GF)  
Basmati rice, broccolini, shrimp, almonds  
preserved lemon burre blanc

**Pappardelle Pasta 25.00**  
Sugo of braised meats, red wine, tomato,  
herbs, Parmesan Regiano

**Alaskan Halibut 36.00** (GF)  
broccolini, basmati rice, ginger carrot puree

**Goan Vegetable Curry 27.00** (v/gf)  
sweet potato, cauliflower, broccolini,  
tomato, tamarind-coconut curry, basmati  
rice

**Seafood Louie Salad 21.00** (GF)  
Dungeness crab, bay shrimp, boiled egg,  
tomato, avocado, iceberg lettuce & Louie  
dressing

**Fish & Chips 18.00**  
Beer battered basa, steak fries, slaw,  
tartar sauce and malt vinegar powder

## BURGERS & SANDWICHES

choice of hand cut steak fries or green salad

**Ole’s Cheese Burger 18.00**  
Roundman’s natural ground beef with choice  
of cheddar or jack, lettuce, tomato, red onion,  
pickles, mayonnaise, brioche bun

**Cheese Lovers Grilled Cheese 15.00**  
Brie, Gruyere, cheddar, grilled onions, dijon,  
sourdough bread

**A 20 percent gratuity will be added to every guest check**

## WINES BY THE GLASS

<b>House White or Red</b>	9	Navarro, Premier Reserve, Chardonnay, Anderson Valley	12
<b>Roederer</b> , Brut, Anderson Valley	12	<b>Bee Hunter</b> , Pinot Noir, Anderson Valley	15
<b>Honig</b> , Sauvignon Blanc, Napa	11	<b>McNab</b> , Reserve, Cabernet Sauvignon, Mendocino	12



### CHAMPAGNE & SPARKLING WINE

Ca'Vittoria, Prosecco Superiore, Italy NV	28	Sharffenberger, Brut Rose, Mendocino NV	45
Scharffenberger, Brut, Mendocino NV	36	Schramsberg, Blanc de Blancs, California '17	65
Roederer Estate, Brut, Anderson Valley NV	40	Roederer Estate, Brut, L'ermitage, Mendocino '12	70

### SAUVIGNON BLANC

1/2 Duckhorn, Sauvignon Blanc, Napa, '16	26	Cakebread Cellars, Napa Valley '18	50
Honig, Napa '19	32	Rochioli, "Estate" Russian River '18	56
1/2 Merry Edwards, Sauv. Blanc, Russian River, '18	42		

### CHARDONNAY

Husch, Special Reserve, Mendocino '18	40	Seebass, Chardonnay, Mendocino '16	52
Liocco, Russian River Valley, Sonoma '18	42	Chalk Hill, Sonoma Coast '17	55
Fel, Anderson Valley '17	41	Robert Young, Alexander Valley '16	62
Navarro, Premier Reserve, Anderson Valley '17	44	Rombauer, Carneros '19	65

### GEWURZTRAMINER, RIESLING, OTHER WHITES & ROSÉ

Greenwood Ridge, White Riesling, Mendocino '17	32	Steele, Viognier, Lake County '17	30
Handley, Gewurztraminer, Anderson Valley '18	28	Hawley, Viognier, Mendocino County '17	32
Phillips-Hill, Gewurztraminer Anderson Valley '17	32	Fathers & Daughters, Rosé, Anderson Valley '18	32
Graziano, Chenin Blanc, Mendocino '16	24	Toulouse, Rosé, Anderson Valley '18	42

Monte Volpe, Pinot Grigio, Mendocino '16 27



### PINOT NOIR

Husch, Mendocino '18	38	Navarro, Methode a l'Ancienne, Anderson Valley '16	50
1/2 Merry Edwards, Pinot Noir, Russian River, '16	45	Baxter, Anderson Valley '16	68
Migration, Sonoma Coast '17	46	Goldeneye, Anderson Valley '17	95
Bee Hunter, Anderson Valley '16	48		

### CABERNET SAUVIGNON

1/2 Steele, Cabernet Sauvignon, Lake County, '17	24	Mira, Napa Valley '13	48
Husch, Mendocino '17	38	A. Rafanelli, Dry Creek Valley '17	70
1/2 A.Rafanelli, Cabernet Sauvignon, Dry Creek, '15	42	Freemark Abbey, Napa Valley '16	110
McNab, Reserve, "Largo," Mendocino '17	42		

### ZINFANDEL

Steele, O.V. "Pacini Vineyard", Mendocino '16	32	Unti, Dry Creek Valley '17	60
Wild Thing, Old Vine, Mendocino '16	34	A. Rafanelli, Dry Creek Valley '18	65
Edmeades, Mendocino county '16	38		

### OTHER REDS

Meyer, "High Ground," Reserve Syrah, Mendocino '13	45	1/2 Duckhorn, Merlot, Napa, '15	45
Seebass, "Grand Reserve" Merlot, Mendocino '15	60	Saddleback Cellars, Merlot, Oakville, Napa '16	38
		Once & Future, Merlot, Carneros '16	46



### BEER AND HARD CIDER

Saison 75 (Draft)	6.50	Guinness Stout	6.50
IPA (Draft) ask your server!	6.00	Chimay	7.00
Scrimshaw Pilsner (Draft)	6.00	Anchor Steam Beer	5.00
Red Seal Ale	5.00	Stella Artois	5.00
Blue Star Wheat	5.00	Heineken	4.75
Rasputin Stout	7.00	Pacifico	4.75
Ballast Point Sculpin IPA	5.50	Coors Light	4.75
Lagunitas IPA	5.50	Gowans 1876 Hard Cider	11.00
Sierra Nevada Pale Ale	5.00	AVBC Thribble Current 22oz	11.00
Le Merle Farmhouse Ale	5.50	AVBC Bourbon Barrel Stout 22oz	15.00

PRICES DO NOT INCLUDE SALES TAX — CORKAGE FEE \$15.00 PER 750 ML