

LITTLE RIVER INN Restaurant

FOR THE HEALTH AND SAFETY OF OUR GUESTS, STAFF AND COMMUNITY
WE ASK THAT YOU PLEASE WEAR YOUR MASKS WHEN STAFF APPROACHES YOUR TABLE
AND WHEN MOVING AROUND THE RESTAURANT

SMALL PLATES

Fresh Steamed Clam Chowder 15

Traditional chowder, fresh steamed clams
(yes, in the shell) smoked bacon, potatoes,
onion, celery and a touch of cream

Calamari 16 (GF)

Fried with sweet chili mayo

Half Dozen Beau Soleil Oysters 21 (GF)

mignonette, tabasco, lemon

Tartine 15

House Cured Coppa, artichoke, herb
whipped ricotta, extra virgin olive oil,
balsamic, Parmesan, grilled rustic sourdough

Grilled Peach & Radicchio 15 (GF)

Penny Royal farmstead 2 mo Aged Boont
Corners, baby kale, almonds, basil, radish,
balsamic vinaigrette

Elotes 8

Grilled corn, chili-lime mayo, cotija,
cured red onions, cilantro

Garden Salad 7 (GF)

Baby lettuce, pepitas, cured red onions, bleu
cheese crumbles, balsamic vinaigrette

Baby Kale Caesar Salad II sm 15 lg

Capers, anchovies, parmesan,
caesar dressing, garlic croutons

LARGE PLATES

12oz New York Steak 45 (GF)

Broccolini, yukon gold smashed
potatoes, Demi glace

Grilled Half Chicken 28

Yukon gold smashed potatoes,
sauteed pole beans, thyme gravy

Ratatouille 24 (GF/VEGAN OPTION)

Squash, eggplant, olives, soffritto, braised
with tomato, creamy polenta, Penny Royal
Laychee, and basil oil

Grilled Swordfish 35 (GF)

Summer Succotash, salsa verde, almonds

Niscoise Salad 28 (GF)

Cosmo's albacore Tuna, marinated shrimp,
fingerling potato, pole beans, tomato, olives,
egg, beets, butter lettuce, red wine dressing
FV Preamble, Noyo Harbor

Seafood Tagliatelle 32

Shrimp, local rock fsh, clams
hand cut pasta, tomato-fennel brodo

BURGERS & MORE

choice of hand cut steak fries or green salad

Ole's Cheese Burger 18

Roundman's natural ground beef, cheddar,
grilled onions, tomato, mayo, pickles,
Pain de Mei bun

Add Roundman's Bacon 4

Add Avocado 4

Fish & Chips 18

Beer battered basa, steak fries, slaw,
tartar sauce and malt vinegar powder

Fried Chicken Sandwich 17

pickled brined thigh meat, mayo, tomato,
pickles, lettuce, Pain de Mei bun

Additions

Bread & Butter 5

Hot & Crispy Cracklin's 5

Marinated Olives 5

Garlic Fries 6 (GF)

Basket of Fries 5

A 20 percent gratuity will be added to every guest check

WINES BY THE GLASS

Dry Creek, Sauvignon Blanc, Dry Creek	12	Father's & Daughters, Rose, Anderson Valley	9
Roederer, Brut, Anderson Valley NV	12	Bee Hunter, Pinot Noir, Anderson Valley	15
Navarro, Premier Reserve, Chardonnay, Anderson Valley	12	McNab, Reserve, Cabernet Sauvignon, Mendocino	12



CHAMPAGNE & SPARKLING WINE

Roederer Estate, Brut, Anderson Valley NV	40	Roederer Estate, Brut, L'ermitage, Mendocino '12	70
Sharffenberger, Brut Rose, Mendocino NV	45	Le Mesnil, Gran Cru, Blanc de Blancs, France 'N.V.	125

SAUVIGNON BLANC

1/2 Duckhorn, Sauvignon Blanc, Napa, '19	26	Chalk Hill, Chalk Hill, '19	44
Dry Creek, Dry Creek, '19	34	Cakebread Cellars, Napa Valley '18	50
1/2 Merry Edwards, Sauv. Blanc, Russian River, '18	42	Rochioli, "Estate" Russian River '20	56

CHARDONNAY

Husch, Special Reserve, Mendocino '18	40	Navarro, Premier Reserve, Anderson Valley '18	44
Simi, Sonoma Coast '19	41	Seebass, Chardonnay, Mendocino '16	52
Fel, Anderson Valley '18	41		

GEWURZTRAMINER, RIESLING, OTHER WHITES & ROSÉ

Phillips-Hill, Riesling, Anderson Valley '19	32	Fathers & Daughters, Rosé, Anderson Valley '19	32
Steele, Viognier, Lake County '17	30	Toulouse, Pinot Gris, Anderson Valley, '19	48
		Lang & Reed, Pinot Blanc, Mendocino, '19	50



PINOT NOIR

1/2 Merry Edwards, Pinot Noir, Russian River, '16	45	Toulouse, Pinot Noir, Anderson Valley, '16	79
Migration, Sonoma Coast '18	46	Goldeneye, Anderson Valley '17	95
Bee Hunter, Anderson Valley '18	48	Black Kite, Pinot Noir, '16	100
Navarro, Methode a l'Ancienne, Anderson Valley '17	50		

CABERNET SAUVIGNON

Husch, Mendocino '18	38	Robert Mondavi, Napa Valley '18	90
A.Rafanelli, Cabernet Sauvignon, Dry Creek, '15	70	Freemark Abbey, Napa Valley '16	110
McNab, Reserve, "Largo," Mendocino '18	42		

OTHER REDS

1/2 Duckhorn, Merlot, Napa, '18	45	Wild Thing, Old Vine, Zinfandel, Mendocino '17	34
Saddleback Cellars, Merlot, Oakville, Napa '16	38	Steele, Zinfandel, Mendocino '17	37
Gregory Graham, Syrah, Lake County, '14	50	Green & Red, Zinfandel, Napa, '18	52
Copain, Syrah, Mendocino, '18	60	A.Rafanelli, Zinfandel, Dry Creek, '18	65



SPECIALTY CRAFT COCKTAILS 15

Coastal Mirage
Local 162 Vodka, elderflower,
lemon, aztec bitters, mint

Par 3 Paloma
Tequila Blanco, fresh grapefruit,
Ancho verde, lime, salt

Highway One Boulevardier
Rye Whiskey, Campari, Antica Vermouth and
Gran Classico

Mallory House Gibson
Automatic Sea Gin, vermouth, brine
house pickled onions



BEER AND HARD CIDER

Saison 75 (Draft) 6.5

Our house draft beer only available at our bar, brewed in collaboration with
Little River Inn and Anderson Vally Brewer

Pliny, the Elder (Draft)	7	Blue Star Wheat	5
Scrimshaw Pilsner (Draft)	6	Guinness Stout	6.5
AVBC, Blood Orange Gose	6	Rasputin Stout	7
Foggy Day, IPA	6	Gowans 1876 Heirloom Cider	12

PRICES DO NOT INCLUDE SALES TAX – CORKAGE FEE \$15 PER 750 ML