

# 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

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## 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)

Mxignonette, tabasco, lemon

### Tartine 15

House Cured Bresaola, artichoke, herb  
whipped ricotta, king trumpet mushroom,  
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

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## LARGE PLATES

### 12oz New York Steak 45 (GF)

Broccolini, yukon gold smashed  
potatoes, Demi glace

### Ratatouille 24 (GF/VEGAN OPTION)

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

### Cioppino 35

Shrimp, local rock fsh, clams,  
tomato-fennel brodo, bread

### Grilled Half Chicken 28

Yukon gold smashed potatoes,  
sauteed pole beans, thyme gravy

### Beef Bourguignon 36

Red wine braised Beef Cheeks, mushrooms,  
carrots, creamy polenta

### 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

### Lobster Ravioli 33

Tomato vierge, sweet corn ragout

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## 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

### Fried Chicken Sandwich 17

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

### Fish & Chips 18

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

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## 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 Valley 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