

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 16

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

Calamari 17 (GF)

Fried with sweet chili mayo

Garden Minestrone 10 bowl (GF/VGN)

Chard, carrot, tomato, cranberry beans,
summer squash, extra virgin olive oil

Spicy Lobster Taglini 24

Lobster meat, spicy lobster-tomato broth,
yuzu caviar, house made taglini pasta

Garden Salad 8 (GF)

Baby lettuce, pepitas, pickled onions, bleu
cheese crumbles, Pear, balsamic vinaigrette

Mushroom Chile Verde 16 (GF/V)

“street corn” polenta, mushroom, tomatillo,
roasted green chile, pickled onions, cotija,
lime, tajin

Tomato & Mozzarella 18

Garden picked tomatoes and basil, fresh
mozzarella, tomato vinaigrette, extra virgin
olive oil, maldon salt, grilled bread

Grilled Peach & Radicchio 15 (GF)

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

Fork & Knife Salad 16

Heirloom tomatoes, cucumber, beets, pick-
led onions, garlic croutons, butter lettuce,
buttermilk & herb dressing

LARGE PLATES

Whole Fried Rock Cod 33 (GF)

Fried whole & crispy, Thai chile glaze,
sesame, basmati, garlic-ginger green beans,
lime, cilantro, pickled onion

Cioppino 33

Clams, shrimp, local rock fish, simmered in
a tomato-fennel broth, baguette

Fish & Chips 19

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

Local Petrale Sole 36

Sauteed Pole beans, smashed yukon gold
potatoes, lemon caper butter sauce

Certified Angus New York Steak 45 (GF)

Smashed yukon gold potatoes,
sauteed pole beans, demi glace

Grilled Half Chicken 28 (GF)

Corn-leek-mushroom ragout,
roasted garlic jus

Tahini Glazed Cauliflower 25 (gf/vgn)

Goan curry, melted eggplant, coconut,
tamarind, tomato, lime, cilantro

Ole's Cheese Burger 19

Roundman's natural ground beef,
cheddar, grilled onions, tomato,
mayo, pickles, Pain de Mei bun
choice of side salad or steak fries
add Roundmans Bacon 4
Add Avocado 4

ADDITIONS

Bread & Butter 5

Garlic Fries 6 (GF)

Basket of Fries 5

Hot & Crispy Cracklin's 5

Marinated Olives 5

Due to drought, water service at the table upon request.

Thank you, for your patronage.

Little River Inn

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	10
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

Dry Creek , Dry Creek, '19	34	Chalk Hill , Chalk Hill, Anderson Valley '19	44
1/2 Merry Edwards , Sauv. Blanc, Russian River, '18	42		

CHARDONNAY

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

GEWURZTRAMINER, RIESLING, OTHER WHITES & ROSÉ

Fathers & Daughters , Rosé, Anderson Valley '19	32		
Steele , Viognier, Lake County '18	30	Toulouse , Pinot Gris, Anderson Valley, '19	48
		Lang & Reed , Chenin Blanc, Mendocino, '19	50



PINOT NOIR

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

CABERNET SAUVIGNON

Husch , Mendocino '18	38	Robert Mondavi , Napa Valley '18	90
A.Rafanelli , Cabernet Sauvignon, Dry Creek, '17	70		

OTHER REDS

Gregory Graham , Syrah, Lake County, '14	50	Green & Red , Zinfandell, Napa, '18	52
Copain , Syrah, Mendocino, '18	60	A.Rafanelli , Zinfandell, Dry Creek, '18	65
Steele , Zinfandel, Mendocino '17	37	1/2 Duckhorn , Merlot, 2018	45



SPECIALTY CRAFT COCKTAILS 15

Coastal Mirage
Local I62 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 Brewery

Pliny the Elder , IPA (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