

# 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

### Spicy Lobster Tagliolini 24

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

### Smoked Salmon Tartine 15

Smoked Salmon mousse, heirloom tomato,  
capers, shallot, micro greens, extra virgin  
olive oil, grilled baguette, "everything spice"

### Seasonal Soup 10 bowl (GF/V)

#### Creamed Corn Soup

sweet peppers, cotija, smoked paprika

### Chopped Salad 14

Radicchio, baby kale, garbanzo, roasted red  
pepper, pepperoncini, pepitas, Penny Royal  
Farmstead Boont Corners, heirloom tomato,  
red wine vinaigrette

### Garden Salad 8 (GF)

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

### Fork & Knife Salad 13

Heirloom tomatoes, beets, pickled  
onions, garlic croutons, butter lettuce,  
radish, buttermilk & herb dressing

### Tahini Glazed Cauliflower 16 (gf/vgn)

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

### Mushroom Chile Verde 16 (GF/V)

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

## LARGE PLATES

### Local Rock Cod 33 (GF)

Thai inspired, fried whole and crispy, Thai  
chile glaze, basmati, ginger-garlic green  
beans, pickled onion, sesame, cilantro, lime

### Local Petrale Sole 36

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

### Cioppino 35 (GF)

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

### Grilled Half Chicken 28

Corn-leek-mushroom ragout,  
roasted garlic jus

### 12oz New York Steak 45

Grilled broccoli rabe, smashed potatoes,  
demi glace

### 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

Basket of Fries 5

Marinated Olives 5

Garlic Fries 6 (GF)

Hot & Crispy Cracklin's 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

<b>Dry Creek</b> , Sauvignon Blanc, Dry Creek	12	<b>Father's &amp; Daughters</b> , Rose, Anderson Valley	10
<b>Roederer</b> , Brut, Anderson Valley NV	12	<b>Bee Hunter</b> , Pinot Noir, Anderson Valley	15
<b>Seebass</b> , Reserve Chardonnay, Mendocino	14	<b>McNab</b> , Reserve, Cabernet Sauvignon, Mendocino	12



### CHAMPAGNE & SPARKLING WINE

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

### SAUVIGNON BLANC

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

### CHARDONNAY

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

### GEWURZTRAMINER, RIESLING, OTHER WHITES & ROSÉ

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



### PINOT NOIR

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

### CABERNET SAUVIGNON

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

### OTHER REDS

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

<b>Pliny the Elder</b> , IPA (Draft)	7	<b>Blue Star Wheat</b>	5
<b>Scrimshaw Pilsner</b> (Draft)	6	<b>Guinness Stout</b>	6.5
<b>AVBC, Barney Flats Oatmeal Stout</b>	6	<b>Rasputin Stout</b>	7
<b>Foggy Day</b> , IPA	6	<b>Gowans 1876 Heirloom Cider</b>	12

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