# mill valley KITCHEN

## starters

**SOUP OF THE DAY** $7

**HUMMUS** V $13
smoked olive, chermoula, pine nut, vegetables, pita
580 | 22 | 83 | 20 | 18

**MANGO VEGGIE SPRING ROLLS** V GF $10
carrot, cucumber, thai basil, mint, peanut sauce
280 | 10 | 42 | 8 | 3

**GRILLED CHICKEN WINGS** GF $12
korean dry rub, sweet chili lime
420 | 11 | 55 | 17 | 0

**LETTUCE WRAPS** GF $15
braised pork, achiote, pineapple pico, avocado, chiles
440 | 26 | 16 | 34 | 2

**MUSSELS POZOLE** GF $15
green chile broth, hominy, chorizo, radish, chicharrones
680 | 33 | 53 | 60 | 10

**VEGAN GNOCCHI** V GF $16
fava beans, spring onion, basil, mint, walnuts
570 | 21 | 78 | 18 | 9

## salads

**MIXED GREENS** GF VA $11
pumpkin seed, craisin, chévre, red wine vinaigrette
250 | 20 | 13 | 7 | 3

**BABY KALE** GF VA $11
manchego, pine nut, lemon-chili vinaigrette
230 | 26 | 17 | 9 | 3

**WATERMELON AND TOMATO** GF $12
compressed watermelon, feta dressing, basil, pickled rind, pistachio
220 | 13 | 19 | 8 | 3

**GRILLED STONE FRUIT** GF $12
arugula, burrata, lavender honey vinaigrette, marinated raisin, sunflower seed
425 | 21 | 35 | 14 | 3

## entrées

**MISO GLAZED SEABASS*** GF $35
ginger-shiitake quinoa, sweet and sour cucumber
370 | 10 | 30 | 38 | 4

**GRILLED SALMON*** GF $28
black eyed pea succotash, ginger carrot sauce, bacon, basil
520 | 23 | 26 | 37 | 8

**SEARED HAWAIIAN TUNA*** GF $33
coconut black rice, kimchi emulsion, hearts of palm, sesame, crispy shallot
490 | 31 | 47 | 39 | 8

**ROASTED WILD ACRES HALF CHICKEN** GF $29
yogurt marinade, saffron dirty rice, spiced tomato sauce, golden raisin relish, pickled asparagus
780 | 24 | 64 | 47 | 10

**RATATOUILLE** V GF $20
roasted vegetables, pistachio romesco, crispy spanish quinoa, tomato relish
375 | 18 | 40 | 10 | 10

**SCALLOP CIOPPINO** $36
clams, mussels, seabass, saffron broth, basil
700 | 19 | 42 | 63 | 5

**CARBONARA ROSSA** $23
bacon, peas, egg, red pepper, pecorino
960 | 48 | 113 | 23 | 5

**GRILLED FLAT IRON*** GF $32
mushroom hash, asparagus, arugula pesto, black garlic steak sauce
890 | 42 | 86 | 43 | 8

Nutritional Information
from left to right, the numbers under each menu item represent:
calories fat carbohydrates protein fiber
GF = gluten-free V = vegan VA = vegan adaptable

## flatbreads

**TOMATO AND MOZZARELLA** $14
385 | 14 | 47 | 20 | 3.5

**HAM, FIG AND BLEU CHEESE** $15
500 | 24 | 47 | 31 | 3

**SMOKED CHICKEN, BBQ, PICKLED PEPPERS, PINEAPPLE, CRISPY SHALLOT** $15
400 | 18 | 64 | 23 | 3

**CHARRED ONION, GOAT CHEESE, FENNEL PESTO, ALMOND** $14
465 | 33 | 26 | 21 | 4

## sandwiches
served with side salad

**SALMON BURGER*** $18
lettuce, tomato, onion, avocado, aioli
410 | 18 | 34 | 31 | 5

**BISON BURGER*** $18
lettuce, tomato, onion, avocado, aioli
420 | 20 | 36 | 37 | 6

## sides

**SPICY EDAMAME** V GF $8
280 | 12 | 39 | 7 | 4

**LEMON KALE** GF VA $8
parmesan, garlic, red pepper flake
240 | 18 | 6 | 7 | 5

**SESAME CARROTS** V GF $8
70 | 2 | 13 | 2 | 3

**ROASTED FINGERLING POTATOES** V GF $8
320 | 26 | 40 | 5 | 4

**GRILLED ASPARAGUS** GF $10
prosciutto, pistachio romesco, manchego
260 | 18 | 6 | 17 | 5

*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

DINNER 07.07.21

## natural refreshments

**RX** $6
orange, pineapple, coconut water, kombucha

**DAY SPA** $6
cucumber, ginger, lemon, $co_2$

**BEACHCOMBER** $6
coconut, pineapple, lemon, strawberries, $co_2$

**JINX TEA** $6

**KOMBUCHA** $6

**GINGER BEER** $5

## signature cocktails

**MVK OLD FASHIONED** $14
maker's mark, knob creek rye, demerara, orange bitters

**PINEAPPLE GOLD MARGARITA** $14
cazarored reposado, grand marnier, agave, pineapple, lime, blackstrap bitters, smoked lemon salt rim

**BEACH BUM** $14
flor de caña, coconut, pineapple, lemon, strawberries, $co_2$

**FLOATING GARDEN** $15
house infused lemon vodka, creme de violette, lemon, bare lavender honey

**FLAMING BETSY** $14
prairie cucumber vodka, cucumber, lime, simple syrup, jalapeño, tajin

**SILK ROAD** $14 VA
sensei whiskey, china china, cardamom, lemon, egg white

**THE TIMES** $13
tattersall gin, aperol, lemon, grapefruit, prosecco

## tap beer

**FEATURE TAP**
**MODIST**
**STEEL TOE**
**FULTON**
**INDEED**

## can/bottle

SOCIABLE CIDERWERKS $7

ST. PAULI GIRL N/A $5

## bubbles & rosé

| | gls / btl |
|---|---|
| **PROSECCO, *LE CONTESSE* , Italy -ON TAP-** | **$8/--** |
| CAVA BRUT, *DON ARTURO*, Spain | $37 |
| BRUT ZERO, *GRAHAM BECK*, West Cape, South Africa | $48 |
| **CUVÉE ROSÉ , *JEIO*, Italy** | **$12/42** |
| BRUT, *VEUVE CLICQUOT*, Champagne, France | $120 |
| BRUT ROSÉ, *SCHARFFENBERGER*, Mendocino | $58 |
| **ROSÉ, *SPELL*, Sonoma County** | **$16/56** |
| WHITE ZINFANDEL, *TURLEY*, St. Helena | $41 |

## chardonnay

| | gls / btl |
|---|---|
| **CHABLIS, *MOUTARD-DILIGENT*, Burgundy, France** | **$15/56** |
| *SANFORD*, Sta. Rita Hills | $72 |
| *BIG TABLE FARM*, Willamette Valley, Oregon | $95 |
| ***HARTFORD COURT*, Russian River Valley** | **$18/64** |
| *JORDAN*, Sonoma County | $64 |
| ***CLINE*, Sonoma Coast** | **$10/35** |
| *TENDRIL*, Willamette Valley, Oregon | $72 |
| *SONOMA CUTRER*, Russian River Valley | $48 |
| *CAKEBREAD*, Napa Valley | $80 |
| *GRGICH HILLS*, Napa Valley | $66 |
| *ROMBAUER*, Carneros | $78 |

## assorted whites

| | gls / btl |
|---|---|
| **PECORINO, *UMANI RONCHI*, Italy** | **$12/42** |
| SAUVIGNON BLANC, *HUIA*, Marlborough, New Zealand | $52 |
| **SAUVIGNON BLANC, *DOMAINE DE ST-PIERRE* Sancerre, France** | **$17/64** |
| **SAUVIGNON BLANC, *FRENZY*, Marlborough, New Zealand** | **$12/42** |
| SAUVIGNON BLANC, *ROCHIOLI*, Russian River Valley | $84 |
| SAUVIGNON BLANC, *LADERA*, Napa Valley | $62 |
| CHENIN BLANC VIOGNIER, *PINE RIDGE*, California | **$29** |
| *TENDRIL 'PRETENDER' WHITE PINOT NOIR*, Willamette Valley, Oregon | $110 |
| **PINOT GRIGIO, *SAN PIETRO*, Italy** | **$13/46** |

## cabernet

| | gls / btl |
|---|---|
| *JORDAN*, Alexander Valley | $120 |
| ***MATCHBOOK*, California** | **$10/35** |
| *GRAMERCY CELLARS*, Columbia Valley, Washington | $73 |
| *THREE FINGER JACK*, Lodi | $46 |
| ***BROADSIDE*, Paso Robles** | **$15/56** |
| *JUSTIN*, Paso Robles | $55 |
| *SILVER OAK*, Alexander Valley | $120 |
| *CAYMUS*, Napa Valley | $125 |
| *PINE RIDGE*, Napa Valley | $98 |
| *BUEHLER*, Napa Valley | $55 |
| *MOUNT VEEDER*, Napa Valley | $72 |

## pinot noir

| | gls / btl |
|---|---|
| *SANFORD*, Sta. Rita Hills | $80 |
| *DOMAINE SERENE*, 'YAMHILL CUVEE', Willamette Valley, Oregon | $110 |
| ***CHEMISTRY*, Willamette Valley, Oregon** | **$11/42** |
| *FLOWERS*, Sonoma County | $89 |
| *EN ROUTE*, Russian River Valley | $95 |
| ***FINO VINO*, Edna Valley** | **$13/46** |
| *SPELL 'NICHOLE'S BLEND'*, Sonoma County | $68 |
| *DOMAINE SERENE 'EVENSTAD RESERVE'*, Willamette Valley, Oregon | $130 |
| *BELLE GLOS*, Santa Maria Valley | $90 |

## assorted reds

| | gls / btl |
|---|---|
| **FEATURED RED** | **$18/68** |
| **VALPOLICELLA, *GUERRIERI RIZZARDI*, Italy** | **$14/52** |
| ZINFANDEL *'OLD VINE'*, *SEGHESIO*, Somoma County | $77 |
| **ZINFANDEL, *FLYING CLOUD*, Paso Robles** | **$13/46** |
| ZINFANDEL, *GRGICH*, Napa Valley | $69 |
| MERLOT, *DUCKHORN*, Napa Valley | $68 |
| PETITE SIRAH, *GRAZIANO*, Mendocino | $39 |
| **MALBEC, *ADELANTE*, Mendoza, Argentina** | **$12/42** |
| BORDEAUX BLEND, *HEDGES*, Red Mountain, Washington | $46 |
| ZINFANDEL, *TURLEY 'DRAGON'*, Howell Mtn | $108 |
| RED BLEND, *'ARSONIST' MATCHBOOK*, California | $49 |
| **RIOJA, *FERNANDEZ GOMEZ*, Spain** | **$13/46** |
| RED BLEND, *MURPHY-GOODE*, Alexander Valley | $46 |
| **RED BLEND, *EN PASSANT*, France** | **$11/42** |

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BENEDICT'S Morning Heroes

mill valley MARKET