



# millvalley KITCHEN

## starters

**SOUP OF THE DAY** \$7

**VEGAN CHILI** \$7  
125 | 3 | 21 | 5 | 6

**HUMMUS** \$14  
smoked olive, chermoula, pine nut, vegetables,  
house made pita  
580 | 22 | 83 | 20 | 18

**EDAMAME** \$9  
sea salt & lemon or spicy  
280 | 12 | 39 | 7 | 4

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

**JUMBO LUMP CRAB CAKE** \$19  
spicy aioli, tomatillo cocktail sauce, lemon,  
petit greens  
430 | 31 | 11 | 26 | 2

**GRILLED CHICKEN WINGS** \$13  
korean dry rub, sweet chili lime  
420 | 11 | 55 | 17 | 0

**DUCK CONFIT TACOS** \$12  
jicama, avocado, orange cranberry salsa  
190 | 11 | 10 | 14 | 5

**THAI GREEN CURRY MUSSELS** \$15  
coconut, fresno chile, chili oil, micro herbs,  
sourdough  
960 | 63 | 47 | 52 | 3

## salads

**WINTER MIXED GREENS** \$6 small / \$10 large  
honeycrisp apple, white cheddar, toasted pecans,  
puffed wild rice, champagne vinaigrette  
300 | 25 | 15 | 8 | 3

**BABY KALE** \$6 small / \$10 large  
manchego, pine nut, lemon-chili vinaigrette  
230 | 26 | 17 | 9 | 3

**ROASTED SQUASH SALAD** \$7 small / \$12 large  
kabocha and butternut squash, hazelnuts, baby lettuces,  
ricotta salata, pomegranate, maple vinaigrette  
600 | 38 | 62 | 15 | 16

**ROASTED BABY BEET** \$12  
gold and red beets, chevre, pistachio, orange, arugula,  
beet paint, sherry vinaigrette  
590 | 50 | 21 | 16 | 4

**WARM MUSHROOM PANZANELLA**\*\* \$13  
roasted mushroom, grilled sourdough, petite greens,  
chèvre, dijon vinaigrette  
235 | 5 | 36 | 12 | 5

## flatbreads

**TOMATO AND MOZZARELLA** \$14  
585 | 24 | 77 | 20 | 7

**CHARRED ONION, GOAT CHEESE, \$16  
FENNEL PESTO, ALMOND**  
565 | 33 | 76 | 21 | 9

**HAM, FIG, BLEU CHEESE, ARUGULA** \$16  
500 | 24 | 47 | 31 | 8

**TURKEY FENNEL SAUSAGE, OLIVE, ROSEMARY, FETA** \$15  
590 | 20 | 74 | 25 | 9

**ROASTED MUSHROOM, HERBED RICOTTA, TRUFFLE, \$15  
POMODORACCIO TOMATO**\*\*  
670 | 29 | 73 | 34 | 13

## entrées

**MISO GLAZED SEABASS\*** \$38  
ginger-shiitake quinoa, sweet and sour cucumber  
500 | 32 | 30 | 38 | 4

**PAN SEARED DIVER SCALLOPS\*** \$35  
curried kabocha squash puree, fingerling potato,  
sugar snap peas, calabrian chili  
650 | 37 | 44 | 41 | 9

**GRILLED SKUNA BAY SALMON\*** \$27  
wild rice pilaf, celery root puree, grape verjus,  
compressed celery  
730 | 27 | 64 | 38 | 8

**GRILLED PORK TENDERLOIN\*** \$24  
sweet potato, cabbage slaw, jerk sauce  
290 | 11 | 10 | 38 | 3

**ROASTED WILD ACRES HALF CHICKEN** \$29  
baby seasonal vegetables, ricotta dumplings, chicken jus  
810 | 35 | 65 | 58 | 6

**RATATOUILLE** \$22  
roasted vegetables, pistachio romesco, crispy quinoa,  
tomato relish  
375 | 18 | 40 | 10 | 10

**WILD ACRES DUCK BREAST\*** \$33  
forbidden fried rice, Korean BBQ, Napa cabbage slaw  
840 | 35 | 86 | 46 | 5

**GRILLED PETERSON FARMS FILET\*** \$39  
grass fed beef, polenta cake, marinated eggplant,  
tomato confit, salsa verde, red wine demi glace  
770 | 47 | 44 | 41 | 4

**ORECCHIETTE** \$21  
chicken sausage, broccoli rabe, tomato, grana padano cheese  
790 | 26 | 72 | 52 | 7

**SHRIMP TACOS** \$18  
grilled shrimp, slaw, avocado, heirloom corn tortillas, side salad  
600 | 29 | 44 | 37 | 8

## burgers

served with side salad

**SALMON BURGER\*** \$19  
lettuce, tomato, onion, avocado, aioli  
850 | 65 | 30 | 38 | 6

**BISON BURGER\*** \$20  
lettuce, tomato, onion, avocado, aioli  
800 | 54 | 33 | 44 | 7

**VEGGIE BURGER** \$18  
house veggie patty, walnuts, pepperjack cheese, lettuce,  
tomato, onion, smashed avocado, lemon aioli  
940 | 60 | 76 | 31 | 17

## sides

**LEMON KALE** \$7  
chili, garlic, parmesan  
190 | 7 | 18 | 14 | 7

**CURRIED CAULIFLOWER** \$9  
raz el hanout, tikka sauce, pickled raisins  
180 | 4 | 23 | 5 | 5

**SESAME CARROTS** \$9  
70 | 2 | 13 | 2 | 3

**GINGER SHIITAKE QUINOA** \$9  
255 | 8 | 38 | 8 | 6

**WHIPPED COCONUT SWEET POTATOES** \$7  
65 | 3 | 1 | 10 | 2

### Nutritional Information

from left to right, the numbers under each menu item represent:

calories fat carbohydrates protein fiber

= gluten-free = vegan = vegan adaptable

\*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.

\*\*Wild mushrooms are not an inspected product and are harvested from a non-inspected site.

## natural refreshments

**RX** \$7  
orange, pineapple, coconut water,  
kombucha

**DAY SPA** \$7  
cucumber, ginger, lemon, co<sub>2</sub>

**JINX TEA** \$7

**KOMBUCHA** \$7

**GINGER BEER** \$6

## can/bottle

**ROTATING CIDER** \$7

**PRYES Royal Raspberry Sour**, \$12  
Fruited Berliner Weisse, 16oz

**BAUHAUS Nah**, \$7  
Non-Alcoholic Helles, 12oz

## signature cocktails

**DEEP ROOTS** \$12  
aquavit, carrot, ginger, lemon

**COPA VERDE** \$13  
mezcal, blanco, cilantro, lime, fresno

**RON BURGUNDY** \$13  
scotch, bourbon, burnt lemon, ginger, honey

**SPILL THE TEA** \$12  
roibos infused vodka, orange, cranberry, lime

**DEM APPLES** \$14  
bourbon, rye, honeycrisp, cinnamon, trinity bitters

**FIGGY SMALLS** \$13  
rye, green and mission fig, lemon, walnut tincture, egg white

## tap beer

**MODIST Supra Deluxe**, Japanese Style Rice Lager, 12oz \$5

**UTE PILS Ewald the Golden**, Hefeweisen, 12oz \$6

**BAUHAUS Lounge Wizard**, Hazy Pale Ale, 16oz \$8

**STEEL TOE Size 7**, American IPA, 16oz \$8

**PRYES Peace Offering**, Cold Press Coffee Stout, 10oz \$6

### HALF PRICE WINE - EVERY MONDAY

all day, every monday, stop in for half price wine by the bottle! enjoy any bottle regularly priced \$40-100 for half off

## WHITE WINE

### bubbles & rosé

|   |           |         |
|---|-----------|---------|
| <b>PROSECCO, ZARDETTO, Italy -ON TAP-</b>                           | gls / btl | \$9/—   |
| <b>CAVA BRUT RESERVA, FAUSTINO, Spain</b>                           |           | \$11/42 |
| BRUT, <i>VEUVE CLICQUOT</i> , Champagne, France                     |           | \$149   |
| BRUT, <i>GRAHAM BECK</i> , South Africa                             |           | \$60    |
| <b>SPARKLING ROSÉ, TREVERI CELLARS, Columbia Valley, Washington</b> |           | \$14/53 |
| BRUT ROSÉ, <i>SCHRAMBERG</i> , California                           |           | \$110   |
| <b>ROSÉ, DECOY, California</b>                                      |           | \$10/40 |
| <b>ROSÉ, SPELL, Sonoma County</b>                                   |           | \$16/60 |
| ROSÉ, <i>MIRABEAU</i> , Provence, France                            |           | \$48    |

### chardonnay

|   |           |         |
|---|-----------|---------|
| <b>THE ARSONIST, Dunnigan Hills</b>               | gls / btl | \$11/40 |
| <i>AMICI</i> , Sonoma                             |           | \$53    |
| <b>SONOMA-CUTRER 'RUSSIAN RIVER', Sonoma</b>      |           | \$15/58 |
| <i>JACKSON ESTATE</i> , Santa Maria Valley        |           | \$47    |
| <i>CHATEAU MONTELENA</i> , Napa Valley            |           | \$80    |
| <i>CAKEBREAD</i> , Napa Valley                    |           | \$96    |
| <i>FRANK FAMILY</i> , Carneros                    |           | \$70    |
| <i>ROMBAUER</i> , Carneros                        |           | \$88    |
| <b>LES JAMELLES, France</b>                       |           | \$12/48 |
| <i>TENDRIL</i> , Willamette Valley, Oregon        |           | \$72    |
| <i>BIG TABLE FARM</i> , Willamette Valley, Oregon |           | \$95    |

### assorted whites

|   |           |         |
|---|-----------|---------|
| <b>SAUVIGNON BLANC, THE CROSSINGS, Marlborough, New Zealand</b> | gls / btl | \$13/49 |
| <b>SAUVIGNON BLANC, DOMAINE DE ST-PIERRE Sancerre, France</b>   |           | \$18/69 |
| <i>SAUVIGNON BLANC, FREEMARK ABBEY</i> , Napa Valley            |           | \$52    |
| <i>SAUVIGNON BLANC, MERRY EDWARDS</i> , Russian River Valley    |           | \$65    |
| <b>ALBARIÑO, CADRE WINES SEA QUEEN, Edna Valley</b>             |           | \$9/36  |
| <b>DEALCOHOLIZED SAUVIGNON BLANC, GIESSEN, New Zealand</b>      |           | \$10/40 |
| <b>CHENIN BLANC, DRY CREEK VINEYARDS, Clarksburg</b>            |           | \$12/44 |
| <b>PECORINO, UMANI RONCHI, Terre di Chieti, Italy</b>           |           | \$13/48 |
| <b>PINOT GRIGIO, ALTA VIA, Vigneti delle Dolomiti, Italy</b>    |           | \$10/40 |

## RED WINE

### pinot noir

|  |           |         |
|--|-----------|---------|
| <i>DOMAINE SERENE, 'YAMHILL CUVÉE'</i> , Willamette Valley, Oregon | gls / btl | \$120   |
| <b>INSCRIPTION, Willamette Valley, Oregon</b>                      |           | \$15/57 |
| <b>ERATH 'RESPLENDENT', Oregon</b>                                 |           | \$13/52 |
| <i>RED CAR</i> , Sonoma Coast                                      |           | \$120   |
| <i>ETUDE 'GRACE BENOIST RANCH'</i> , Carneros                      |           | \$65    |
| <b>STARMONT WINERY, Carneros</b>                                   |           | \$13/52 |
| <i>BELLE GLOS 'CLARK AND TELEPHONE'</i> , Santa Barbara County     |           | \$108   |

### cabernet

|   |           |         |
|---|-----------|---------|
| <b>OLEMA, Sonoma County</b>                           | gls / btl | \$15/58 |
| <b>BROWNE 'FOREST PROJECT', Paso Robles</b>           |           | \$16/64 |
| <i>JUSTIN</i> , Paso Robles                           |           | \$64    |
| <i>JORDAN</i> , Alexander Valley                      |           | \$120   |
| <i>SILVER OAK</i> , Alexander Valley                  |           | \$120   |
| <i>QUILT</i> , Napa Valley                            |           | \$92    |
| <i>ROMBAUER</i> , Napa Valley                         |           | \$125   |
| <i>CAYMUS</i> , Napa Valley                           |           | \$125   |
| <i>STAG'S LEAP 'ARTEMIS'</i> , Napa Valley            |           | \$192   |
| <b>ALTERED DIMENSION, Columbia Valley, Washington</b> |           | \$13/52 |

### assorted reds

|   |           |         |
|---|-----------|---------|
| <b>VALPOLICELLA, TENUTA SANT'ANTONIO NANFRÈ, Italy</b>            | gls / btl | \$15/58 |
| <i>TUSCAN BLEND, GAJA 'PROMIS'</i> , Tuscany, Italy               |           | \$120   |
| <b>MALBEC, CATENA, Vista Flores, Argentina</b>                    |           | \$13/49 |
| <i>ZINFANDEL 'OLD VINE'</i> , SOMOMA COUNTY                       |           | \$77    |
| <b>BOURBON BARREL ZINFANDEL, FOUR VIRTUES, Lodi</b>               |           | \$12/45 |
| <b>RED BLEND, STOLPMAN LA CUADRILLA, Ballard Canyon</b>           |           | \$16/64 |
| <i>RED BLEND, GRAND NAPA VINEYARDS</i> , Napa Valley              |           | \$100   |
| <i>RED BLEND, CAYMUS TRANSIT NO. 1 'RED SCHOONER'</i> , Australia |           | \$100   |
| <b>CÔTES DU RHÔNE, ORAISON, France</b>                            |           | \$12/48 |
| <i>MERLOT, MERRYVALE</i> , Napa Valley                            |           | \$89    |
| <i>MERLOT, MINER 'STAGECOACH VINEYARD'</i> , Napa Valley          |           | \$90    |



Mill Valley Kitchen is a Northern Hospitality & Co. restaurant.

[www.nohoandco.com](http://www.nohoandco.com)