



mill valley KITCHEN

starters, snacks, & sides

SOUP OF THE DAY \$7 / \$10

VEGAN CHILI \$7/\$10
125 | 3 | 21 | 5 | 6

HUMMUS \$16
olive, chermoula, pine nuts, vegetables,
sourdough
580 | 22 | 83 | 20 | 18

CRISPY SMASHED POTATOES \$9
crème fraîche, chives
480 | 30 | 56 | 6 | 6

EDAMAME \$10
sea salt & lemon or spicy
280 | 12 | 39 | 7 | 4

FRIED CHICKEN WINGS \$15
korean dry rub, sweet chili lime
420 | 11 | 55 | 17 | 0

CURRIED CAULIFLOWER \$11
raz el hanout, tikka sauce, pickled raisins
180 | 4 | 23 | 5 | 5

SESAME CARROTS \$10
tahini yogurt
130 | 6 | 16 | 6 | 3

TEMPURA VEGETABLES \$10
seasonal vegetables, herbs, green goddess
370 | 29 | 26 | 4 | 5

chilled

SEAFOOD TOWER* \$58
3 jumbo shrimp, 4 oysters, 4 oz red king crab legs
520 | 10 | 50 | 64 | 17

OYSTERS* \$MP
ask your server about our daily selection
10 | 1 | 5 | 6 | 0

SHRIMP & OCTOPUS CEVICHE* \$15
tomato, onion, avocado, chili, tortilla
240 | 8 | 16 | 28 | 16

SHRIMP COCKTAIL* \$15
3 jumbo shrimp, cocktail sauce
120 | 2 | 5 | 21 | 0

AHI TUNA POKE* \$18
soy, sesame, avocado, cucumber, pickled fresno,
bibb lettuce
275 | 14 | 14 | 24 | 4

salads

MIXED GREENS \$7 small / \$11 large
goat cheese, dried cranberries, pepitas, ground flax seed,
red wine vinaigrette
250 | 20 | 13 | 7 | 3

BABY KALE \$8 small / \$12 large
manchego, pine nut, lemon-chili vinaigrette
230 | 26 | 17 | 9 | 3

BEET & APPLE SALAD \$12
spinach, walnut, bleu cheese, cider vinaigrette
320 | 22 | 31 | 9 | 3

WARM MUSHROOM PANZANELLA** \$15
roasted mushroom, house focaccia, greens, herbed ricotta,
mustard vinaigrette
235 | 5 | 36 | 12 | 5

add protein

CHICKEN BREAST \$9 **STEAK*** \$14
190 | 3.5 | 0 | 36 | 0 250 | 15 | 0 | 28 | 0

GRILLED SALMON \$12 **GRILLED GARLIC SHRIMP** \$10
230 | 14 | 0 | 25 | 0 135 | 3 | 1 | 27 | 0

*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.

Menu items reflect cash prices.
Payments made by credit card are subject to a 3% convenience fee.

entrées

MISO GLAZED SEABASS* \$38
ginger-shiitake quinoa, sweet and sour cucumber
580 | 22 | 83 | 20 | 18

SOCKEYE SALMON* \$32
caramelized brussels sprouts, fennel, sweet potato, cherry
mustard, fennel pesto
770 | 35 | 69 | 48 | 14

RATATOUILLE \$18
roasted vegetables, pistachio romesco, quinoa cake,
confit tomato
375 | 18 | 40 | 10 | 10

GRILLED SHRIMP SALAD* \$19
green papaya, mango, bean sprouts, kelp noodles, 5 spice
peanuts, micro cilantro
345 | 10 | 30 | 40 | 6

STEAK SALAD* \$21
aleppo marinade, grilled vegetables, feta, avocado,
sun dried tomato vinaigrette
490 | 27 | 36 | 37 | 12

KIMCHI FRIED RICE BOWL* \$16
chicken thigh, grilled caulilini, carrot, shiitake, peas, yum
yum sauce, fried egg
550 | 29 | 35 | 40 | 35

handhelds

served with side salad or fresh fruit | +\$2 tempura vegetables

SHRIMP TACOS* \$21
grilled shrimp, slaw, avocado, corn tortillas,
600 | 29 | 44 | 37 | 8

BISON BURGER* \$18
lettuce, tomato, onion, avocado, aioli
800 | 54 | 33 | 44 | 7

VEGGIE BURGER \$15
beet and lentil patty, lettuce, tomato, onion, avocado,
lemon aioli *contains nuts*
900 | 43 | 94 | 32 | 28

WAGYU BURGER* \$16
cheddar cheese, lettuce, tomato, onion, special sauce
880 | 56 | 37 | 57 | 4

TURKEY AVOCADO WRAP \$14
smoked turkey, lettuce, tomato, onion, avocado, aioli
470 | 21 | 59 | 16 | 9

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

CHERRY MUSTARD CHICKEN SANDWICH \$16
chicken confit, brie cheese, arugula, apple
535 | 22 | 50 | 13 | 6

MEDITERRANEAN WRAP \$17
grilled chicken, tomato, cucumber, onion, sprouts, harissa,
tzatziki
430 | 20 | 25 | 39 | 6

flatbreads

cold fermented sourdough

TOMATO & MOZZARELLA \$18
725 | 25 | 100 | 25 | 8

HAM, FIG, BLEU CHEESE, & ARUGULA \$23
640 | 25 | 80 | 36 | 9

CHORIZO, MANCHEGO, & GREEN OLIVE \$21
700 | 40 | 48 | 37 | 4

ROASTED MUSHROOM, HERBED RICOTTA, TRUFFLE, & POMODORACCIO TOMATO** \$22
810 | 30 | 96 | 39 | 14

CHARRED ONION, GOAT CHEESE, FENNEL PESTO, ALMOND \$20
705 | 34 | 99 | 26 | 10

Nutritional Information

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

calories fat carbohydrates protein fiber
 gluten-free vegan vegan adaptable