

## STARTERS

- CLASSIC CLAM CHOWDER 8.00 \***  
Served in our sourdough bread bowl
- TUNA TARTAR 12.00**  
Macadamia nuts, cilantro, yuzu, taro chips
- MACARONI & CHEESE 6.00 \***
- GRILLED GLOBE ARTICHOKE 7.00 \***  
Lemon aioli dipping sauce
- BUFFALO CHICKEN WINGS 9.00 \***  
Bleu cheese dressing, celery & carrot sticks
- CAULIFLOWER GRATIN 6.00 \***
- BRAISED PORK NACHOS 12.00 \***  
Corn tortilla chips, salsa verde, jack cheese, cilantro
- CHEESE BOARD 4.00 EACH OR 15.00 ALL**  
Pt. reyes blue (*cow*), pavé de affinois (*cow*),  
petit basque (*sheep*), bermuda triangle (*goat*)
- CREAMED SPINACH 6.00**
- FIRECRACKER GRILLED SHRIMP 10.00**  
Pineapple, radish-daikon slaw, lime-coconut sauce
- PARMESAN FRENCH FRIES 6.00 \***  
Garden herbs, parmigiano-reggiano
- FRIED CALAMARI 9.00 \***  
House cocktail sauce, bell peppers, yellow onions
- GARLIC MASHED POTATOES 6.00**
- SWEET POTATO FRIES 6.00 \***  
Whole-grain mustard aioli
- CRISPY ONION STRINGS 6.00 \***  
Maui sweet onion, jalapeno mustard

## SALADS

- BUTTER LETTUCE SALAD 9.00 \***  
Pt. reyes blue cheese, pears, candied walnuts, pear-hazelnut vinaigrette
- ASIAN CHICKEN SALAD 10.00**  
Lettuce, cabbage, carrots, daikon, chili noodles, soy-tamarind vinaigrette
- FIELD GREENS SALAD 8.00 \***  
English cucumber, beefsteak tomato, lemon zest, crushed croutons, red wine-oregano vinaigrette
- WEDGE SALAD 10.00**  
Iceberg lettuce, pt. reyes blue cheese, bacon, heirloom cherry tomatoes
- CAESAR SALAD 9.00 ANCHOVIES 10.00, CHICKEN 14.00 or GRILLED PRAWNS 15.00**  
Chopped romaine, house dressing, scallions, croutons, red chili flakes

### HAPPY HOUR

Enjoy Happy Hour at Tiburon Grill. All items marked with \* are featured for Happy Hour everyday from 4:00pm-7:00pm and ALL DAY on SUNDAYS

Everything Marked with a \* is half off during Happy Hour!! Draft Beers are 3\$, Well Cocktails & Martinis 6\$, and Wine of the Day 6\$

20% gratuity will be added to all parties of six or more

## SANDWICHES

- THE BURGER 13.00 \***  
Butter lettuce, tomato and grilled red onions, cheese, french fries add applewood smoked bacon 1.00
- MAHI MAHI FISH TACOS 12.00 \***  
Spanish rice, pico de gallo, black beans, mango salsa
- GRILLED CHICKEN SANDWICH 13.00 \***  
Pancetta, portobello mushroom, jack cheese, baby greens, french fries
- GARDEN BURGER 12.00 \***  
Avocado, roasted peppers, lettuce, tomato, grilled red onions, sweet potato fries
- GRILLED AHI BANH MI SANDWICH 13.00 or GRILLED PORTOBELLO MUSHROOM**  
Cabbage, lettuce, daikon, jalapeno, mayonnaise, served with chips

## GRILL

Available after 5:00pm Nightly

- HALF-CHICKEN 16.00**  
Garlic mashed potatoes, vegetable of the day, gravy
- GRILLED PORK CHOP 17.00**  
Sautéed spinach & sundried tomatoes, garlic mashed potatoes, apple compote
- NEW YORK STEAK (10OZ) 20.00**  
Herbed french fries, red wine jus

## ENTREES

Available after 5:00pm Nightly

- HORSERADISH CRUSTED SALMON 18.00**  
Spring risotto, fava beans, carrot broth
- BEEF 'N GUINNESS POT PIE 19.00**  
Braised chuck roast, guinness veal stock, roasted root vegetables, puff pastry crust
- VEGETABLE PASTA MEDLEY 14.00**  
Penne pasta, cherry tomatoes, grilled asparagus, lemon zest, parmigiano-reggiano

## DESSERTS

- LAYERED MUD PIE 6.00 \***  
Oreo cookie crust, chocolate sauce, whipped cream
- BERRY APPLE CRISP 8.00**  
Granola crisp topping, vanilla ice cream
- BANANA RAISIN BREAD PUDDING 7.00**  
Caramel sauce, crème anglaise
- WARM MOLTEN CHOCOLATE CAKE 7.00**  
Dark chocolate sauce, peanut butter cup ice cream
- CHOCOLATE MALT BRULEE 7.00 \***  
Maraschino and brandied cherries
- UPPER CRUST HAND MADE PIES 7.00**  
Ask your server about this weeks special

# TIBURON GRILL

# WINE

		Bottle	Glass	Swirl
N.V.	Sparkling Wine, <b>Gruet</b> , Demi-Sec, New Mexico	40	10	5
N.V.	Sparkling Wine, <b>Schramsberg</b> 'Mirabelle' Brut Rose, Napa	48	12	6
1999	Sparkling Wine, <b>Domaine Chandon</b> , Étoile Brut, Napa/Sonoma	48		
N.V.	Champagne, <b>Louis Roederer</b> , Brut Premier, France (375mL)	50	14	7
N.V.	Sparkling Wine, <b>Roederer Estate</b> , Brut, Anderson	52		
1999	Sparkling Wine, <b>J Winery</b> , Brut, Russian River	82		
N.V.	Champagne, <b>Piper-Heidseick</b> , Brut, France	86		

		Bottle	Glass	Swirl
2007	Rose, <b>Vinavera</b> , Napa	32	7	3.5
2006	Viognier, <b>Miner Family</b> , Simpson Vineyard, Madera	36	9	4.50
2007	Sauvignon Blanc, <b>Provenance</b> , Napa	38		
2007	Sauvignon Blanc, <b>St. Supery</b> , Napa	44	10	5
2007	Riesling (Dry), <b>Trefethen</b> , Napa	44	11	5.50
2007	Riesling (Dry), <b>Pey-Marin</b> , "The Shell Mound" Marin	46		
2007	Sauvignon Blanc, <b>Pushback</b> , Napa	48		
2006	Gewurztraminer, <b>Gundlach Bundshu</b> , Rhinefarm, Sonoma	50		

		Bottle	Glass	Swirl
2007	Chardonnay, <b>Shanon Ridge</b> , Lake County	32	8	4
2006	Chardonnay, <b>Chalone Vineyard</b> , Estate, Chalone	40	10	5
2007	Chardonnay, <b>Sonoma-Cutrer</b> , Russian River	46		
2007	Chardonnay, <b>B. R. Cohn</b> , Sonoma	44	11	5.50
2005	Chardonnay, <b>Iron Horse</b> , Green Valley	54		
2007	Chardonnay, <b>ZD</b> , California	60		
2007	Chardonnay, <b>Neyers</b> , Carneros	60		
2006	Chardonnay, <b>MacRostie</b> , Wildcat Mountain, Carneros	68		

		Bottle	Glass	Swirl
2006	Merlot, <b>Angeline</b> , Russian River	32	8	4
2006	Pinot Noir, <b>Mark West</b> , California	36	9	4.50
2007	Pinot Noir, <b>Edna Valley Vineyards</b> , San Luis Obispo	44	11	5.50
2007	Merlot, <b>Twenty Rows</b> , Napa	44	11	5.50
2004	Merlot, <b>Peju</b> , Napa	56		
2006	Pinot Noir, <b>Emeritus</b> , Russian River	58		
2006	Pinot Noir, <b>Sojourn</b> , Sonoma	60		
2006	Pinot Noir, <b>Brookside Cellars</b> , Marin County	64		
2003	Merlot, <b>Northstar</b> , Columbia Valley	66		
2006	Pinot Noir, <b>Pey-Marin</b> , "Trois Filles" Marin County	66		
2006	Pinot Noir, <b>Enkidu</b> , Tina Marie, Russian River	68		
2005	Merlot, <b>Shafer</b> , Napa	68		

		Bottle	Glass	Swirl
2006	Cabernet Sauvignon, <b>Ramspeck</b> by Rowland Cellars, Napa	40	11	5.50
2003	Cabernet Sauvignon, <b>Soda Rock</b> , Alexander Valley	44		
2005	Cabernet Sauvignon, <b>Le Vois</b> , Dry Creek	56		
2001	Cabernet Sauvignon, <b>Judd's Hill</b> , Napa	64		
2005	Cabernet Sauvignon, <b>CLIF Bar Family</b> , Kit's Killer Cab, Napa	64		
2005	Cabernet Sauvignon, <b>Ladera</b> , Napa	76		
2004	Cabernet Sauvignon, <b>ZD</b> , Napa	84		
2004	Proprietary Red, <b>Clos du Bois</b> 'Marlstone,' Alexander Valley	84		

2005	Cabernet Sauvignon, <b>Larkmead</b> , Napa	88		
1999	Cabernet Sauvignon, <b>Anderson's Conn Valley</b> , Napa	88		
2004	Cabernet Sauvignon, <b>Cakebread</b> , Napa Valley	90		
2005	Cabernet Sauvignon, <b>Bialla</b> , Napa Valley	96		

		Bottle	Glass	Swirl
<b>BOLD REDS</b>				
2006	Zinfandel, <b>Buehler</b> , Napa Valley	38		
2007	Red Blend, <b>La Fenêtre a Coté</b> , Santa Barbara (Cab/Mlt)	40	10	5
2006	Zinfandel, <b>LeVois</b> , Dry Creek	40	9	4.50
2004	Syrah, <b>CLIF Bar Family</b> , Napa	42		
2005	Zinfandel, <b>Teira</b> , Sonoma Valley	46		
2006	Grenache, <b>Gregory Graham Estate</b> , Red Hills	48		
2005	Red Blend, <b>Pazzo</b> , Bacio Davino Cellars, Napa Valley	52		
2006	Zinfandel, <b>Chateau Montelena</b> , Estate, Napa Valley	60		
2006	Zinfandel, <b>Frank Family</b> , Napa	64		
2004	Zinfandel, <b>Rosenblum</b> , Rockpile Road Vineyard	64		

		Bottle	Glass	Swirl
<b>HALF BOTTLES</b>				
2007	Chardonnay, <b>Edna Valley</b>	15		
2007	Chardonnay, <b>Sonoma Cutrer</b>	24		
2005	Pinot Blanc, <b>Robert Sinskey</b>	26		
2006	Pinot Gris, <b>Clairborne &amp; Churchill</b>	30		
2006	Pinot Noir, <b>MacRostie</b>	34		
2004	Cabernet Sauvignon, <b>St. Supery</b>	36		
2003	Cabernet, <b>St. Clement</b> , Oropas	40		
2005	Cabernet, <b>Shafer</b> 'One Point Five'	62		

# BEER

## DRAFT BEER

Trumer Pils — Berkeley, CA  
 Big Daddy IPA — Speakeasy Brewing, San Francisco, CA  
 Widmer Hefeweizen — Portland, OR  
 Redhook ESB — Woodinville, WA & Portsmouth, NH  
 Firestone Pale 31 (California pale ale) — Paso Robles, CA  
 Tiburon Blonde — Marin Brewing, Larkspur, CA

## BOTTLED BEER

### DOMESTIC

Budweiser, Bud Light, Sam Adams

### IMPORTED

Amstel Light, Bass, Corona, Heineken, Newcastle, Pacifico, Stella Artois, Becks non-alcoholic

### MICROBREWS

Downtown Brown — Lost Coast Brewing, Eureka, CA  
 Great White — Lost Coast Brewing, Eureka, CA  
 Racer 5 IPA — Bear Republic, Healdsburg, CA  
 Anchor Steam — Anchor Steam Brewing, San Francisco, CA  
 Longboard Lager — Kona Brewing, Kona, HI  
 Scrimshaw Pilsner — North Coast Brewing, Ft Bragg, Mendocino, CA

# COCKTAILS

## POMETINI 12.00

Charbay Pomegranate, PAMA, pomegranate juice, Citronge

## B.L.T. 9.00

Bulleit bourbon, fresh lemon, tonic water

## PEPPERMINT KISS MARTINI 9.00

Godiva white chocolate, peppermint schnapps, crème de cacao

## ELDERFLOWER MARTINI 10.00

Ciroc Vodka, St. Germain liquor, orange twist

## BELVEDERE BREEZE 9.00

Smirnoff Citrus Vodka, lemonade & mint, blended

## 3D's GIN FIZZ 8.00

sloe gin, Tanqueray Rangpur gin, fresh lemon, soda water

## SPICED CRANBERRY-TINI 8.00

House-spiced cranberry vodka, amaretto, fresh lemon

## PLATINO COSMO 10.00

Jose Cuervo Platino tequila, Citronge, fresh lime, Cranberry

## BAY BREEZE MARTINI 9.00

Ketel One vodka, splash cranberry, splash pineapple

# BEVERAGES

Coke, Diet Coke, Ginger Ale, Sprite, Lemonade, Iced Tea