



PIED PIPER

BAR & GRILL

Served from 11:30AM - 11:00PM

SMALL PLATES

Soup of the day 8

Pizza of the week 12

Fresh shucked oysters, rice wine mignonette, wasabi cocktail sauce, lemon 12

Artisan cheese plate, sliced breads, honey 11

Fontina and artichoke arancine, lemon aioli 7

Pied Piper caesar salad 14

with new york steak 22

Spicy thai rubbed chicken wings 9

Oysters rockefeller, smoked tomato hollandaise, bacon, spinach 14

Tuna tartare, tomato, wonton chips, avocado, chive crème fraîche 15

Truffle fries, sea salt 7

Lola rosa salad, shaved grana padano, balsamic, extra virgin olive oil 9

Jumbo lump crab cake, crispy micro greens, citrus beurre blanc 17

Steak quesadillas, sour cream, guacamole, salsa 12

Margherita pizza, buffalo mozzarella, tomato, angel farms olive oil 11

Crispy calamari, curried ketchup, mango aioli 12

BIG PLATES

Tempura black cod sandwich, lemon aioli, sweet potato fries 18

Chicken club sandwich, french fries 17

Chicken cobb salad, young greens, point Reyes blue cheese, eggs, tomatoes, green onions, cucumbers, crumbled bacon, lemon vinaigrette 21

Signature Pied Piper prawn salad, cotija cheese, avocado, wonton chips, tomato, indian woman beans, roasted corn, thai dressing 24

Sushi platter, made fresh in Kyo-ya restaurant served Monday - Friday
spicy tuna roll, salmon sushi, yellow tail sushi,
fresh ground wasabi, pickled ginger, soy sauce 17

Cowboy steak, grilled asparagus, big baked potato, sour cream,
green onion, crumbled bacon 42

Vegetarian cavatappi mushroom stroganoff, truffle, sweet onions,
Strauss family crème fraîche 20

Seared salmon, haricot verts, ginger broken rice, lemon butter 28

Seared Sonoma rack of lamb, potato puree, buttered carrots, minted jus 35

Petaluma farms roasted organic chicken breast, garlic mashed potatoes,
buttered asparagus 24

Sirloin burger, apple wood smoked bacon, with or without cheese 18

Executive Chef Jesse Llapitan