



## SNACKS

Marinated Olives 5  
Focaccia 8

## SMALL PLATES

Farmer's Market Salad 15  
figs, hosi pear, ricotta salata, honey dijon vin

Heirloom Tomato Salad 16  
munak ranch tomatoes, pluot, lemon basil

Caesar Salad 15  
lettuce, anchovy, breadcrumb  
ADD 6oz Salmon +9 or 6oz Chicken +7

Burrata Cheese 14.50  
plum tomato, basil, aged balsamic

## PASTA

Spaghetti Ragù 24  
ragù, beef cheek, parmesan

Bucatini Pesto 20  
basil pesto, parmesan, pinenuts, cherry tomatoes

Rigatoni 22  
italian sausage, sage, brown butter

## ENTREE

Petaluma Chicken 29  
braised kale, sunchokes, sundried tomato  
chimichurri

Coulotte Steak 45  
bourdalaise sauce, weiser farm potatoes

Seabass 31  
creamed spinach, lemon caper buerre blanc

Farmer's Market driven menu that will rotate seasonally. Fresh homemade pastas daily. Farms we currently work with:  
weiser farms munak ranch murray farm  
kenter canyon tenerelli orchards coleman family

Hen of the Woods 15  
tarragon breadcrumbs, burnt lemon aioli

Roasted Potatoes 15  
weiser farms potatoes, whipped fontina, scallions

BBQ Wings 16  
homemade ranch, lemon caper, honey

Buffalo Wings 16  
fermented hot sauce, homemade ranch

## PIZZA

Margherita 17  
mozzarella, basil, tomato sauce

Pepperoni 18  
mozzarella, tomato sauce

Spicy Pepperoni 20  
mozzarella, spicy pep, honey, chili flake

BBQ Chicken Pizza 23  
homemade bbq sauce, red onion, cilantro

Italian Sausage 21  
pickled fresno, fontina, tomato sauce

Mushroom Medley 22  
shiitake, maitake, portobello, arugala, fontina

## DESSERTS

Chocolate Cake 10  
Panna Cotta 9

For parties of 6 or more a 20% gratuity will be added to each check.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





## SIGNATURE COCKTAILS 13.50

### G&T

gin, fever tree, cucumber, elderflower

### Pennylane

serrano tequila, passionfruit, lime, agave

### Ye Old Yeller

bourbon rye, demerara, marsschino, angostura

### Keith's Backyard

filipino rum, brandy, pineapple, anise syrup

### Variety

tequila, fever tree grapefruit, strawberry syrup

### Scorpio Season

bourbon, lime, aperol, amaro

## BTG WHITES

### Rose 10 / 45

2018 Centine, Italy

### Rose 10 / 45

2021, The Pale, CA

### Pinot Grigio 13 / 52

2021, St. Margherita, Italy

### Pinot Grigio II / 45

2021, Delle Venezie, Italy

### Sauvignon Blanc II / 45

2018, Marlborough, New Zealand

### Sauvignon Blanc 14 / 60

2021, Hanna, Russian River CA

### Chardonnay 18 / 72

2020, Elouan, Oregon

### Chardonnay 10 / 45

2022, Salmon Creek, CA

### Chardonnay II / 45

2021, Ballard Lane, CA

### Sangiovese 15 / 60

2021, Tenuta La Novella, Tuscany, Italy

### Silvaner 14 / 60

2021, Christ, Weingut Germany

### Prosecco 9 / 35

2022, Mionetto Italy

## MOCKTAILS

### Berry Smash 10

### Lemonade 10

### Coke 5

### Cherry Coke 5

### Sprite 5

## BEER 9

### Stella Artois

### Michelob

### Elysian IPA

### 805 IPA

### Bottled Firestone Ale

### Canned All Day IPA

## BTG REDS

### Pinot Noir 15 / 64

2021, Four Graces, Willamette, Oregon

### Syrah 15 / 64

2020, Marc P'tit Barriot, France

### Merlot 14 / 60

2018, St. Francis, Sonoma, CA

### Chianti 13 / 52

2019, Pasqua, Pondetera, Italy

### Cabernet Franc 14 / 60

2021, Millaire Loupiot Rouge, France

### Cabernet Sauvignon 10/45

2021, Bar Dog, CA

### Barbera 15 / 64

2020, Ruvei, Piedmont, Italy

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## HAPPY HOUR MENU

Daily 4:30 – 6:30pm

### GEMA

BBQ or Buffalo Wings 4pcs 8  
homemade ranch

Beef Tacos 12  
corn tortillas, avocado sauce, pickled cabbage

Garlic Fries 8  
garlic butter, mozzarella, parsley

Loaded Fries 8  
Shredded Beef, Nacho Cheese, Red onion

Caesar Salad 8  
anchovy dressing, tarragon breadcrumbs  
ADD 6oz Salmon +9, 6oz Chicken +7

Signature Cocktails 11

Draft & Canned Beer 7.50

Chardonnay 6.50  
2022, Salmon Creek, Napa, CA

Cabernet Sauvignon 8.50  
2021 Bar Dog, CA