



CELEBRATING OVER 100 YEARS



PROVISIONS

POTATO SALAD | 7

CEASAR SALAD | 7

PASTA SALAD | 8

FRUIT SALAD | 5

SWISS BIRCHER MUESLI | 8.5
oatmeal, shaved almonds and raisins

GERMAN CAKE | 8.5
ask your server for the cake of the day

HUMMUS PLATE | 16
olive oil, olives, celery, carrots, tomatoes pita chips

HAM AND BRIE SANDWICH | 13.5
ham, brie, fig spread, baguette

TUNA MELT | 13
toasted baguette, Swiss Cheese, tuna

TURKEY AND PEPPERJACK SANDWICH | 13.5
Turkey, roasted red pepper and pepper jack cheese with a spicy aioli

GERMAN SAUSAGE | 18
on a sesame bun served with German Sauerkraut and mustard

QUICHE LORRAINE | 8.5
ham, green onion, cheddar

VEGETARIAN QUICHE | 8.5
spinach, mozzarella

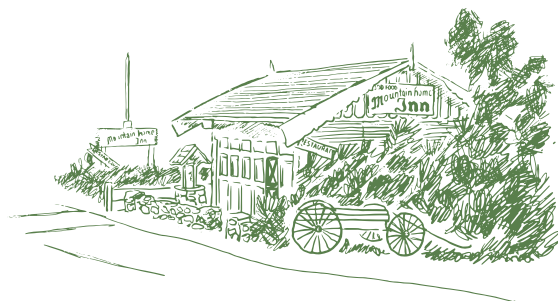
CHARCUTERIE BOARD | 28

TRAIL DUOS

BOOTJACK BRUNCH DUO | 13
Lorraine or Vegetarian quiche and choice of salad
add 2nd slice of Quiche + 7

STEEP RAVINE SANDWICH DUO | 18
Turkey & Pepperjack or Ham & Brie sandwich and choice of salad
add 2nd sandwich + 12

*"On top of the world,
away from it all..."*



BEVERAGES

Pellegrino, one liter 11

Root Beer, Lemonade, Arnold Palmer, Shirley Temple, or Ginger Lemonade 6

Coke, Diet Coke, Sprite, Iced Tea, Grapefruit Juice, Orange Juice 5

Hot Chocolate or Tea Fountain Selection 6

Jeremiah's Pick Drip Coffee 5

Harmless Harvest Coconut Water 6.5



visa & mastercard only

REFRESHMENTS

COCKTAILS — \$14 —

PALOMA

Han Teq Soju, grapefruit, simple syrup,
soda, lime

MARGARITA

Han Teq Soju, lime, Tajin rim

RANCH WATER

Han Teq Soju, club soda, lime

MOSCOW MULE

Petrov, lime, ginger beer

GIMLET

Petrov, lime, club soda

BLOODY MARY

Petrov and house made mix

MOJITO

Petrov, mint, simple syrup, club soda

MIMOSA

choice of juice, Gruet Brut

SUNSET MIMOSA

Gruet Brut, orange juice, and grenadine

BEER

<i>Draft</i>	<i>pint / pitcher</i>
KOLSCH Fort Point, San Francisco	9.5 / 29
AMBER ALE Drakes, San Leandro	9.5 / 29
IPA Bear Republic "Racer 7," Healdsburg	9.5 / 29
SHANDY Kolsch & Sprite	9.5 / 29
MICHELADA	9.5 / 29
Tremor lager, house bloody mix, Tajin rim	
<i>Bottle</i>	<i>btl</i>
PILSNER North Coast "Scrimshaw," Fort Bragg	7.5
BELGIAN WHITE Allagash, Portland, Maine	7.5
SAISON Henhouse, Petaluma	9
<i>Cider</i>	<i>btl</i>
GOLDEN STATE Mighty Dry, Sonoma County	9
<i>Non Alcoholic</i>	<i>btl</i>
KOLSCH Best Day Brewing, Sausalito	7.5
HAZY IPA Best Day Brewing, Sausalito	7.5

WINES

<i>Sparkling</i>	<i>gl / btl</i>
BRUT VARA "Silverhead"	16 / 64
<i>Crisp, refined méthode Champenoise</i>	
BRUT Gruet "DSV"	14 / 56
<i>Apple and lemon zest</i>	
BRUT ROSÉ Gruet "DSV"	16 / 64
<i>Strawberry and cream notes</i>	
<i>Rosé</i>	<i>gl / btl</i>
ROSÉ OF SYRAH Bargetto "Retro," 2023	13 / 52
<i>Santa Cruz Mountains, CA • Juicy, dry, and fruit forward</i>	
ROSÉ OF GRENACHE Skylark "Pink Belly,"	14 / 56
<i>2024 Mendocino County, CA • Bright, elegant and refreshing</i>	
<i>White</i>	<i>gl / btl</i>
PINOT BLANC Skylark "Orsi Vineyard," 2022	16 / 64
<i>Mendocino County, CA • Aromas of lemon, green apple and citrus</i>	
SAUVIGNON BLANC Bodkin, 2024	12 / 48
<i>Lake County, CA • Tropical fruit and mineral lift</i>	
SAUVIGNON BLANC Rombauer, 2023	16 / 64
<i>Napa Valley, CA • Melon, citrus, crisp finish</i>	
CHARDONNAY Bloodroot, 2021	15 / 60
<i>Sonoma County, CA • Citrus, stone fruit, light oak</i>	
<i>Red</i>	<i>gl / btl</i>
PINOT NOIR Alfaro Family Estate, 2024	16 / 64
<i>Santa Cruz Mountains, CA • Balanced and elegant</i>	
PINOT NOIR Morgan "SRH," 2022	15 / 60
<i>Santa Lucia Highlands, CA • Structured, silky, dark berries</i>	
CABERNET SAVIGNON The End Post,	14 / 56
<i>Paso Robles, CA 2021 • Bold fruit and earthy structure</i>	
CABERNET SAVIGNON Scattered Peaks,	17 / 68
<i>Napa, CA 2021 • Bold fruit and earthy structure</i>	

