



Soup and Appetizers

Cream of Mushroom Soup , toasted crouton, scallions	8.75
Salmon Rillettes , Rustic Bakery sel gris crackers	8.95
Wood Fired Chicken Wings , teriyaki glaze, sesame seed, spicy mayo	10.25
Cheese & Crackers with Napa Cakes Pan Forte , Istara P'Tit Basque (Sheep), France Taleggio (Cow) Italy, Cypress Grove, Humboldt Fog (Goat) CA	14.00
Beef Carpaccio , Vietnamese herb salad, chillied peanut, tamarind, wasabi peas pickled fresnos, lime aioli	12.95

Salads

Caesar , romaine, garlic sourdough crouton, parmesan cheese	9.50
<i>Add: Roasted Chicken +5.25 Sautéed Shrimp +6.50</i>	
Asparagus & Smoked Salmon , dill yogurt, radish, caper, arugula, mustard vinaigrette	13.95
Arugula , shaved apple, toasted almonds, Pt. Reyes blue cheese, mustard vinaigrette	10.75
Five Spice Pork Ssam "Wrap" , lettuce cups, chili relish, pickled vegetable, bean sprouts herb salad, lime aioli	14.95
Shrimp Ceviche Tostada , avocado, cara cara, cabbage, chipotle cream, pickled red onion	13.95

Wood Burning Oven

Mushroom Pizza , parm cream, maitake, trumpet, provolone, mozzarella, rosemary, arugula	17.50
Alsatian Pizza , parmesan cream, ham, onion, swiss, mozzarella, provolone	17.50
Fresh Mozzarella Pizza , tomato sauce, basil	15.95
Pepperoni Pizza , tomato sauce, garlic, mozzarella, provolone, oregano	17.50
Armenian 'Lahmajun' Flatbread (Fold-and-Eat) spiced lamb, mustard vinaigrette, romaine cucumber, radish, pickled red onion, mint, harissa yogurt	18.50
Fresh Baked Herb Flatbread , 'evo', rosemary, thyme, oregano	5.95
<i>Add Burrata Cheese + 6.00 Add Duck Liver Mousse +4.95</i>	

Wood Burning Grill and Rotisserie

Grilled KD Beef Burger (1/2 lb) <i>Cooked Medium</i> , wine stewed onions swiss cheese, secret sauce, housemade pickle, french fries	16.50
Banh Mi Sandwich, Choice of Duck or Chicken , pickled vegetables, spicy mayo, jalapeño cucumber, duck liver mousse, toasted roll, sweet potato fries <i>Add Duck Jus +1.50</i>	14.95
Korean Style Short Ribs , soya glaze, mushroom, vegetable & bacon fried rice	19.95
Half Roasted Chicken , peas, carrots, mashed potatoes, peppercorn gravy	21.95

The Kitchen Sink

Chicken 'Pho' Ga , broth, rice noodle, bean sprout, Thai basil, cilantro, jalapeño	14.75
Miso Ramen , grilled pork belly, egg, peas, togarashi braised cabbage, bean sprouts, scallion	16.95
Pasta Primavera , gemelli pasta, crushed sweet peas, asparagus, lemon, parmesan panko breadcrumbs	16.95
Manila Clams , coconut curry, Kaffir lime, toasted bread	15.95
Mushroom Fried Rice Bowl , seasonal vegetables, soyracha	14.95
<i>Add: Roasted Chicken +5.25 Sautéed Shrimp +6.50</i>	

Chef's Specials

Stuffed Piquillo Peppers , Spinach, Feta, Kalamata Olive, Toasted Panko, Arugula Salad	10.95
Soft Shell Crab (Pad Thai) , Chilled Rice Noodles, Cabbage, Pickled Vegetable, Peanuts Bean Sprouts, Sweet & sour Vinaigrette, Lime Aioli	14.50
Grilled Ilano Seco Pork Chop , Mustard Glaze, Sweet Potato Fries, Asian Slaw	28.00
Grilled Whole Fish , Branzino, Lime, Chili Dipping Sauce	24.95
Flourless Chocolate Cake , Espresso Mascarpone, Crushed Almond, Candied Orange Zest	9.50
Vanilla Panna Cotta , Strawberry Compote, Shortbread Cookies	7.50

Kitchen Door will accept up to Four (4) credit cards per table.

An 18% Service Charge will be added to tables of 6 or more

*Due to the drought, water is served only upon request
NO OUTSIDE FOOD & DRINK PLEASE*

**WHITE WINE
From the Bottle**

	Glass	Carafe	Bottle
Sparkling , 'Brut Prestige' Mumm, Napa Valley, California, NV	11.00	NA	37.00
Vermentino Blend , 'Tendu' Matthiasson Family, California 2015 (<i>litre bottle</i>)	8.75	19.50	39.00
Dry Riesling , Crew, North Coast, California 2016	8.75	19.50	30.00
Chardonnay , Monticello Vineyards, Estate Grown, Napa Valley, CA 2014	11.00	24.00	38.00
Insolia , Feudo Principi di Butera, Sicily, Italy 2015	8.50	19.00	28.00

From the TAP

	Glass	Carafe
Viognier , Miner Family, Simpson Vineyard, Madera, California 2013	10.00	22.00
Rôse , Judd's Hill, Napa, CA 2016	9.00	20.00
White Rhone Blend , The Messenger #2 Dunningan Hills, California, MV	8.75	19.50
Sauvignon Blanc , Six Sigma, Lake County, California 2016	8.75	19.50

**RED WINES
From the Bottle**

	Glass	Carafe	Bottle
Cabernet Sauvignon , Buehler Vineyards, Napa Valley, California, 2014	11.50	25.00	39.00
Pinot Noir , Planet Oregon, Soter Vineyards, Oregon 2015	10.00	22.00	34.00
Nero D'Avola , Cusumano, Sicily, Italy 2015	8.50	19.00	29.00
Grenache , Rive Droite, Côtes du Rhône, France 2015	8.75	19.50	29.00

From the TAP

	Glass	Carafe
Bordeaux Blend 'Le Chatelaine' Ackerman Family, Napa Valley, CA 2013	11.50	25.00
Petite Sirah , Vinum, Clarksburg California 2014	8.50	19.00
Zinfandel , Cline, Indian Springs Ranch, Sonoma County, California 2014	9.25	20.50
Sangiovese Blend , 'Il Campo Rosso' Giornata, Paso Robles, California 2015	8.75	19.50

BEER

Lagunitas, 'Lil' Sumpin Sumpin' Ale (abv 7.5%) Petaluma, California from the TAP	6.25
Track 7 'Daylight' Amber Ale (abv 6.25%) Sacramento, California from the TAP	6.25
Barrels & Sons, Pilsner (abv 5.0%) Napa, California from the TAP	6.25
Drake's Brewing Co., India Pale Ale (abv 7.0%) San Leandro, California from the TAP	6.25
Latrobe Brewing Co., 'Rolling Rock' American Lager (abv 4.4%) in a bottle	3.71
Heretic 'Shallow Grave' Porter (abv 7.0%) Fairfield, California in a 22oz bottle	11.00
TO ØI 'Sur Mosaic' Sour Ale (abv 6.0%) Lochristi, Belgium in a 500ml can	12.00
Anchor Brewing Co., Steam Ale (abv 4.9%) San Francisco, California in a bottle	4.75
Schwendl 'Schalchner Weisse' Bavarian Wheat (abv 5.2%) Tacherting, Germany in a 500ml bottle	9.00
Chimay Tripel 'White Label' Trappist Ale (abv 8.0%), Scourmont Abbey, Belgium in a bottle	10.00
Napa Smith, Pilsner (abv 5.0%) Napa, California in a bottle	4.75
Ritterguts, Original Gose, Tart Ale (abv 4.7%) Saxony, Germany in a 500ml bottle	12.00
Anchor Brewing 'Los Gigantes' Mexican Style Lager (abv 4.5%) San Francisco, CA in a can	4.75
Big Sky Brewing, 'Moose Drool' Brown Ale (abv 5.2%) Missoula, Montana in a bottle	4.75
Kona Brewing Co., 'Big Wave' Golden Ale (abv 4.4%) Kona, Hawaii in a bottle	4.50

CIDER

Isastegi, Sidra Natural (abv 6.0%) Gipuzkoa, Spain in a 375ml bottle	13.00
Finnriver, Black Currant & Apple , (abv 6.5%) Olympic Peninsula, Washington in a 500ml bottle	16.00
Viuda de Angelón, Sidra de Pera (abv 5.8%) Nava-Asturias, Spain in a 330ml bottle	9.50
Santa Cruz 'Scrumpy' Organic Cider (abv 6.9%) Felton, California in a 500 ml bottle	14.00

OTHER BEVERAGES & SODAS

Fresh Handmade Lemonade (no refills)	3.95
Bates & Schmitt Organic Apple Juice, 10oz bottle	3.95
Mountain Valley spring water liter bottle	8.00
San Pellegrino sparkling mineral water 500ml bottle	4.00
Ice Tea	3.75
Mexican Coke or Mexican Sprite - Sodas served with ice upon request	3.75
River City Root Beer , Boylan's Diet Cane Cola , Maine Root Ginger Brew	3.75
Coffee , Villanova Blend by Mr. Espresso	3.75
Espresso by Nespresso	3.25
Latte ala Kay or Cappuccino	3.95
Silk Road Teas – Keemun (Black), Dragon Well (Green) or Chamomile	3.25

Our Corkage Fee is

\$12 per 750ml bottle with one corkage waived for every bottle purchased from list.

(707) 226-1560

May 23, 2017