

MENU

BURGERS AND SANDWICHES

- Cheeseburger** Fresh ground chuck with Cheddar on a toasted house-made egg bun **15**
- Veggie Burger** Our amazing house-made recipe with melted Monterey Jack **15**
- Crescent City Fish Sandwich** Cajun seasoned, grilled & dressed all the way **17**
- Prime Rib French Dip** Thinly sliced and piled high on a house-made French roll **19**
- Hickory Burger** Canadian bacon, Cheddar and onion with our hickory sauce **15**

Served with a choice of: French Fries, Coleslaw, Very Wild Rice or Seasonal Vegetable

SALADS AND VEGETABLE PLATE

- Iceberg Wedge & Blue Cheese Salad**
With vine-ripe tomatoes and warm pickled beets **12**
- Grilled Chicken Salad** Julienned jicama, tortilla strips, local greens,
And sliced grilled chicken with honey-lime vinaigrette and peanut sauce **16**
- Sashimi Tuna Salad** Seared rare ahi with mixed greens, avocado,
Mango served with cilantro ginger vinaigrette **19**
- Caesar & Rock Shrimp Salad** Romaine lettuce hearts, crispy rock shrimp, and Reggiano,
With our signature Caesar dressing **15**
- Seasonal Vegetable Plate** Market vegetables selected with care,
Served with a slice of cornbread and a grilled artichoke **16**

ENTREES

- Rotisserie Chicken** Wood-fire roasted in its own juices,
Served with mashed potatoes colcannon **16**
- Butternut and White Cheddar Enchilada** Roasted squash and Swiss chard
Served with Mexico City rice and escabéche (*sunny-side egg optional*) **18**
- Today's Seafood** Selection and preparation change daily,
Served with seasonal vegetable..... **MKT**
- Oak Grilled Salmon** Filleted in-house and grilled over live coals
Served with mashed potatoes and green vegetable of the day..... **24**
- Barbecue Pork Ribs** Slow-cooked until tender with Texas Hill Country BBQ sauce,
Served with coleslaw and French Fries **27**
- Bangers and Mash** Locally made sausages with spicy, deli-style mustard,
Served with mashed potatoes colcannon **17**
- Steak and Enchilada Platter** Wood roasted and sliced American Kobe tri tip,
With butternut squash, cheddar enchilada and escabéche (*sunny-side egg optional*) **27**
- Rutherford Rib-Eye** Hardwood grilled with homemade Worcestershire,
Served with creamed spinach..... **32**
- Roasted Prime Rib** Aged Angus beef roasted on the bone,
Served with mashed potatoes colcannon **31**
- Center-Cut Filet** Allen Brother's Aged Angus beef tenderloin, cut by hand,
Served with mashed potatoes colcannon and green vegetable **34**

Starters...

- Spinach & Artichoke Dip 12
- Dip and Chips 12
- Grilled Jumbo Artichoke 12
- Rosemary Focaccia & Olive Plate ... 3
- Deviled Eggs 5

This & That...

- Iron Skillet Cornbread 6
- Nice Little House Salad..... 7
- Kale Salad w/ Peanut Vinaigrette..... 6
- Á la carte Enchilada 6
- RG Olive Oil *Harvest 2010 (500ml)* .. 20

Non-Alc...

- Castello di Amorosa Grape Juice ... 5
- Saratoga Sparkling 6
- Walnut Grove Still 6
- Henry Weinhard's Root Beer 3
- Bundaberg Ginger Beer 4

Come visit us in San Francisco - *Hillstone Embarcadero* - Located across from Pier 33

No cell phones in the dining room · For Parties of 5 or more we add 18% gratuity

Please notify us of any food allergies

California State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.



REFUEL AT
KELLY'S
Now in Yountville

SPARKLING WINE & CHAMPAGNE

DOMAINE CHANDON <i>Etoile Brut</i> NV 9/42	NICOLAS FEUILLATTE <i>Brut Rosé</i> (Epernay, France) 375ML 30
SCHRAMSBERG <i>Brut Rosé</i> (North Coast) '07 11/48	LA SPINETTA <i>Moscato d'Asti</i> (Italy) '10 32
BILLECART SALMON <i>Brut Réserve</i> (France) NV 12/58	MUMM <i>DVX Brut</i> '01 68

CHARDONNAY

BEAU VIGNE (Russian River) '09 9/32	DUMOL (Russian River) '08 66
ELYSE (Sonoma) '08 11/42	FLORA SPRINGS <i>Barrel Fermented</i> '08 46
FRANK FAMILY '10 12/44	KELLER ESTATE <i>Oro de Plata</i> (Sonoma Coast) '09 44
ROMBAUER (Carneros) '10 15/54	KISTLER <i>Les Noisetiers</i> (Sonoma Coast) '09 58
SHAFER <i>Red Shoulder Ranch</i> (Carneros) '09 16/58	MER SOLEIL <i>Silver</i> (Monterey) '10 (ceramic) 48
BREGGO (Anderson Valley) '10 38	MONTICELLO <i>Estate</i> '10 30
BREWER CLIFTON <i>Mount Carmel</i> (Santa Rita Hills) '09 58	RADIO-COTEAU <i>Savoy</i> (Anderson Valley) '08 68
DARIOUSH '09 56	VINEYARD 7 & 8 <i>Spring Mountain</i> '05 46

SAUVIGNON BLANC

MARIO BAZÁN '09 8/26	GROTH '10 30
ROUND POND <i>Rutherford</i> '10 11/36	LEWIS CELLARS '10 48
SPOTTSWOODE (Napa/Sonoma) '10 14/54	MIRROR '10 36
CAYMUS '05 42	PROVENANCE <i>Rutherford Estate</i> '10 38
DUCKHORN '10 46	RUDD <i>Crossroads</i> '09 38
GHOST BLOCK <i>MorgaenLee Yountville</i> '10 46	SCHOLIUM PROJECT <i>Prince in his Caves</i> '09 48
GRIEVE '09 32	TOWNE '10 30

MORE WHITE WINE

THE FLORA <i>Yountville</i> '10 8/26	ARBE GARBE (Russian River) '10 32
PAVI PINOT GRIGIO '09 8/26	ABRENTE ALBARIÑO (Carneros) '10 26
ST URBANS-HOF <i>Kabinett RIESLING</i> (Germany) '10 9/30	SADDLEBACK PINOT BLANC '09 29
DUMOL <i>Lia VIOGNIER</i> (Russian River) '09 12/44	RELIC <i>Sage</i> (California) '08 42
LASSETER FAMILY <i>Enjoué Rosé</i> (Sonoma) '10 8/26	PRIDE MT. VIOGNIER (Sonoma) '09 42
ADI <i>Rosé</i> (California) '10 28	TERRY HOAGE <i>The Gap</i> (Paso Robles) '09 46
COUNTY LINE <i>Rosé</i> (Anderson Valley) '10 30	SMITH MADRONE RIESLING '10 30

CABERNET SAUVIGNON & CABERNET BLENDS

MOFFETT <i>Willow's Blend</i> '06 9/34	LARKMEAD '08 72
MELANSON '06 11/42	LEVIATHAN (California) '07 68
LAJOTA <i>Howell Mt</i> '04 13/52	LEWIS CELLARS <i>Hillstone</i> '09 98
MI SUEÑO <i>El Llano</i> '08 14/54	MARIS SPILLANE '06 58
VINEYARD 29 <i>Cru</i> '09 15/56	MELKA <i>CJ</i> '09 68
LEWIS CELLARS <i>Mason's</i> '09 16/58	MONTAGNA '07 62
ANDREW GEOFFREY <i>Diamond Mt</i> '06 86	PARALLEL '06 84
ARNS ESTATE '06 68	POEM CELLARS <i>Gentleman Farmer</i> '09 58
CAYMUS '09 78	RAMEY '07 60
CHAPPELLET <i>Signature</i> '08 68	RECKLESS '05 66
DAVID ARTHUR '08 90	RUBICON ESTATE <i>Cask</i> '08 68
EHLERS ESTATE CABERNET FRANC '08 65	ST. SUPÉRY '06 48
FISTICUFFS '08 38	TRINCHERO <i>Cloud's Nest Mt. Veeder</i> '08 84
GHOST BLOCK <i>Estate</i> '08 82	VERAISON '06 68
GOTT 6 '06 56	VINOCE <i>Reserve Mt. Veeder</i> '06 92
J. MOSS <i>Galleron</i> '05 62	VOLKER EISELE '06 56
JACOB FRANKLIN #50 <i>Mon Chou</i> '07 68	VOLUNTEER '09 44
LAIL <i>Blueprint</i> '09 68	WINDOW PANE (CABERNET/PETITE SIRAH) '09 56

MERLOT

WHITEHALL LANE '07 10/38	NICKEL & NICKEL <i>Suscol</i> '07 68
FROG'S LEAP <i>Rutherford</i> '08 11/42	PALAZZO '07 68
DUCKHORN '09 15/56	PALOMA <i>Spring Mt.</i> '07 70
HILL FAMILY '06 42	PARADIGM '07 58
MINER FAMILY <i>Stagecoach</i> '07 56	REGUSCI <i>Stag's Leap District</i> '08 48
NEWTON <i>Unfiltered</i> '07 48	ROBERT FOLEY '08 58

PINOT NOIR

MELVILLE <i>Verna's</i> (Santa Barbara) '10 10/38	MARTINELLI <i>Bella Vigna</i> (Russian River) '09 62
ORETANO (Russian River) '07 11/42	OLIVIA BRION <i>Wild Horse Valley</i> '07 58
ROSSI-WALLACE '10 12/48	PATZ & HALL <i>Chenoweth Ranch</i> (Russian River) '09 68
Z.D. (Carneros) '10 14/52	PELERIN <i>Rosella's</i> (Santa Lucia Highlands) '08 54
ANCIEN <i>Mink</i> (Carneros) '09 62	SEMPER (Sonoma Coast) '09 42
BELLE GLOS <i>Las Alturas</i> (Santa Lucia Highlands) '09 58	SOTER <i>Mineral Springs Ranch</i> (Yamhill, Oregon) '09 68
BOHÈME <i>Taylor Ridge</i> (Sonoma Coast) '08 64	SEA SMOKE <i>Southing</i> (Santa Rita Hills) '09 90
BREWER CLIFTON (Santa Rita Hills) '07 56	SOJOURN <i>Gap's Crown</i> (Sonoma Coast) '09 58
DAVID FAMILY (Santa Lucia Highlands) '07 84	TANTARA <i>La Colline</i> (Arroyo Grande Valley) '08 64
ENROUTE <i>Les Pommiers</i> (Russian River) '09 64	TWOMEY (Anderson Valley) '09 68
KEN WRIGHT <i>Meredith</i> (Willamette, Oregon) '10 68	ZIATA (Carneros) '09 56

SYRAH / SHIRAZ

SCHOOL HOUSE <i>Mescolanza</i> '08 9/34	ILARIA '07 42
EMMOLO <i>South 40 Ranch</i> '06 11/42	SHAFER <i>Relentless</i> '08 78
ASHTON (Sonoma) '04 52	STRAIGHT LINE (Santa Barbara County) '09 34
AUGUST WEST (Russian River) '09 44	STOLPMAN <i>Estate</i> (Santa Ynez) '08 36
GAMBLE <i>Old Vine</i> '07 42	TAJ (Sonoma) '08 34

ZINFANDEL

CLIF FAMILY <i>Gary's Improv</i> '08 9/34	DAVIS FAMILY (Russian River) '08 42
CAYMUS '08 14/52	GIRARD <i>Old Vine</i> '09 32
NICKEL & NICKEL <i>Ponzo</i> (Russian River) '07 15/56	HENDRY <i>Block 28</i> '06 40
BROWN ESTATE '09 46	OUTPOST <i>Howell Mt.</i> '09 64
CAROL SHELTON <i>Wild Thing</i> (Mendocino) '06 36	RAVENSWOOD <i>Dickerson</i> '08 56
CHARLES KRUG <i>St. Helena</i> '08 38	TURLEY <i>Cedarman Howell Mt.</i> '09 58

MORE RED WINE

REMRIDG <i>Redd Rockit</i> (CAB/ZIN/PETITE) '09 12/48	P+S <i>Chryseia</i> (Douro, Portugal) '08 76
VENGE <i>Scout's Honor</i> '09 9/32	CINCO SENTIDOS <i>Grand Reserva</i> (Argentina) '04 54
ALTOCEDRO <i>Reserva MALBEC</i> (Argentina) '08 11/44	EL NIDO <i>Clio</i> (MONASTRELL/CABERNET) (Spain) '08 68
DAVID FULTON PETITE SIRAH '07 66	MAS DE CAN BLAU (Montsant, Spain) '06 62
ALTAMURA SANGIOVESE '06 62	MAS DOIX <i>Salanques</i> (Priorat, Spain) '05 64
MARCHESI DI GRESY <i>Gaiun</i> (Barbaresco, Italy) '00 70	MOLETTIERI <i>Cinque Querce Riserva</i> (Taurasi, Italy) '03 80

We pour a 7 oz. glass of wine • Napa Valley Appellations unless noted

Need more selections? Ask your server for our Reserve List! We have a great Half Bottle List as well! 2.6.12