



**HAPPY HOUR**  
WEEKDAYS 4PM-7PM - BAR & LOUNGE

**Brunch** until 2:30pm

- Smoked Salmon Omelette Mascarpone cheese 14
- Eggs Benedict with sweet potato hash - Traditional 13 - Maine Lobster 18
- Huevos Rancheros black beans, Spanish rice, sour cream, guacamole, flour tortilla 13
- Chesapeake poached eggs, crab cakes, lemon hollandaise sauce, sweet potato hash 15
- Eggs Sausalito poached eggs, avocado, tomato, mushrooms, hollandaise sauce, sweet potato hash 14

**Lunch Starters**

**Cold**

- Organic Mixed Greens cherry tomatoes, cucumber, balsamic vinaigrette 8
- Butter Lettuce Salad apples, candied-cayenne pecans, Point Reyes blue, champagne vinaigrette 10
- Heirloom Beet Salad mixed greens, Humboldt Fog Goat Cheese, red wine vinaigrette 9
- Oysters (daily selection) served with "Hog Wash" 2.25 ea
- Colossal Prawn Cocktail spicy cocktail sauce 15
- Dungeness Crab Cocktail hearts of palm, tomato, avocado, orange-shallot vinaigrette 16
- Seafood Platter oysters, prawns, baby lobster, snow crab claws, mussels 19 for one 34 for two

**Hot**

- Soup of the Day cup 5 bowl 7
- Creamy Clam Chowder garnished with candied bacon cup 6 sourdough bowl 8
- Dungeness Crab Cake cherry tomatoes, orange segments, frisee, chipotle aioli 15
- Fried Calamari chipotle aioli, lemon remoulade, cocktail sauce 13
- Gratinee of Crab, Artichoke & Spinach sourdough toasts 14
- Oysters Alcatraz baked oysters with spinach, asiago & mascarpone (half dozen) 16
- Fresh Steamed Mussels or Clams fresh herbs, white wine, garlic toast 16

**Sandwiches**

- Lunch Combo half sandwich of the day, Caesar salad, cup of soup 17
- Niman Ranch Angus Burger cheddar, apple wood smoked bacon, french fries 14
- Garden Burger grains, mushrooms, mascarpone 13
- Dungeness Crab Melt lemon-pepper brioche, Swiss cheese, avocado, mixed greens 16
- Fresh Fish Tacos pico de gallo, guacamole, sour cream, pickled onions, corn tortillas 13
- Grilled Rocky Chicken Sandwich pasilla cilantro pesto, roasted red pepper, cheddar, ciabatta bread 12
- Grilled Salmon Sandwich sun-dried tomato pesto, avocado, lemon aioli, onion-poppy seed roll 13

**Lunch Mains**

- Grilled Chicken or Bay Shrimp Caesar romaine hearts, garlic croutons, aged parmesan 15
- Dungeness Crab Louis lettuces, avocado, egg, tomato, red onion 21 (add shrimp 23)
- Asian Chicken Salad Napa Cabbages, fried wontons, snap peas, mint, cashews, pickled ginger 14
- Blackened Tilapia Salad mixed greens, dried cranberries, mangos, pecans, mango vinaigrette 15
- Whole Maine Lobster lemon risotto, seasonal vegetables (Market Price)
- Catch of the Day seasonal selection of fresh fish & local vegetables (Market Price)
- Fish & Chips batter-fried fish filets, french fries 18
- Grilled Salmon citrus-carrot crust, lemon-aioli, spinach, cauliflower puree 24
- Petrale Sole roasted potatoes, seasonal vegetables, lemon-caper beurre blanc 22
- Sesame Ahi Tuna seared rare, stir fry vegetables, sesame soy vinaigrette 24
- Seafood Brochette scallops, prawns, salmon, jasmine medley rice 21
- Freshwater Shrimp Scampi linguini, white wine, garlic butter sauce 23
- Horizons Bouillabaisse scallops, prawns, fish, clams, mussels, saffron broth 21
- Roasted Red Pepper stuffed with spinach & potato hash with tomato coulis & Japanese eggplant 15
- Niman Ranch Strip Steak twice baked potato, sautéed mushrooms, red wine sauce 28

**Sides**

- Jasmine Rice ~ 4 Roasted Potatoes ~ 4 French Fries ~ 4
- Twice Baked Potato ~ 6 Sautéed Mushrooms ~ 4 Sautéed Spinach ~ 6
- Garlic Toast ~ 4 Roasted Fennel & Carrots ~ 6

**Cocktails**

- Buena Vista's Famous Irish Coffee**  
Tullamore Dew Irish Whiskey, Peerless Coffee, Fresh Whipped Cream 8
- French Martini**  
Vodka, Chambord, Pineapple juice & Lemon 10
- Sunset Mojito**  
Rum, Mint Leaves, Orange, Splash of Grenadine
- Peach Bellini**  
Champagne, Cipriani's Peach Nectar 9
- Real Ramos Fizz**  
Tanqueray Gin, Sweet Cream, Orange Flower Water, Orange Juice 11
- Kingston Trio Margarita**  
Herradura, Cointreau, Grand Marnier & Fresh Lime & Orange Juice 11
- Horizons Sunrise Martini**  
Amaretto, Coconut Rum, Midori, Pineapple Juice Shaken & Served up 10
- Alcatraz Bloody Mary**  
Vodka & House-made Spicy Bloody Mary Mix 10
- Red Sangria**  
Horizons Homemade Blend 7

**Draft Beer**

Dinghy 5.00 Yacht 7.25

- Gordon Biersch Marzen
- Anchor Steam
- Sierra Nevada Pale
- Fat Tire Amber
- Lagunitas IPA
- Great White Wheat
- Trumer Pilsener
- Stella Artois
- Marin Brewing Breakout Stout

**Bottled Beer**

- Budweiser 5.00
- Coors Light 5.00
- Amstel Light 5.25
- Corona 5.25
- Corona Light 5.25
- Heineken (Holland) 5.75
- Becks (non-alcoholic) 4.75
- Black Butte Porter (Oregon) 5.75
- Racer 5 IPA (Healdsburg) 5.75

**Beverages**

- Fresh Brewed Iced Tea 3.25
- Peerless Organic Coffee 2.75
- Voss Artisan Water (Sparkling & Still)
- Large 7.75 Small 3.95
- Fresh Squeezed Orange Juice 4.95
- Housemade Lemonade 3.25
- Flavored Lemonade 4.25
- Republic of Tea Bottled Teas 4.75  
(Mango, Blackberry, Decaf Peach, Ginger Peach, Raspberry Quince, Pomegranate Green Tea)

**18% added for parties of 6 or more**

*Eating raw or undercooked meat & seafood may increase the risk of food borne illness.*

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*\* We are proud to serve humanely raised, all-natural Niman Ranch meats*