



The Sea Grill

BY THE GLASS

White and Rosé

HUSCH CHARDONNAY, MENDOCINO COUNTY	8.5
MER SOLEIL CHARDONNAY, SANTA LUCIA HIGHLANDS	10.5
TURNBULL ESTATE SAUVIGNON BLANC, OAKVILLE	10
DRY ROSÉ OF THE MOMENT- ASK YOUR SERVER FOR DETAILS	9
BERINGER WHITE ZINFANDEL, CALIFORNIA	6.5

Red

SHANNON RIDGE CABERNET SAUVIGNON, LAKE COUNTY	9.5
SAINTSBURY PINOT NOIR, CARNEROS	11.5
HENDRY HRW ZINFANDEL, NAPA VALLEY	10.5
SASSOREGALE SANGIOVESE, MAREMMA TOSCANA	9.5
TRINITY RIVER VINEYARDS * BORDEAUX BLEND, HUMBOLDT COUNTY (ORGANIC)	10.5

House Wine on Tap

8 GLASS/18 HALF CARAFE/26 FULL CARAFE

NEBOA ALBARIÑO, SPAIN

SKYLARK RED BLEND, MENDOCINO

Sparkling

ROEDERER ESTATE BRUT, ANDERSON VALLEY (GLASS) -- CANELLA BRUT ROSÉ -- CANELLA PROSECCO (SPLITS) 11.5

BY THE BOTTLE

Sparkling

DOM PÉRIGNON 2009 BRUT CHAMPAGNE, EPERNAY	275
MOËT IMPERIAL NV BRUT CHAMPAGNE, EPERNAY	75
ROEDERER ESTATE 2012 L'ERMITAGE BRUT	66

ROEDERER ESTATE MV BRUT, ANDERSON VALLEY	11.5/45
CANELLA N/V BRUT ROSE, ITALY (SPLIT)	11.5
CANELLA N/V PROSECCO, ITALY (SPLIT)	11.5

Chardonnay

KISTLER 2018 "LES NOISETIERS" SONOMA COAST	80
ROMBAUER 2018 CARNEROS	68
2018 HALF BOTTLE	38
GRGICH HILLS 2016 NAPA ESTATE (ORGANIC)	64
2017 HALF BOTTLE	36
NAVARRO 2016 PREMIERE RESERVE, ANDERSON VALLEY	45
FERRARI CARANO 2016 RESERVE, SONOMA	40
MER SOLEIL 2017 SANTA LUCIA HIGHLANDS	10.5/40
TRINITY RIVER * 2018 (UNOAKED) WILLOW CREEK	32
HUSCH 2018 MENDOCINO COUNTY	8.5/32

Cabernet Sauvignon

DOMINUS 2015 NAPA VALLEY (VERY LIMITED AVAIL.)	350
CAYMUS 2015 SPECIAL SELECTION	250
CAYMUS 2017 NAPA VALLEY	130
PESTONI FAMILY 2015 HOWELL MTN. ESTATE	110
JORDAN 2015 SONOMA COUNTY	98
TURNBULL 2017 ESTATE, NAPA VALLEY	60
FIELDBROOK * 2015 REDWOOD VALLEY	44
TRINITY RIVER VINEYARDS * 2016 BLACK BEAR BORDEAUX BLEND, HUMBOLDT (ORGANIC)	10.5/40
BUCK SHACK 2018 LAKE CO. (BOURBON BARREL AGED)	42

Sauvignon Blanc

MAISON FOUCHER LE MONT 2019 SANCERRE, FRANCE	45
PESTONI FAMILY 2018 ESTATE, NAPA VALLEY	38
TURNBULL 2019 OAKVILLE, ESTATE, NAPA VALLEY	10/38
FERRARI CARANO 2018 FUME BLANC, SONOMA COUNTY	31

Pinot Noir

BELLE GLOS 2017 (CLARK & TELEPHONE) SANTA BARBARA	76
TERRACENA * 2014 WILEY VINEYARD ANDERSON VALLEY	60
NAVARRO 2015 (ANCIENT METHOD) ANDERSON VALLEY	56
SAINTSBURY 2017 CARNEROS	44

Other Whites

DOM VIEUX LAZARET 2017 CHATEAUNEUF-DU-PAPE BLANC, FRANCE	65
SANTA MARGARITA 2017 PINOT GRIGIO, ITALY	44
2016 HALF BOTTLE	24
TOULOUSE 2018 PINOT GRIS, ANDERSON VALLEY	42
PLEIADES 2018 WHITE BLEND	38
OLD GROWTH 2019 VERMENTINO, AMADOR	38
TRIMBACH 2017 RIESLING, ALSACE-FRANCE	9.5/36
DRY CREEK VINEYARDS 2018 CHENIN BLANC CLARKSBURG	28
LANGE TWINS 2018 (ESTATE) MOSCATO	26

Other Reds

DOMAINE DE CHRISTIA 2015 CHATEAUNEUF DU PAPE	78
PESTONI FAMILY 2017 ESTATE SANGIOVESE	65
ROBER BIALE 2018 ZIN. BLACK CHICKEN, NAPA	50
RAYMOND VINEYARDS 2015 RESERVE MERLOT, NAPA	48
FROG'S LEAP 2017 ZINFANDEL, NAPA VALLEY	48
SEAN THACKRY PLEIADES XXVI (2018) RED BLEND	45
MURPHY GOODE 2014 LIAR'S DICE ZINFANDEL	44
HENDRY HRW 2017 ZINFANDEL, NAPA VALLEY	10.5/40
OLD GROWTH CELLARS * 2017 ZINFANDEL, AMADOR	40
OLD GROWTH * 2016 PETITE SIRAH, CLARKSBURG	40
SASSOREGALE 2016 SANGIOVESE, TOSCANA	9.5/36

Dry Rosé & White Zin

DRY ROSÉ OF THE MOMENT, ASK YOUR SERVER FOR DETAILS	9/34
BERINGER N/V WHITE ZINFANDEL, CALIFORNIA	6.5/24

SIGNATURE COCKTAILS

SMOKY GENTLEMAN

MEZCAL, TEQUILA, FRESH MIXED CITRUS,
AGAVE NECTAR; SHAKEN, SERVED IN A COPPER COUPE

11

MILANO MANHATTAN

BULLEIT BOURBON, MARTELLETTI ITALIAN VERMOUTH,
COINTREAU, DASH OF BITTERS; SHAKEN

11

MONACO MARGARITA

ESPOLON SILVER TEQUILA, PAVAN LIQUEUR, RUBY RED
GRAPEFRUIT JUICE, FRESH LIME; OVER ICE

10.5

MEDITERRANEAN MARTINI

KETTLE ONE VODKA, POMEGRANATE JUICE,
COINTREAU, FRESH LIME; SHAKEN

11

LAZY RIVER

MALIBU AND BACARDI LIMÓN RUM, LUCKY FALERNUM,
RUBY RED GRAPEFRUIT, FRESH LIME; OVER ICE

10

BELLE OF THE BAHAMAS

FLOR DE CAÑA RUM, GINGER SIMPLE SYRUP
FRESH LIME; SHAKEN, SERVED IN A COPPER COUPE

11

DAISY'S SWEET HEAT

FUGU HABAÑERO VODKA, STRAWBERRY PURÉE,
FRESH LIME, AGAVE; SHAKEN WITH A SUGAR RIM

10.5

THE DREAMER

ROSÉ VODKA, HIBISCUS ELIXER, FRESH CITRUS, CHERRY
BITTERS; SHAKEN, TOPPED WITH CHAMPAGNE, SUGAR RIM

11

CHAMPAGNE COCKTAILS

HOUSE APERITIF BELLINI: ROEDERER BRUT, CREME DE PECHE, DASH OF BITTERS

KIR ROYALE: ROEDERER BRUT, CREME DE CASSIS

12

DRAUGHT BEER

SEISMIC BREW CO. MEGATHRUST I.P.A. <i>SONOMA</i>	4.5/6	OLD RASPUTIN STOUT <i>FORT BRACC</i>	4.5/6
REDWOOD CURTAIN I.G.A. <i>ARCATA</i> *	4.5/6	BOONT AMBER ALE <i>ANDERSON VALLEY BREWERY</i>	4.5/6
STEELHEAD EX. PALE ALE * <i>MAD RIVER BREWERY</i>	4.5/6	GREAT WHITE <i>LOST COAST BREWERY</i> *	4.5/6
TANGERINE WHEAT <i>LOST COAST BREWERY</i> *	4.5/6	HAZY LITTLE THING I.P.A. <i>SIERRA NEVADA</i>	4.5/6
HUMBOLDT CIDER CO. <i>SEASONAL VARIETY</i>	5.5/7	EEL RIVER ORGANIC I.P.A. <i>FORTUNA</i> *	4.5/6

PREMIUM POURS

Single Malt

MACALLAN <i>18 YEAR</i>	38
LACAVULIN <i>16 YEAR</i>	20
OBAN <i>14 YEAR</i>	16
MACALLAN <i>12 YEAR</i>	14
GLENLIVET <i>12 YEAR</i>	13
LAPHROAIG <i>10 YEAR</i>	12
GLENFIDDICH <i>12 YEAR</i>	12

Bourbon & Rye

WHISTLE PIG RYE <i>10 YEAR</i>	17
BLANTON'S <i>SINGLE BARREL</i>	12
HIGH WEST DOUBLE RYE	10
LOST REPUBLIC (<i>HELADSBURG</i>)	10
KNOB CREEK <i>9 YEAR</i>	10

Craft Vodka

BELVEDERE (<i>GRAIN</i>)	10
CHOPIN (<i>POTATO</i>)	10
BLUE LAKE * (<i>GRAIN</i>)	8.5

Premium Rum

ZAFRA (<i>MASTER RESERVE</i>) <i>21 YEAR</i>	16
DIPLOMATICO (<i>RESERVA EXCLUSIVO</i>)	10
FLOR DE CAÑA <i>4 YEAR</i>	10

Tequila

DON JULIO <i>1942 AÑEJO</i>	24
CLASE AZUL <i>REPOSADO</i>	18
MILAGRO <i>REPOSADO ESPECIAL</i>	13
DON JULIO <i>AÑEJO</i>	13
HERRADURA <i>AÑEJO</i>	12
CORRALEJO <i>REPOSADO</i>	10
PATRON <i>SILVER</i>	10
AZUÑIA <i>BLANCO (ORGANIC)</i>	9.5
ESPOLON <i>SILVER</i>	8.5

Craft Gin

NOLET'S (<i>DRY</i>)	12
UNCLE VAL'S <i>BOTANICAL</i>	10
FARMER'S <i>BOTANICAL (ORGANIC)</i>	10
LITTLE RIVER *	9

Cognac, Armagnac & Brandy

REMY <i>X.O.</i>	26
HENNESSEY <i>V.S.O.P.</i>	12
GERMAIN ROBIN <i>FINE ALAMBIC BRANDY</i>	12
COURVOISIER <i>V.S.</i>	11
CLEAR CREEK <i>EAU DE VIE DE POIRE</i>	9
B&B <i>BRANDY AND BENEDICTINE</i>	9

KEITH SELBY AND HOLLY BLACKWOOD OPENED THE SEA GRILL IN 1988. HOUSED IN AN 1876

ITALIANTE VICTORIAN BUILDING WITH A COLORFUL PAST, OUR GOAL IS TO PROVIDE THE FINEST SEAFOOD FROM NEAR AND FAR IN A FUN, FRIENDLY ATMOSPHERE. VISIT OUR ANTIQUE SANTA DOMINGO MAHOGANY BAR THAT TRAVELED AROUND THE HORN IN THE 19TH CENTURY.