

Cloud 9

ALA BOARD

Each board serves two people

CHEESE BOARD

\$14.00

Includes cheddar, Monterey jack, Swiss, havarti, gouda, brie, mozzarella, olives, crackers, pretzels, bread, butter, olive oil and balsamic vinegar. Serves 2

CHARCUTERIE BOARD

\$20.00

Provolone, white cheddar, goat cheese, mozzarella, salami, ham, prosciutto, almonds, olives, grapes, dried cranberries, golden raisins, crackers, bread, and apricot bacon jam.

VEGGIE BOARD

\$12.00

Cherry tomatoes, baby carrots, cucumber, celery, balsamic mushrooms, artichoke hearts, Spanish & kalamata olives, pickles, mozzarella, hummus and creamy ranch dip.

FRUIT BOARD

\$14.00

Grapes, apples, pears, pineapple, strawberries, blueberries, raspberries, dried cranberries, dried dates, dried mango, peanut butter pretzels, Nutella and honey for dipping.

SOUTH OF THE BORDER BOARD

\$18.00

Tortilla chips, jalapeño habanero cheddar, spicy mangos, pepperoncinis, Rogelio's famous red roasted salsa, mango salsa, guacamole and fresh ceviche.



Cloud 9

FEELIN' HOT, HOT, HOT!

Appetizers from the restaurant downstairs

BRUNO'S WINGS

\$12.00

Choose either English wings infused with sea salt & vinegar or spicy buffalo wings.

NAUGHTY FRIES

\$12.00

Seasoned wedge potatoes with cheddar and jack cheese, grilled onions & jalapeños with our secret naughty sauce. Add bacon \$2

FEISTY TOTS

\$15.00

Tator tots with jack and cheddar cheese, honey mustard pulled pork, pico de gallo, bourbon bacon jam, and grilled jalapeños with sour cream.

STICKS

\$11.00

Choose deep-fried pickles or zucchini with ranch, mozzarella with warm marinara or calamari with cocktail or tarter sauce.

MAC 'N CHEESE SKINS

\$14.00

Potato skins with mac 'n cheese, topped with bacon and green onions. Served with sour cream.

SLIDERS

\$11.00

Choose three of our tender marinated tri-tip sliders with avocado garlic aioli guacamole or three of our pulled pork sliders topped with coleslaw.



WINE BY THE BOTTLE

MER SOLEIL SANTA LUCIA HIGHLANDS RESERVE CHARDONNAY 2019 \$43.00

Golden-hued in color, this wine opens up with opulent fruit aromas of pineapple, peach, citrus notes and banana. The expression in the mouth is soft, round and elegant with flavors of lemon zest, apple pie, vanilla bean and buttered toast. It has a rich and luscious mouth-feel with bright acidity on the finish.

CUVAISON LOS CARNEROS ESTATE SAUVIGNON BLANC 2018 \$43.00

100% Sauvignon Blanc from Cuvaision's estate in the Los Carneros region. Unoaked with great freshness and complex notes of kiwi fruit, lemon verbena, and gooseberry.

OUTERBOUND RUSSIAN RIVER VALLEY PINOT NOIR 2018 \$48.00

opens with layered aromas of ripe raspberry, pomegranate and blackberry fruits on the nose, with flavors of vanilla bean and Herbes-de-Provence carried through the wine's sleek tannic finish.

AUSTIN PASO ROBLES BARREL 19 CABERNET SAUVIGNON \$45.00

Expresses aromas of fresh black currants and cherries accompanied by subtle smoky notes and dried spices. On the palate, this lavish powerful wine is layered with juicy blackberry, ripe cherry, vanilla bean and brown butter. It's full-bodied and rich, balanced by a touch of bright acidity and firm polished tannins.

ARINZANO VINO DE PAGO HACIENDA DE ARINZANO TEMPRANILLO \$34.00

The denomination of "Vino de Pago" is the highest category that can be obtained for a wine in Spain, superior to the Qualified Origin Denomination. Complex and intense fresh fruit aromas, such as cherries and strawberries. Pastry cream, mint, spices and cinnamon notes stand out. Intense with great expression, volume, persistence and balance. Sweet and ripe tannins that provide freshness and give way to a silky and elegant finish.



ST. FRANCIS SONOMA COUNTY OLD VINES ZINFANDEL 2018

\$36.00

A vibrant blend of old vine fruit, this aromatic wine offers layers and layers of rich, fruit flavors and spice. Juicy raspberry, blackberry preserves, and a touch of dried cranberry are balanced with spicy notes of cinnamon and black pepper that merge with a lengthy finish.

JCB NO 21 CREMANT DE BOURGOGNE FRENCH SPARKLING

\$43.00

A fresh, fruity nose with almond and white flower aromas. A full, generous mouth, lovely harmony between freshness and fruit. Each JCB wine is known by a number. And each number has deep significance for Jean-Charles Boisset, the collection's creator and namesake. Jean-Charles' philosophy of wine has been profoundly shaped by the wine region where he was born and raised.

WINE BY THE GLASS

CRUSHER CHARDONNAY	\$7.50
J LOHR CHARDONNAY	\$7.75
DISTRICT 7 PINOT NOIR	\$8.00
DELOACH RUSSIAN RIVER PINOT NOIR	\$10.00
JOEL GOTT PINOT GRIGIO	\$8.00
FLINT & STEEL SAUVIGNON BLANC	\$8.00
BONTERRA ROSE	\$8.00
J LOHR CABERNET	\$7.75
ROBERT HALL CABERNET	\$10.00
ST FRANCIS SONOMA COUNTY MERLOT	\$8.00
OPERA PRIMA BRUT	\$7.00
CAPOSALDO PROSECCO	\$10.00
FONSECA BIN 27 RESERVE RUBY PORT	\$12.00



BEER

UNCLE DAVE'S \$8.00

West-Coast IPA ABV 6.5% • IBUs 68

SHIMMER PILS \$8.00

German-style pilsner ABV 5.3% • IBUs 31

SCENIC STOUT \$8.00

Strong oatmeal stout ABV 7% • IBUs 50

FOGGY FOREST \$8.00

Double IPA ABV 8% • IBUs 70

JUGO NUEVO \$8.00

Hazy IPA w/citra, mosaic, azacca
ABV 5.6% • IBUs 46

OH BLACK LAGER \$8.00

Dark lager ABV 4.7% • IBUs 30

FLIGHT \$15.00

PITCHER \$20.00

CIDER

GOLDEN STATE CIDER \$7.00

PITCHER \$20.00

SANGRIA

WHITE SANGRIA GLASS \$5.00

WHITE SANGRIA CARAF \$20.00

RED SANGRIA GLASS \$6.00

RED SANGRIA CARAF \$24.00

FROZEN MARGARITAS

REGULAR \$8.00

MANGO \$8.00



NON-ALCOHOLIC CRAFT COCKTAILS

Created by a team of world-class bartenders, herbalists, and food scientists. Organic & Fair Trade. Handmade in Small Batches. No Sugar Added.
Styles: Bright, Spicy, Smokey, Tart.

CURIOUS ELIXIR #1

\$10.00

An ode to the classic Negroni. A complex, smooth, dry, bitter. It uses a unique superfood and adaptogen blend to help you unwind, including gentian and rhodiola.

CURIOUS ELIXIR #2

\$10.00

is the spicy lovechild of the pineapple margarita and the Dark & Stormy. A playful caper between the energizing effects of citrus, peppers, and ginger and the ancient Mayan herb damiana, it mellows you out while your taste buds tap dance.

CURIOUS ELIXIR #3

\$10.00

Inspired by modern cocktail classics like the Cucumber Collins and the French 75 — boosted with the power of ashwagandha, a plant used in Ayurvedic practice for over 5,000 years to both please your palate and help you unwind.

CURIOUS ELIXIR #4

\$10.00

A spin on classic Italian aperitifs like the Aperol Spritz. This elixir infuses the exotic citrus of blood orange and green mandarin, the light fizz of non-alcoholic prosecco, and the cooling power of American ginseng, turmeric, and holy basil (tulsi) to help you unwind.

CURIOUS ELIXIR #5

\$10.00

A smoked cherry chocolate old fashioned is the most complex and luxurious booze-free cocktail yet. Dark cherry's richness gives way to smoke and American oak, then finally dark chocolate and a gentle burn linger like our favorite stirred whiskey drinks with no refined sugar and zero alcohol.

DESSERT

Ask your server about our weekly special!

