

EST. 1877

WILLIAM TELL HOUSE

Raw Bar

Local Oysters Tomales Bay Oyster Co.	\$22/6 \$36/12
Baked Oysters Fresno chili, butter, bacon, cotija	\$24/6
Ahi Poke Red onion, cucumber, avocado, ponzu dressing, chips	\$20

Small Plates

Fried Green Tomatoes Corn salsa, sweet pepper aioli	\$14
Tequila Shrimp Fresno chili, cilantro, red onion, chili butter	\$22
Tri Tip Sliders BBQ sauce, coleslaw, brioche	\$21
Tempura Yams Roasted pepper aioli, ponzu	\$16

House Specialties

Seafood Chowder Applewood smoked bacon, Bolinas rock cod, shrimp, mussels, clams	\$14/\$23
Stemple Creek Burger White cheddar, pickled onion, caramelized onion aioli	\$18 Fries \$4 Avocado \$2 Bacon \$3

Land & Sea Entrees

Catch of the Day Fish Taco Beer battered, piquillo pepper sauce, spicy avocado slaw, cotija cheese, lime	\$18/three
Fish and Chips Local catch, beer batter, malt vinegar	\$26
Grilled Chicken Caesar Croutons, Parmigiano Reggiano, romaine lettuce	\$12/\$21
Grilled Tri Tip Chimichurri sauce, grilled yellow squash	\$25

Sandwiches

Sushi Sammy Seared ahi, sweet soy slaw, avocado, cucumber, Dynamite sauce, brioche	\$23
Grilled Chicken Club Mary's Organic Chicken, bacon jam, butter lettuce, tomato, pepper jack, avocado, honey mustard sauce	\$21
Crispy Fish Sando Local Cod, beer batter, avocado, cilantro aioli, coleslaw, brioche	\$20
Pulled Pork Sando Apple wood smoked, homemade bbq sauce, coleslaw	\$20

Sides

Grilled Street Corn Lime aioli, cotija cheese, Tajin	\$8
Hand Cut Kennebec Fries	\$6
Garlic Parmesan Fries	\$7
Side Arugula Salad Shaved parmesan, lemon vinaigrette	\$7

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Beer & Cider

Draft - ask server for offering

Pale Ale	\$8
Lager	\$8
IPA	\$8
Kolsch	\$8
Double IPA	\$8
Cider	\$8
Dark Beer	\$8

Wine by the Glass

White – Crisp and minerally LIWA, Sauvignon Blanc, Dry Creek Valley, CA	\$12 / \$44
White – Round and buttery La Follette, Chardonnay, North Coast, CA	\$13 / \$49
Red – Light and bright La Follette, Pinot Noir, Sonoma Coast, CA	\$13 / \$48
Red – Jammy and big Hobo, Cabernet Sauvignon, Alexander Valley, CA	\$14 / \$53
Rose – Fresh and fruity Ameztoi, Rose, Sonoma, CA	\$13 / \$49
Sparkling Rose Ultraviolet Rose, CA	\$11 / \$42
Sparkling Vins El Cep, Kila Cava Brut, Spain	\$11 / \$42

Cocktails

Feeling Festive Mezcal, Cynar, cinnamon, grapefruit, lime	\$14
Bird's the Word Tequila, Aperol, pineapple gum, lime, FloraLune smoked s&p bitters	\$14
Second Arrow Rye whiskey, Laird's Apple Jack, clove, Angostura bitters	\$14
So Extra Blood orange vodka, Caperitif, pomegranate, sage, sparkling wine	\$14
Basic Bee Gin, allspice dram, honey, lemon, King Floyd's cardamom bitters	\$14
Bloody Mary Your choice of mezcal or vodka, WTH bloody mix	\$14

Kids

Cheese Quesadilla	\$8	Mac and Cheese	\$8
Fish and Chips	\$15		

For parties of 8 or more there will be an 18% gratuity applied to the check.