

starters

- CHEESY LOAF 18** 

local sourdough | mozz | chives
herb garlic butter | balsamic | evoo
- BRUSSELS + SHISHITO 16**  

balsamic glaze | charred red onion aioli
- LITTLENECK CLAMS 20**

white wine herb butter | focaccia toast
- SEASONAL HUMMUS 17** 

marinated artichoke | roasted peppers
olives | celery | carrot | toasted naan
- CHICKEN WINGS 15** 

choice of bbq | pickle back dry rub
buffalo | honey shoyu glaze
celery | carrots
- SEARED AHI* 22**

napa slaw | spicy soy | pickled ginger
- SOUP OF THE DAY 10**

salads add chicken +8 | steak*, salmon* or shrimp +14

- SPRING FARM 20**  

arugula | grilled asparagus | heirloom tomato | pea shoots | shaved vegetables | champagne vin
- SAWYER HOUSE CAESAR* 15**

baby romaine | house focaccia croutons | grana padano | sawyer house caesar dressing
- BACON + BLUE WEDGE 15** 

baby iceberg | bacon | cherry tomato | pickled onion | point reyes bleu dressing
- SAWYER HOUSE 11**  

mixed greens | radish | heirloom tomato | house focaccia croutons | choice of dressing

handhelds choice of fries | fresh fruit | house slaw | side salad

- NASHVILLE HONEY HOT BIRD 23**

crispy chicken breast | pickles | coleslaw, nashville hot sauce | brioche bun
- PRIME RIB FRENCH DIP 26**

shaved prime rib | au jus | toasted baguette | horseradish cream
- SAWYER BURGER* 25**

100 % wagyu beef | white cheddar | applewood smoked bacon | lettuce | tomato | sherry onions
charred red onion aioli | brioche bun
- GRILLED BALSAMIC PORTABELLO 20** 

arugula | tomato | charred red onion aioli | brioche bun

pizza gluten free cauliflower crust +5

- ITALIAN 25**

sweet fennel sausage | ezzo pepperoni | roasted peppers | provolone | grated parm | garlic tomato sauce
- GOAT CHEESE + WILD MUSHROOM 23** 

spinach | garlic confit | fresh herbs | garlic olive oil
- MARGHERITA 22** 

heirloom tomato | fresh basil | fresh mozz | olive oil | garlic tomato sauce
- EZZO PEPPERONI 22**

mozz | garlic tomato sauce

from the sea

- DIVER SCALLOPS 44**

herb chimichurri | rainbow quinoa | wilted baby spinach
- BLACK & BLUE HALIBUT FILET* 40**

cajun dusted | point reyes bleu butter | sherry onions | fingerling potatoes
- NEW ZEALAND KING SALMON* 40**

spring berry gastrique | crispy brussels | house mash
- CHEF'S CHOICE SIMPLY GRILLED FISH* MKT**

chef's corner

BERKSHIRE PORK CHOP 36 

apple chutney | house mash | seasonal veg

ELEVATED STROGANOFF* 34

sliced filet mignon | wild mushroom demi cream | seared cippolini onion

HERITAGE BONELESS HALF FRIED CHICKEN 36

house mash | seasonal veg | hatch chile gravy

PRIME CUT OF THE WEEK* MKT 

house mash | seasonal veg | maître d' butter

TRUFFLED CAULIFLOWER 30  

oven roasted cauliflower | rainbow quinoa | crispy baby arugula

kids 16 ages 12 and under

- SMASH BURGER***

choice of french fries or fruit
- CHICKEN TENDERS**

choice of french fries or fruit
- PASTA** 

choice of butter or marinara | french fries or fruit
- CHEESE PIZZA** 

the sawyer

SCHAFER'S MILL

 **VEGETARIAN**  **VEGAN**  **GLUTEN FREE**

Please note, an automatic gratuity of 20% is added to parties of 6 or more. A \$35 corkage fee will be applied to all outside bottles of wine.

*Items may be served raw or undercooked. Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. While we offer gluten free items, we are not a gluten free kitchen. Please notify your server of any allergies you may have.

the sawyer

SCHAFER'S MILL

sweets

- APPLE PIE STREUSEL 12
- RED VELVET COOKIE SKILLET 12  vanilla ice cream
- CHOCOLATE LAVA CAKE 12  fresh berries
- SEASONAL FRUIT COBBLER 12
- SEASONAL SORBET + GELATO 10  ask your server for today's flavor
gluten free vanilla wafer

hand crafted cocktails

- TOASTED PECAN OLD FASHIONED 18
house barrel aged | pecan infused tin cup bourbon
guinness simple syrup | orange bitters
- SMOKED MANHATTAN 15
la luna mezcal | tin cup rye whiskey | sweet vermouth
angostura bitters | orange bitters
- FIRESIDE FIZZ 16
house infused apple cinnamon old forrester bourbon
cinnamon syrup | lemon juice | ginger beer
- NY WHISKEY SOUR 18
old forester bourbon | house cinnamon sour
ruby red port topper | cherry cold foam
- BOTANICAL BLOOM 17
gray whale gin | house hibiscus cucumber syrup
lemon juice | rosé | soda water
- LAVENDER LEMON DROP 16
tito's vodka | house lavender syrup | triple sec
lemon juice
- LYCHEE MARTINI 17
chopin vodka | giffard's lych-li | dry vermouth

on the rocks

- PEAR NEGRONI 16
pear infused botanist gin | house citrus pear syrup
dry vermouth
- RASPBERRY BASIL MULE 16
tin cup bourbon | house raspberry basil syrup
lime juice | ginger beer
- SIZZLIN BLOOD ORANGE MARGARITA 17
house infused habanero tequila | lime juice
agave nectar | blood orange purée
- SUNSET ZEST 15
house barrel aged tequila | aperol | lime juice
simple syrup | fresh orange zest

happy hour WED-THU 4-6pm | FRI-SUN 2-5pm

- FEELING HUNGRY? \$3 off all starters
- QUENCH YOUR THIRST
craft beer 16oz 7 | house wine 7 | well cocktails 8
toasted pecan old fashioned 13

wine

G | T | B

HOUSE SELECTION

- red or white 11 | 14 | 38
- rosé 10 | 13 | 38

SPARKLING

- juve & camps, cava gran reserva brut nature 9 | 54
- avissi, prosecco 8 | 46
- charles le bel, inspiration 1818 brut 65

SAUVIGNON BLANC

- saint clair, marlborough 12 | 15 | 47
- atmosphere, sancerre, val de loire 13 | 16 | 49
- epps, towne vineyard, napa valley 14 | 17 | 54
- clos du val, napa valley 15 | 18 | 58

CHARDONNAY

- albert bichot, chardonnay, macon villages 14 | 17 | 55
- gundlach bundschu, chardonnay, sonoma coast 15 | 18 | 58
- patz & hall, dutton ranch, chardonnay, russian river valley 16 | 19 | 61
- rombauer, carneros 21 | 24 | 78

PINOT NOIR

- ammunition, sonoma county 13 | 16 | 51
- walt, la brisa, sonoma coast 17 | 22 | 66
- ken wright, "carter vineyard", willamette valley 23 | 27 | 94

CABERNET SAUVIGNON

- tooth and nail, paso robles 12 | 15 | 47
- quilt, napa valley 15 | 18 | 58
- austin hope, paso robles 1L 18 | 22 | 85
- epps estate, napa valley 18 | 21 | 69

OTHER VARIETALS white | red

-  argiano, nc rosso toscana, spain 11 | 14 | 42
-  rombauer, zinfandel, california 14 | 18 | 56
-  lula, gewürztraminer, anderson valley 15 | 20 | 59

CORAVIN WINE POURS

G 5oz | B

- phi single vineyard, malbec blend, ag 32 | 150
- hamel, nuns canyon vineyard 50 | 242
- moon mountain, sonoma
- kathryn hall, cab sauv, st. helena, napa valley 45 | 225
- patrimony, cab sauv, paso robles 57 | 285
- chateau montelena, cab sauv, calistoga, napa valley 70 | 350

bottles & cans 7

- athletic brewing co. **non-alcoholic**
- bud light | coors light | michelob ultra | modelo | pacifico

draft beer

16oz | 20oz

- salty crew, blonde ale, coronada, ca 7 | 9
- weihenstephan pils, freising, germany 7 | 9
- almanac, flow west, pale ale, alameda, ca 8 | 10
- mother earth, boo koo ipa, vista, ca 9 | 11
- offshoot, relax it's just hazy ipa, placencia, ca 9 | 11
- rotating handle 10 | 12