

# P A R A G O N

*Restaurant & Bar*

## WINE

### champagne & sparkling

	glass	btle
zardetto prosecco spumante brut, italy	9.4	28
piper sonoma brut, sonoma county	13.1	42
domaine carneros brut, carneros	12.1	42
schramsberg mirabelle brut rose, north coast nv	15.2	50

### white

craggy range sauvignon blanc, martinborough, new zeland	12.5	40
joel gott sauvignon blanc, ca	9.4	28
kris pinot grigio, delle venezie, italy	11.5	36
firestone riesling, central coast	11.5	36
lange twins viognier, clarksburg	10.9	34
incognito white blend, lodi	13.1	42
tangent albarino, edna vineyard	11.8	38
pazo serantellos albarino, rias baixas, spain	11.5	36
michele chiaro arneis, roero, italy	13.1	46
st. francis chardonnay, napa	8.6	29
artesa chardonnay, carneros	11.5	40

### rose

starmont rose, napa	11.5	36
im cabernet sauvignon rose, napa	12.5	40

### red

king estate pinot noir, oregon	11.5	36
domaine carneros pinot noir, carneros	13.1	46
sebastiani merlot, sonoma	11.5	40
st. supery merlot, napa	14.4	51
joel gott cabernet sauvignon, ca	12.3	39
peju cabernet sauvignon, napa	20.4	70
dona paula malbec, mendoza, argentina	11.5	36
benziger syrah, north coast	9.2	31
seghesio zinfandel, sonoma	13.1	46
petite petit red blend, lodi	12.3	39

## BAR SNACKS

spicy cashews	4
house marinated olives	4
marcona almonds	4

## SPECIALTY COCKTAILS 12

apple pie bacardi oakheart rum, fresh apple juice, lime juice, cinnamon, graham cracker rim

spiced pear hangar one spiced pear vodka, canton ginger liquor, fresh sour mix, cinnamon sugar rim

french 95 woodford reserve bourbon, lemon juice, orange juice, prosecco

thyme car remy martin vsop, fresh lemon juice, thyme syrup

sazerac templeton rye, peychaud bitters, st. george absinthe, simple syrup

alameda cooler hangar one vodka, thyme syrup, fresh lemon, soda water

hangaropolitan hangar one raspberry, sweet and dry vermouth

feng shui hangar one citrus, ginger, cucumber, fresh lime

ruby red cosmo finlandia cranberry vodka, triple sec, ruby grapefruit, lime juice, splash of cranberry juice

## NON-ALCOHOLIC DRINKS

pelligrino sparkling 12 oz 5.5 liter 7.5

aqua panna still 500 ml 5.5 liter 7.5

fresh squeezed organic lemonade 3.9

coke from mexico 4.5

ginger julep mint, fresh ginger, lime, muddled in ginger ale with a dash of bitters 4.5

fentimans curiosity cola full bodied, botanically infused cola 5.1

fentimans shandy brewed with premium hops & barley with the addition of natural lemon juice compose this full bodied soda 5.1

fentimans mandarin & seville orange jigger raw blend of eight different mandarin oranges, seville zest, juniper, ginger 5.1

hank's birch beer similar to root beer but crisper, more robust 4.4

bundaberg blood orange soda made from real fruit juice, natural cane sugar 4.8

bundaberg australian root beer brewed using the traditional recipe with sarsaparilla root, licorice root, vanilla beans & molasses like traditional 4.8

henry weinhardts made with high quality ingredients, sassafras, honey, vanilla 4.3

henry weinhardts vanilla cream soda 4.3

boylans bottling co. creme soda, diet black cherry soda or root beer 4.7

bubble up crisp, refreshing lemon lime soda 5.1

grown-up soda extra dry ginger ale 5.3

## DRAFT BEER

**trumer pils** berkeley, ca 6  
german style pilsner characterized by its  
distinct hops, abv 4.9%

**lagunitas i.p.a.** petaluma, ca 6  
sharp, homicidally hoppy, malt foundation,  
abv 6.2%

**guinness stout** dublin, ireland 6  
dark, unmistakably smooth with bittersweet  
finish, abv 4.2%

**pyramid hefeweisen** berkeley, ca 6  
refreshing unfiltered wheat ale, smooth  
finish, abv 5.2%

**speakeasy prohibition ale** san fran., ca 6  
amber in color, nutty caramel malt aroma,  
abv 6.1%

**sierra nevada pale ale** chico, ca 6  
deep amber in color, complex character  
of maltiness & hoppiness, abv 5.6%

## BOTTLED BEER

**budweiser** st. louis, mo 5.4  
american classic brewed with finest barley,  
rice water, hops & yeast, abv 5.0%

**bud light** st. louis, mo 5.4  
low calorie version of the original, abv 4.2%

**dixie** new orleans, la, 5.6  
new orleans classic to help celebrate mardi  
gras, abv 4.6%

**corona** mexico 5.8  
most popular mexican beer in the world, best  
served with a lime, abv 4.6%

**stella artios** levuen, belgium 6.3  
light bodied, clean & crisp belgian lager,  
abv 5.0%

**lost coast tangerine wheat** eureka, ca 5.8  
smooth, crisp, lightly hopped, hints of toasted  
malt & tangerine, abv 5.0%

**lost coast great white** eureka, ca 5.8  
light wheat beer, hints of coriander, orange  
zest, clove & creamy wheat, abv 4.8%

**paulaner hefe-weizen** munich, germany 6.6  
gleaming orange in color, sparkingly mild,  
fruity with a delicate yeast flavor, abv 5.5%

**anchor steam** san francisco, ca 5.9  
clear copper in color, flavors of caramel malt,  
citrus & floral hops, abv 5.6%

**north coast red seal ale** ft bragg, ca 6.3  
full bodied, copper-red pale ale, long spicy  
finish, abv 5.5%

**paulaner oktoberfest** munich, germany 6.6  
traditional oktoberfest marzen style beer,  
auburn in color, aromas of caramel, sweet malt  
& hints of grape, abv 5.8%

**fullers esb** england 6.9  
deep amber with flavors of nut, vanilla, fruit  
& lingering finish, abv 5.9%

**wyder's pear cider** middlebury, vt, 5.8  
light, crisp with tangy aroma & distinct pear  
taste, abv 4.0%

**stone ipa**, escondido, ca 6.7  
orange-citrus malt flavor with just the right  
amount of malt sweetness, abv 6.9%

**lost coast downtown brown**, eureka, ca 5.8  
nut brown ale, flavors of roasted malt,  
chocolate, walnuts, caramel & smooth creamy  
finish, abv 5.0%

**the lost abbey inferno ale** san marcos 9.7  
medium bodied belgian strong pale ale, flavors  
of lemon, coriander, clove & yeasty floral  
finish, abv 9.0%

**north coast brother telonious** ft bragg,  
8.7 belgian dark strong ale, dark mahogany  
color with a brown sugar-cinnamon aroma,  
abv 9.4%

**north coast old rasputin russian**  
imperial stout fort bragg, ca 6.8  
full bodied, flavors of chocolate, roasted malt,  
coffee & creamy finish, abv 9.0%

**st. pauly girl non-alcoholic** germany 5.8  
pleasant hop aroma, crisp finish, well balanced  
malt

**fruli strawberry** belgium 8.5  
pale pink, flavors of sugar fruit compote,  
rhubarb & pleasant malty finish, abv 4.1%

## LOUNGE BITES (available 2:30-close)

**chilled market oysters** ½ dozen 12  
dozen 22

**county line farms cauliflower soup**  
curry infused oil, toasted almonds 9

**bamboo steamed chicken dumplings**  
ginger-soy-scallion dipping sauce 12

**caesar salad** romaine lettuce, garlic  
croutons, spanish white anchovies, shaved  
parmigiano-reggiano cheese 11  
add chicken 4

**crispy calamari** baby fennel, castroville  
artichokes, spicy roasted tomato sauce 12

**cheese board** creamy belfiore burrata,  
eggplant caponata, toasted acme bread 13

**ahi tuna "poke"** papaya, avocado, cucumber,  
chili pepper, sesame 14

**pacific rock shrimp po-boy sliders**  
cilantro slaw, roasted jalapeno aioli 14

**gilroy garlic fries** mustard aioli 7

**"fully loaded" burger** lettuce, tomato,  
house-made pickles, red onion, gilroy garlic  
fries, choice of swiss, white cheddar or blue  
cheese 14 add applewood smoked bacon 2

**grilled cheese sandwich** white cheddar,  
aged tillamook cheese, rosemary pullman bread,  
tomato basil soup 13

**mac-n-cheese** white cheddar, roasted garlic,  
rosemary