

Accessories

- Grilled Herb Flatbread** ~ With Extra Virgin Olive Oil and Asiago 3.
Beet Kim Chee ~ Red and Gold Beet Kim Chee with Japanese Cucumbers 4.
Real Fries ~ Tossed in Sea Salt and topped with Tomato Confit and Parmesan . . 5.
Olive Medley ~ Feta Cheese and shaved Red Onion 5.
Truffle Oil ~ With 25 Year Aged Balsamic Vinegar 6.
Oysters ~ Chive and Rice Wine Mignonette \$2/ea.

Salads and Soups

- Bowl of Soup** ~ Three choices each day, ask your server for today's selections . . 5.
Flight of Three ~ A taste of all three soups 7.
Spring Greens ~ Tossed in White Balsamic Vinaigrette . . Small...6. Large... 9.
Caesar ~ Parmigiano-Reggiano Crisp and White Anchovy . Small...7. Large...10.
(Our Caesar dressing is made in the traditional style with raw egg yolk)
Rainbow Endive ~ With Port Soaked Cherries, Crumbled Bleu Cheese
and Candied Walnuts 9.
Warm Spinach ~ Tossed with Smoked Bacon, Wild Mushrooms, Caramelized
Cipollini Onions, Feta, Toasted Almonds and Red Grapes . Small...8. Large...13.
Beets Two Ways ~ Roasted Red Beets layered with Herb Goat Cheese Mousse,
Peppered Greens and Rustic Croutons. Truffled Red and Gold Beet Timbale
with toasted Pistacchios 11.
Marinated Black Fig ~ Mixed Baby Greens tossed with Marinated Black Mission
Figs, Fresh Mozzarella, Grilled Red Onions and Pears and Spiced Pecans 10.
Canton Chicken ~ Napa Cabbage and Spring Greens tossed with Carrots
Crispy Wontons, Cucumber and Tomato in a Hoisin Vinaigrette
with Grilled Chicken and Rice Noodles 14.

Salad Additions

- Grilled Chicken, Flash Fried Calamari, Blackened Catfish or Alaskan Cod . . . 6.
Pan Seared Salmon, Prawns, Scallops, Crab Cakes or Duck Confit . . . 8.
Seared Rare Ahi Tuna or Pan Seared Halibut 10.

Executive Chef - Randy Sommerville ~ Sous Chef - William Sommerville

Graffiti Tapas

- Herb Crusted Zucchini** ~ Over Tomato Confit Ragout 7.
Artichoke Ravioli ~ Filled with Mushroom Duxelles, Mascarpone Cheese and
Artichoke Hearts. Served over Beurre Blanc and topped with Micro Greens . . 8.
Roma Caprese ~ Marinated Roma Tomatoes and Roma Tomato Confit
with fresh Mozzarella, fresh Basil, Olive Oil and Balsamic Vinegar 8.
Brie Melt ~ Baked Baby Brie simmered in Petite Sirah Reduction with Red and
Yellow Peppers, Red Onion, Garlic, Shallots and Basil 12.
Roasted Garlic and Warm Goat Cheese ~ With Grilled Herb Flatbread,
Warm Olive Medley, Peppers and Capers "Alla Mama", Cipollini Onions,
Sundried Tomatoes and Marinated Black Figs 13.
Graffiti Cheese Course ~ Grilled Herb Flatbread, Dried Fruit Chutney,
Black Figs, Greek Olives, Caperberries, Dried Dates, Red Grapes and
Truffle Honey Served with Three Cheese Selections 16.
White Gulf Shrimp Spring Rolls ~ Served over Sunflower Sprout and Carrot
Salad with Nuoc Cham Dipping Sauce and Sriracha Chili Aioli 7.
Tuscan Calamari ~ With Peppers and Capers "Alla Mama" and Lemon Aioli . . 8.
Avocado & Ahi Tartare ~ Capers, Red Onion and Mustard Vinaigrette
with Taro Chips and Petite Citrus Salad 9.
Shrimp Romesco ~ In a crisp Wonton bowl with Spring Greens and
Stone Ground Mustard & Horseradish Cream 9.
Sesame Ahi ~ With Marinated Cucumbers and Wasabi Crème Fraîche 10.
Ceviche Tostadita ~ Mixed Seafood Ceviche in a Corn Tortilla bowl with
Romaine Chiffonade and Avocado 10.
Crab Cakes ~ White Corn Brandy Cream and Roasted Cipollini Onions
with Crème Fraîche and Micro Greens 11.
Sea Scallops Appetizer ~ Pan Seared and served over a grilled
Artichoke Heart with Meyer Lemon Drizzle and Beurre Blanc 12.
Manilla Clams ~ Steamed in Chardonnay with Garlic and Herbs 13.
Chicken Satay ~ Grilled Chicken Skewers with Thai Peanut Sauce 8.
Filet Mignon Medallion ~ Wild Mushrooms and Cipollini Onions with Madeira
Demi-glace and Yukon Potato Gratin 12.
Lollipop Lamb Chops ~ With Dried Cherry Demi-glace and Fresh Mint . . 14.

Flatbread Pizzettas

- Spinach Margherita** ~ With Extra Virgin Olive Oil, Fresh Basil,
Roma Tomatoes and Fresh Mozzarella 13.
Chicken Pesto ~ House made Basil Pesto, Grilled Chicken, Fresh
Mozzarella, Pine Nuts and fresh grated Asiago 14.
Duck Confit ~ Port Soaked Cherries, Roasted Fennel and Marinated Figs
with Fresh Mozzarella and Asiago Cheeses over Extra Virgin Olive Oil.
Topped with Baby Greens 15.
Roasted Lamb ~ Pears, Gorgonzola & Asiago Cheeses, Caramelized Onions,
Candied Walnuts and Port Balsamic Reduction 15.
Prime Rib ~ Thinly Sliced Prime Rib with Red and Yellow Peppers, Onions,
Wild Mushrooms, Mozzarella and Jarlsberg Cheeses 14.

Big Bites

Add Soup and Salad to any Big Bite 6.

- Portobello Wellington** ~ Stuffed with Toasted Pecan Goat Cheese Mousse,
and served over Braised Greens with Petite Sirah Reduction 18.
Blackened Catfish ~ On a Chipotle Potato Cake in a pool of Anaheim
Chile Purée with Roasted White Corn Salsa and Creole Remoulade 19.
Baked Alaskan Cod ~ With warm Niçoise Salad of Roasted Red Potatoes,
Green Beans, Confit Tomato, and Olive Medley tossed in Herb Vinaigrette . . 19.
Tri-Pepper Seared Salmon ~ Ribbon Cut Vegetables and Forbidden Rice
with Sweet Shoyu and Shiso 19.
Linguine and Clams ~ Chardonnay, Shallots, Garlic and Fresh Herbs 21.
Red Curry and Coconut Stir-fry ~ Chicken, Prawns and Vegetables in a
Thai Red Curry Sauce over Basmati Rice 22.
Szechuan Ahi Tuna ~ Pan seared rare with Toasted Peanut Basmati Rice,
Mirin Glaze and Celeriac & Pea Shoot Slaw in Rice Wine Vinaigrette 23.
Seafood Pasta ~ In a Spicy Tomato Broth with Fresh Herbs and Linguine . . . 24.
Grilled Scallops & Prawns ~ Grilled Artichoke Heart, Red Potatoes, Roasted
Pepper and Meyer Lemon Beurre Blanc with Red Pepper Rouille Baguette . . . 25.
Pan Seared Halibut ~ Over house made Gnocchi with Braised Spinach,
Confit Tomatoes and shaved Grana Padano Cheese 26.

More Big Bites

Add Soup and Salad to any Big Bite 6.

Beurre Monte Broiled Maine Lobster Tail

With Forbidden Rice and Sautéed Vegetables

Add a Tail to any Big Bite...34. Single Tail...39. Double Tail...69.

- Smoked Chicken Gnocchi** ~ With Wild Mushrooms and Grilled Red Onions
tossed in Madeira Wine, Cream and Asiago Cheese 19.
Porcini Crusted Chicken ~ Pan Seared and served over Artichoke and
Wild Mushroom Ravioli with Enoki Mushrooms and Beurre Blanc 22.
Duck Confit ~ Two Duck Legs with Braised Spinach, Yukon Potato Gratin,
Caramelized Cipollini Onions and Port Balsamic Gastrique 24.
Grilled White Marble Farms Pork Chop ~ Warm Apple Sauce, Roasted
Red Potatoes, Green Beans, Grilled Pears and Grilled Red Onions 23.
Prime Rib ~ Served Thursday, Friday and Saturday with Horseradish Sour
Cream, Au Jus, Mashed Yukon Potatoes and Sautéed Vegetables 24.
Ribeye Steak ~ Mashed Yukon Potatoes and Sautéed Vegetables
with Cipollini Onion, Wild Mushroom and Gorgonzola Ragout 25.
Filet Mignon ~ Laced with Black Truffle Petite Sirah Demi-glace.
Served with Mashed Yukon Potatoes and Sautéed Vegetables 28.
Grilled Australian Rack of Lamb ~ With Dried Cherry Demi-glace,
Yukon Potato Gratin and Sautéed Vegetables 33.

Specialty Cocktails

- Mobetta Mojito** ~ Local Petaluma Redrum, Muddled Mint, fresh Lime Juice and Soda Water . . . 7.
Westside Cosmo ~ "Sex in the City in a Glass." Ketel One Vodka, Cointreau, Cranberry and Lime . . 8.
Graffiti Sweetie ~ Grey Goose Le Citron Lemon Drop with a Float of Chambord 8.
Blue Flamingo ~ Stoli Blueberry Vodka and macerated Blueberries shaken with simple syrup
soda water and lemon juice. Served with a sugar rim 8.
Key Lime Pie ~ Stoli Vanilla Vodka, Key Lime and Pineapple Juices, with a touch of Coconut and
Cinnamon served in a martini glass with a Graham Cracker Crust Rim 8.
Petaluma River Rat ~ Chilled Petaluma Coffee Company Espresso with Baileys Irish Cream, Kahlua,
Crème de Cacao, Butterscotch Schnapps and Vanilla Stoli. Topped with Foamed Milk 9.