

# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

SUMMER 2020

## *Appetizers*

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA

spiced hazelnuts, truffle honey, sourdough ... 16

'THE SMOKING GUN' WILD KING SALMON

citrus vodka cured, rösti potato, red onion, cucumber, dill, capers, crème fraîche... 17

STEAMED CLAM & CORN CHOWDER

Niman Ranch applewood smoked bacon, potatoes, sherry, cream, sourdough croutons ...16

HEIRLOOM TOMATO CAPRESE

grilled flat bread, house made mozzarella, kale almond pesto, basil,

Stella Cadente extra virgin olive oil, balsamic ... 15

NYE RANCH NORTH COAST FIELD LETTUCES

pluot, cucumber, radish, spiced hazelnuts, herbed red wine vinaigrette ... 12

add Cowgirl Creamery Red Hawk *or* Cypress Grove Humboldt Fog cheese,

*or* avocado, Stella Cadente extra virgin olive oil, sea salt on sourdough toast ... 5

## *Main Course*

NIGHTLY NOODLES ... 17

ROASTED MAITAKE

zucchini noodles, puttanesca, roasted garlic cashew sauce, olive oil polenta, mozzarella ... 29

NIÇOISE SALAD

NYE Ranch lettuces, jammy egg, green beans, olives, cherry tomatoes,

crispy Yukon Gold potatoes ... 16     *add* fennel & coriander encrusted ahi, seared rare...6

FRIED CHICKEN

Mary's free range, green onion mashed potatoes, Trumpet Royale mushroom sherry gravy,

watermelon salad, jalapeño cornbread ... 25     petite ... 19

LIBERTY FARM DUCK CONFIT

arugula, La Quercia prosciutto, Humboldt Fog cheese & grilled peach salad,

yam chips, blackberry pinot noir gastrique ... 19

GRILLED NIMAN RANCH STEAK

bourbon spritz, shiitake mushroom chimichurri, blue cheese fries, green beans & roasted almonds

filet ...42     bavette ... 31

## *Sides ... 8*

ZUCCHINI NOODLES PUTTANESCA · GREEN BEANS, ROASTED ALMONDS

GRILLED PEACH SALAD, ARUGULA, LA QUERCIA PROSIUTTO, HUMBOLDT FOG CHEESE

SMOKED PAPRIKA FRIES *add* BLUE CHEESE ... 2

CARE FOR A BOTTLE? FULL WINE LIST *available* — ALL BOTTLES 20% OFF

## Wine BY THE GLASS

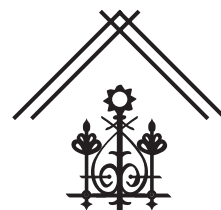
## Original Cocktails

	GLASS
14 Lichen Blanc de Gris GREEN APPLE · SOURDOUGH · ZEST <i>Anderson Valley</i>	16
18 Grüner Veltliner LIGHT · CRISP · MINERAL <i>Dancing Coyote Wines, Clarksburg</i>	10
18 Jepson Sauvignon Blanc HONEYDEW · CUCUMBER · SILKY <i>estate bottled, Mendocino</i>	12
17 Rivino Estate Chardonnay TROPICAL · HONEYSUCKLE · CLEAN <i>Mendocino</i>	12
17 Eric Kent Rosé HARD CANDY · ROSE PETAL · VERVE <i>pinot noir, syrah, granche, Sonoma Coast</i>	11
13 Panthea Pinot Noir CHERRY · FESTIVE · RESTRAINED <i>Siren Vineyard, Anderson Valley</i>	16
17 Wilson Zinfandel BRAMBLES · BLACK PEPPER · JUICY <i>Sonoma County</i>	13
16 Carpe Diem Cabernet Sauvignon BLACK CURRANT · VIOLETS · SLIGHTLY SPICED <i>Napa Valley</i>	13
Navarro Grape Juice & Soda GEWÜRZTRAMINER OR PINOT NOIR · NON-ALCOHOLIC <i>Anderson Valley</i>	7

ELDERFLOWER MARTINI Hanson Organic Cucumber Vodka, lemon juice, St. Germain Elderflower Liqueur, orange bitters, Sharffenberger Brut ... 14	
THE DROPLET Empress Gin, Giffard Passion Fruit Liqueur, lime juice ... 14	
DON'T STAND SO CLOSE TO ME Templeton Rye, Barenjager, fresh lemon juice, iced tea, agave, fresh mint ... 12	
ENDLESS SIP Cachaca rum, lime, angostura bitters, ginger beer, ginger candy ... 13	
THE CURE Hornitos Tequila, Giffard Pamplemousse Liqueur, lime juice, Ancho Reyes chile ancho liqueur, fresh grapefruit & spicy sugar rim ... 13	
WHAT HAPPENED TO SPRING SHANDY Corona, MacCallum House Bloody Mary mix, spicy salt rim – over ice – bottle on the side ... 10	
BOTTLES & CANS ... 6 Scrimshaw Pilsner   Boont Amber   Lagunitas IPA   Sierra Nevada Pale Ale   Monty Python's Holy Grail Amber Gold   Flying Embers Hard Kombucha <i>ginger &amp; oak</i>   Lagunitas Hop Water non-alcoholic ... 4	
ZIDA SPECIAL NON-ALCOHOLIC house made summer citrus punch, Mac garden flowers ... 7 MAKE IT SPIRITED <i>add your favorite house liquor</i> ... 6	

## Dessert

- FUDGE BROWNIE  
salted caramel sauce, vanilla bean ice cream, candied hazelnuts ... 10
- GRILLED PEACH NAPOLEON  
arborio rice pudding, blackberry coulis, whipped cream ... 10
- HOUSE MADE ICE CREAM ... 8



THURSDAY-MONDAY BAR OPENS AT 3:30 OUTDOOR DINING AT 4:00