



Y Bar

***california state food code requires us to inform you that consuming raw or undercooked meats, seafood & eggs may increase your risk of food borne illnesses**

Beer

Michelob Ultra	6
Stella Artois	7
Corona	7
Sam Adams Seasonal	7
Sam Adams	7
Sierra Nevada	7
805	7
Space Dust IPA	8
Angry Orchard	7

Ketel One Spritzers

Ketel One Grapefruit Rose	10
Ketel One Cucumber Mint	10
Ketel One Peach Orange Blossom	10
Bucket of Six Ketel Spritzers	50

Prohibition Pops

daq 33 margarita popsicle	12
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Wines By The Glass

Sparkling

Bisol Prosecco	12
Domaine Chandon	12
Chandon Garden Spritz	12
Domaine Chandon Rosé	12
Schramsberg Blanc De Blanc	20
Schramsberg Brut Rosé	20

White

Stewart Sauvignon Blanc	15
Artesa Chardonnay	14
Swanson Pinot Grigio	16

Rosé

Whispering Angel	14
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Red

Cuvaison Pinot Noir	25
Patz & Hall Pinot Noir	20
Kith & Kin Cabernet Sauvignon	20
Sinegal "Devil In The Details" Cabernet Sauvignon	25

Cocktails

Blood Orange Spritzer

vodka, angostura bitters, lemon juice,
blood orange soda

16

SoYo Margarita

reposado, lime juice,
strawberry & serrano ayrup,
basil leaves, tajin rim

16

Hibiscus Smash

reposado, hibiscus tea, agave syrup,
lime juice, cilantro leaves

16

Violet Gin

gin, lime juice, simple syrup,
violet liquor,
mediterranean tonic water

16

Strawberry Daydream

gin, lemon juice, grapefruit juice,
strawberry syrup

16

HY Colada

coconut rum, coconut milk,
pineapple juice, lemon juice

16

Peach Iced Tea

bourbon, pineapple juice, simple syrup,
peach puree, black tea

16

Strawberry Bourbon Smash

bourbon, maple syrup,
muddled strawberries, ginger beer

16

Mocktails

GARDEN & TONIC

Seedlip Garden & Mediterranean Tonic
15

Orange Blossom Highball

Seedlip Grove, Honey Syrup,
Orange Flower Water, Club Soda
15

HY Mule

Seedlip Garden, Simple Syrup,
Lime Juice, Cucumber, Mint,
Ginger Beer
15

Hella Cocktail CO.

dry aromatic
10

Hella Cocktail CO.

spritz aromatic
10

For The Table

Marinated Olives

9

Cheese & Charcuterie
local & imported cheese,
cured meats, local honey,
pickled vegetables, crostini

44

Guacamole
pickled jalapeños, lemon crema,
house made tortilla chips

15

Burrata
berry chutney, grilled baguette

18

Crispy Chicken Wings
spicy aioli, fresh herbs, peanuts,
lime

16

Sliced Seasonal Fruit

15

French Fries

7

Truffle Parmesan Fries

10

Aioli Sides / 2ea

spicy sriracha, black garlic, truffle

Soups & Salads

Potato Leek Soup

sautéed mushrooms, green
onion, grilled baguette

15

Organic Mixed Greens

k&Jj Orchard fruit,
candied walnuts,
balsamic vinaigrette

14

Grilled Asparagus Salad

arugula, shaved parmigiano
reggiano, crispy prosciutto,
blood orange, basil,
citrus honey mustard
vinaigrette

18

Little Gem Salad

pickled vegetables, arugula,
baguette crumble,
herb yogurt dressing

18

Add To Any Salad:

Grilled Organic Chicken
Breast

14

Wild King Salmon

18

Sandwiches & Tacos

Fish Taco

beer battered cod, corn tortillas,
cole slaw, pico de gallo, chipotle
aioli, cilantro, lime

20

Grilled Cheese

aged cheddar, gruyere, brioche,
seasonal soup

17

Crispy Chicken Sandwich

buttermilk fried chicken, cole slaw,
spicy aioli, pickles, crispy fries

24

Heritage Oak Burger

grass-fed beef,
little gem lettuce,
house pickled onions, tomato,
crispy fries

18

Add Cheddar **3** Add Bacon **4**

Add Mushrooms **4**

Mains

Garganelli Pasta

seasonal vegetables, parmesan
reggiano

24

Roasted Chicken

seasonal vegetables,
natural jus

32

Daily Catch

seasonal vegetables,
citrus vinaigrette

35

Steak Frites

11oz prime new york strip,
foraged mushrooms,
Red wine-onion marmalade,
crispy fries

48

Dessert

PANNA COTTA

mixed berries,
almond crumble, fresh mint, lime
zest

12

FRESH BAKED COOKIES

8

MILKSHAKES

chocolate
vanilla
strawberry

10

BERRY SMOOTHIE

11

GREEN SMOOTHIE

11

