

SNACKS

OYSTERS ON THE HALF SHELL <i>½ Dz. Oysters / Apple Mignonette / Lemon</i>	21
SHRIMP COCKTAIL <i>U-10 / Dill / Old Bay / Cocktail Sauce</i>	23
'CHIPS N DIP' <i>Sunchoke Chips / Shallot Dip</i>	10
ESCARGOT <i>Burgundy Snails / Compound Butter / Sourdough</i>	16
ROASTED BONE MARROW <i>Oxtail-Date Jam / Petit Herb Salad / Tellicherry Gastrique</i>	22
MARINATED OLIVES <i>Harissa & Preserved Local Orange</i>	7
ROASTED MARCONA ALMONDS <i>Black Truffle Sea Salt</i>	8
PIMENTO CHEESE & CRACKERS <i>Sesame Seed Crackers</i>	9

CHEESE SELECTION

Traditional Accompaniments, 3 for 18 or 6 for 32

Sottocenerre Al Tartufo – Cow, Italy
Cypress Grove “Lamb Chopper” – Sheep, CA.
Drake Family Farms “Mt. Baldy” – Goat, CA.
Manchego – Sheep, Spain
Beemster Mustard Seed – Cow, Holland
Point Reyes “Original Blue” – Cow, CA

LOUNGE MENU

PARKER HOUSE ROLLS <i>Fresh Baked Parker House Rolls / Avocado Butter</i>	9
<i>Add 1oz Czar Nicolai Caviar, Traditional Accoutrement</i>	99
CAESAR “CARDINI 1924” <i>Romaine / Parmigiano-Reggiano</i>	14
<i>White Anchovy / Croutons / Oregano</i>	
BABY ICEBERG WEDGE SALAD <i>Bacon / Point Reyes Blue / Cherry Tomato</i>	15
<i>Sieved Egg / Pickled Red Onion</i>	
PERSIMMON CARPACCIO <i>Chicory / Speck / Pomegranate / Mascarpone / Fresno Chili Vin.</i>	14
MR. LYONS STEAK SALAD <i>Stout & Molasses Soaked Flat Iron / Roasted Squash</i>	27
<i>Malt Vinaigrette / Candied Walnuts</i>	
FRENCH ONION SOUP <i>Rich Veal Broth / Caramelized Onion / Brioche Crouton</i>	12
<i>Sottocenerre & Gruyere Cheese</i>	
MR. LYONS BURGER <i>Bacon-Onion Jam / Lettuce / Tomato / Black Garlic Aioli / Brioche Bun / Frites</i>	22
THE BIG DIPPER <i>Shaved Prime Rib / Caramelized Onion / Mushroom</i>	20
<i>Gruyere Cheese / Au Jus / Brioche</i>	
STEAK FRITES <i>8 oz. Prime Hanger Steak / Sauce Béarnaise</i>	28
PRIME RIB 7oz. <i>Baked Potato / Au Jus, Horseradish / Sour Cream / Butter & Chives</i>	22

HAPPY HOUR / 5P-7P

COCKTAILS

EL DIABLO, <i>Tequila, Cassis, Lime, Ginger Beer</i>	8
HOUSE MANHATTAN, <i>Bourbon, Sweet Vermouth, Bitters</i>	8
PLYMOUTH 50/50, <i>Plymouth Gin, Lillet Rosé</i>	8
PLYMOUTH & TONIC, <i>Fentimans Tonic</i>	8
MR. LYONS HONEST MARTINI, <i>Vodka or Gin</i>	8

BUBBLES & WINE

Forge Cellars, Dry Riesling, Seneca Lake NY	6
Loriella Pinot Grigio, Delle Venezie, Italy	6
Fess Parker, Chardonnay, Santa Barbara County	7
Les Domain de Masques Rosé, France	6
William Hill Estate Cabernet Sauvignon, Napa	7
Giavi Prima Volta Brut Prosecco, Italy	7

BEER

Scrimshaw Pilsner, Fort Bragg, California	5
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FOOD / 5P-7P

MARINATED OLIVES	4
ROASTED MARCONA ALMONDS	5
PIMENTO CHEESE & CRACKERS	5
BABY ICEBERG WEDGE SALAD	7
MR. LYONS BURGER	12
PRIME RIB 7oz.	19
THE LITTLE DIPPER	12

BUBBLES

Moët & Chandon, <i>Impérial</i> , Champagne NV	25 / 95
Giavi Brut, Prosecco, Italy NV	14 / 50
Lanson, <i>Black Label</i> , Brut, Champagne NV	80
Mangin et Fils, Brut, Champagne NV	120
Dom Pérignon, <i>Vintage 2008</i> , Champagne	375

WINES

Fayard Wines, <i>Azur</i> , Rosé, Napa Valley, CA '17	15 / 55
Loriella Pinot Grigio, Delle Venezie, IT '17	10 / 45
Forge Cellars, Dry Riesling, Seneca Lake, NY '17	10 / 45
DRNK, Sauvignon Blanc, <i>Wildwood Vineyards</i> , Sonoma, CA '18	14 / 50
La Raimbauderie, Sancerre, Loire Valley FR '17	15 / 55
Triaetum, Chardonnay, Willamette Valley, OR '17	16 / 60
Lewis, Chardonnay, Sonoma CA '17	20 / 75
Couer de Terre, Pinot Noir, Willamette Valley, OR '15	16 / 60
Hyde & Sons, Pinot Noir, Carneros, CA '13	18 / 70
Borgogno Francesco, Barolo, IT '15	20 / 75
William Hill Estate Cabernet Sauvignon, Central Coast, CA '17	12 / 45
Paul Hobbs, Felino <i>Vina Cobos</i> , Malbec AR '17	15 / 55
Château La Croix Guillotin, Puisseguin St-Emilion, Bordeaux FR '15	14 / 50
Domaine de la Roncière, Châteauneuf-du-Pape, FR '16	24 / 90
Vine Cliff, Cabernet Sauvignon, Napa CA '17	25 / 95

BEERS

North Coast, Scrimshaw Pilsner, CA	6
Peroni Nastro Azzurro Lager, Italy	7
Köstritzer Black Lager, Germany	7
Duvel Strong Pale Ale, Belgium	9
Stone Delicious IPA, CA	7
Allegash White, ME	8
Belhaven Scottish Stout Nitro, Scotland	8

COCKTAILS

MR. LYONS HONEST MARTINI	12
<i>Vodka or Gin</i>	
LYONS' LEMONADE	10
<i>Smirnoff Citron, Lemon Juice, Simple Syrup & Soda</i>	
THE BRAMBLE	14
<i>Plymouth Gin, Crème de Mure, Lemon Juice, Simple Syrup</i>	
DIAMONDBACK	16
<i>Woodinville Rye, Lairds Applejack, Yellow Chartreuse</i>	
AVIATION	15
<i>Tanqueray Gin, Fresh Lemon, Maraschino Liqueur & Crème de Violette</i>	
JAPANESE HIGBALL	15
<i>Suntory Toki Whiskey, East Imperial Soda Water & Lemon Slice</i>	
WHISKEY SOUR	14
<i>Bank Note Scotch, Lemon Juice, Simple Syrup & Egg White</i>	
OLD FASHIONED	14
<i>Jim Beam Rye, Bitters, Sugar, Amarena Cherries & Orange Peel</i>	
VIEUX CARRÉ	15
<i>Bulleit Rye, Sweet Vermouth, Benedictine, Cognac, Peychaud's & Angostura Bitters</i>	
FRENCH 75	14
<i>Fords Gin, Lemon Juice, Simple Syrup & Prosecco</i>	
THE SPANIARD	14
<i>Plymouth Gin & Fentimans Tonic</i>	
MR. LYONS ESPRESSO MARTINI	12
<i>Absolut Elyx Vodka, Mr. Black Coffee Liqueur, House-Made Espresso Syrup</i>	

SIDES

SUNCHOKE EN PAPILLOTE	13
<i>Celery Root / Meyer Lemon / Absinthe Beurre Blanc</i>	
BRAISED GREENS	13
<i>Cashew Cream / Lacinato Kale Chip</i>	
WILD MUSHROOMS	14
<i>Six Varietals / Aji Panca / Oregano Chimichurri</i>	
BUTTERNUT SQUASH	11
<i>Spiced Pecan / Maple-Bourbon Glaze</i>	
CRISPY BRUSSELS SPROUTS	13
<i>Balsamic Glaze / Parsley</i>	
FRIED RICE	14
<i>Carolina Gold / Crunch Crunch / Quail Egg</i>	
POTATO MOUSSELINE	12
<i>Yukon Gold / Sour Cream / Shallot Marmalade</i>	
SMASHED & FRIED YUKON GOLDS	12
<i>Piquillo Pepper Aioli</i>	
SALT BAKED POTATO	9
<i>Sour Cream / Butter / Chives</i>	
MACARONI AND CHEESE	12
<i>Orecchiette / Tillamook Sharp Cheddar / Brioche</i>	

*Please note that there is a 2% kitchen appreciation service charge, on food sales only, on your bill to help pay our kitchen staff a living wage. Thank you for supporting fair wages in CA!
(This service charge is elective.)*

**Consuming undercooked seafood, meats and poultry could be hazardous to your health.*

DESSERTS

MR. LYONS FRESH MINT SUNDAE 12

HM Mint Ice Cream / Hot Fudge / Valrhona Cacao Nibs

ROASTED PINEAPPLE 15

South African Pineapple / Vegan Meringue / Macadamia Nuts

CINNAMON-SUGAR BEIGNETS 14

Caramel / Strawberry Coulis / Hot Fudge

STICKY TOFFEE BREAD PUDDING 10

Chantilly / Candied Orange

VANILLA BEAN CRÈME BRÛLÉE 9

Seasonal Berries

SIX LAYER CHOCOLATE CAKE 14

Mexican Chocolate / Chile & Blood Orange

DESSERT WINES (3 oz.)

Blandy's, Bual Madeira, 10yr 16

Alvear "Solera 1927" PX Sherry, Spain 14

R Bebe Barolo Chinato, California 20

Croft "Reserve Tawny Porto" Gaia, Portugal 12

