

Meet me at

SULA

**602 MURRAY CIRCLE
SAUSALITO, CALIFORNIA**

DINEATSULA.COM

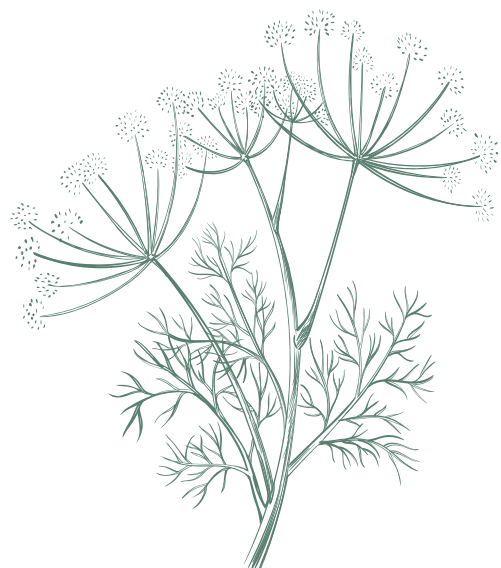


SULA

DINNER

STARTERS

- Fresh Baked Parker House Rolls** *v*....10
Sweet Cream Butter, Sea Salt
- Oysters on the Half Shell***½ 23 | dz 40
Red Wine Mignonette, Bloody Mary Cocktail Sauce
- Poached Oishii Prawns** *df, gf* 21
Bloody Mary Cocktail Sauce
- Umami Fries** *v*..... 14
Porcini, Parmesan, Truffle Oil
- Candied Pork Ribs** *df* 24
Honey, Citrus, Tamari, Sake, Sesame, Cashew, Apple Slaw, Scallion
- Lobster Mac and Cheese**..... 24
Lobster Béchamel, Gruyère, Garlic Crunchies
- Charcuterie Plate**..... 34
Selection of Meats, Local Cheese, Pickled Vegetables, Fruit, Crostini
- Blue Crab Cake** *df*.....26
Dill Remoulade, Pickled Mushrooms, Frisée, Radish
- Salt Roasted Yams** *vg, gf*.....20
Coconut Crème Fraiche, Pepita Pesto, Crispy Squash, Harissa, Sumac
- Ahi Tuna Poke*** *df* 23
Papaya, Red Onion, Cucumber, Radish, Macadamia, Chili-Tamari, Wonton
- Burrata and Pears** *v*.....23
Poached Pears, Anise, Roasted Squash, Honey, Frisée, Arugula, Walnuts, Grilled Bread



SOUP & SALADS

- Roast Pumpkin Soup** *gf, v* 12
Apple Relish, Sherry, Crème Fraiche, Crispy Sage
- Shaved Vegetable Salad** *v*..... 18
Organic Baby Carrots, Cucumber, Baby Tomato, Chickpeas, Fennel, Radish, Chopped Romaine, Radicchio, Frisée, Pickled Red Onion, Dill Vinaigrette
- Roasted Beet and Blackberry** *v, gf* 19
Sonoma Goat Cheese, Bosc Pear, Pistachio, Fennel, Frisée, Baby Spinach, Endive, Cider Vinaigrette
- Miso Caesar Salad** *v*18
Romaine Hearts, Shaved Cucumber, Radish, Baby Tomato, Parmesan, Sesame Croutons
add chicken, steak, or prawns +13
add anchovies +6

df - dairy free
gf - gluten free
vg - vegan
v - vegetarian

Some additional items may be modified to accommodate the options above. Please ask your server.

FROM THE GARDEN

- Spaghetti Squash** *v, gf* 28
Grilled Courgette, Eggplant, Roasted Tomato, Pistou, Spinach Ricotta
- Grilled Maitake and Curried Lentils** *vg, gf*...30
Butternut Squash, Basmati, Pistou
- Casarecce and Burrata** *v*..... 29
Short Twist Pasta, Roasted Baby Tomato, Roasted Garlic, Kalamata Olives, Burrata, Parmesan, Chili, Pine Nuts, Basil



SIDES

- all sides are vegetarian and gluten free*
- Mixed Seasonal Vegetables** *vg*.....11
- Roasted Garlic Whipped Potatoes**..... 11
- Sautéed Spinach** garlic oil *vg* 11
- Roasted Butternut Squash** sumac, pepita pesto *vg* . 11
- Smokey Polenta** tomatoes, parmesan, butter . 11
- French Fries** *df* 10

MAINS

- Short Rib Tortellini**..... 34
Marsala Cream, Wild Mushrooms, Peas, Truffle Essence, Parmesan, Basil
- Grilled Achiote Salmon*** *gf*.....36
Smokey Polenta, Braised Chard, Salsa Roja, Pickled Radish and Onion
- Grilled Lamb Chops***..... 48
Portobello-Pumpkin Tort, Chard, Bechamel, Pistou, Jus, Crispy Squash
- Pressed Organic Chicken**..... 34
Truffle Cream Gnocchi, Rainbow Chard, Foraged Mushrooms, Jus
- Miso Halibut** *df*..... 38
Black Garlic Mushrooms, Kabocha Squash Purée, Coconut Broth, Bok Choy, Red Rice
- New York Steak*** *gf* 50
Umami Wedge Potatoes, Mixed Seasonal Vegetables, Bourbon Demi, Arugula



*the federal dept. of health requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

4% surcharge on food (excluding beverages) will be applied to all checks and distributed to kitchen staff. This surcharge is not a gratuity and is not distributed to servers.

20% service charge will be added to parties of 6 or more