



Meet me at

SULA

602 MURRAY CIRCLE
SAUSALITO, CALIFORNIA

DINEATSULA.COM



SULA

LUNCH

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
- Crispy Golden Potatoes** *v*.....18
Gorgonzola Fondue, Leeks, Crispy Shallots
- Charcuterie Plate**..... 34
Selection of Meats, Local Cheese, Pickled Vegetables, Fruit, Crostini
- Blue Crab Cake** *df*.....26
Dill Remoulade, Pickled Mushrooms, Frisée, Radish
- Hummus** *v*.....21
Olives, Marinated Peppers, Eggplant, Feta, Harissa, Pita
- 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
add chicken, steak, or prawns +13
- Miso Caesar Salad** *v*18
Romaine Hearts, Shaved Cucumber, Radish, Baby Tomato, Parmesan, Sesame Croutons
add chicken, steak, or prawns +13
add anchovies +6
- Grilled Sumac Salmon** 30
Pole Beans, Pickled Golden Raisins, Saffron Couscous, Roasted Beets, Almonds, Frisée, Spinach, Lemon-Harissa Vinaigrette, Feta
- Autumn Chicken Salad** *gf*.....28
Roasted Butternut Squash, Apple, Frisée, Radicchio, Grapes, Walnuts, Blue Cheese, Cider Vinaigrette, Crispy Sage

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.*

SANDWICHES & MORE

- Buttermilk Fried Chicken Sandwich**... 25
Grain Mustard Aioli, Butter Lettuce, Tomato, Onion, Pickle, Brioche Bun
- Grilled Salmon BLT*** *df* 26
Dill Remoulade, Bacon, Tomato, Pickled Red Onion, Arugula, Potato Pepper Bun
- Soz Niman Ranch Burger*** 26
Smoked Mozzarella, Caramelized Onion, Red Pepper Aioli, Brioche Bun
- Grilled Steak Sandwich*** 31
New York Strip, Point Reyes Blue Cheese, Caramelized Onion, Horseradish Aioli, Rustic Baguette

all sandwiches include salad substitute fries +5 or umami fries +7

- Black Garlic Eggplant Tartine** *gf, v*.. 24
Open Faced with Black Garlic Glazed Eggplant, Roasted Red Peppers, Sun-dried Tomato Tapenade, Provolone, Tarragon Aioli, Arugula, Smashed Heirloom Potatoes



**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

MAINS

available 11:30 AM - 2:00 PM

- Spaghetti Squash** *v, gf* 28
Grilled Courgette, Eggplant, Roasted Tomato, Pistou, Spinach Ricotta
- Grilled Achiote Salmon*** *gf*36
Smokey Polenta, Braised Chard, Salsa Roja, Pickled Radish and Onion
- Beer Battered Fort Bragg Cod** *df*... 29
Apple Slaw, Caper Aioli, Fries, Malt Vinegar
- Pressed Organic Chicken**..... 34
Truffle Cream Gnocchi, Rainbow Chard, Foraged Mushrooms, Jus
- Tomato-Beer Braised Beef Short Rib..** 38
Roasted Garlic Mashed Potato, Wilted Spinach, Beer Batter Onions
- 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** *smac*, pepita pesto *vg* . 11
- Smokey Polenta** tomatoes, parmesan, butter . 11
- French Fries** *df* 10

