

cocktails

9

perfect storm

sailor jerry rum, lime juice,
ginger beer

emperor and i

square one basil vodka, lime juice,
domaine de canton, agave nectar

marin cosmo

stoli ohranj, cointreau, lime juice,
chambord

bubbling bliss

sky citrus vodka, st. germain
elderflower liqueur, cranberry juice,
sparkling wine

spicy paloma

jalapeno infused blanco tequila
lime juice, grapefruit juice

negroni

tanqueray gin, campari,
sweet vermouth

manhattan

bulleit bourbon, sweet vermouth,
brandied cherry

cocktail alternatives

4

kombucha

wild root, elderberry, or goji berry

limeade

lime juice, simple syrup, soda water

cucumber refresher

cucumber, mint, simple syrup,
lemon juice, soda water

peach lemonade

peach juice, lemonade, soda water

firsts

today's soup

garnished seasonally

6

caesar salad

parmesan, roasted garlic croutons

8

organic field greens salad

red and gold beets, toasted pecans, laura chenel
goat cheese, sherry vinaigrette

8

little gem "wedge"

smoked bacon, pt. reyes blue cheese

9

balboa chopped salad

red beets, sliced red onions, apple wood
smoked bacon, pt. reyes blue cheese,
roasted tomato-sherry vinaigrette

9

calamari fritti

spicy remoulade, bloody mary cocktail sauce

10

ahi tuna "crudo"

ginger, yuzu-soy vinaigrette, cilantro

15

steamed littleneck clams

chorizo, red bell peppers, garlic crostini

12

artisan cheese plate

served with traditional accompaniments

1 cheese

5

3 cheeses

12

5 cheeses

18



WE ARE PROUD PARTNERS OF SAFE HARBOR CERTIFIED SEAFOOD

BALBOA CAFE MILL VALLEY 38 MILLER AVENUE MILL VALLEY, CA 94941 415.381.7321 BALBOACAFE.COM

entrees

today's pasta aq

mushroom risotto 17
bellwether farms crescenza, white truffle oil

caramelized california halibut 27
cauliflower, pistachios, north african spices

roasted loch duart salmon filet 26
parsley root, baby leeks, chimichurri

fulton valley half chicken 19
winter vegetable ragout, natural jus

caramelized duroc pork chop 26
good mother stallard beans, braised swiss chard

all natural angus new york steak 29
sautéed broccolini, pinot noir jus,
rustic mashers "with the fixin's"

executive chef rick edge

balboa cafe mill valley uses local, organic and sustainable ingredients whenever possible.

18% gratuity may be added to parties of 6 or more.
we thank you for dining with us this evening.

balboa burger

balboa cafe's classic 12.50
served on a baguette with
housemade pickles and french fries

*add jack, swiss, blue, cheddar cheese,
grilled onions, sautéed mushrooms,
bacon or avocado, 1.00 each*

sides

roasted winter vegetables 6

sautéed broccolini 5

braised swiss chard 5

kennebec potato fries 5

good mother stallard beans 7

rustic mashers 6
"with the fixin's"

nightly specials

sunday **roasted prime rib**

monday **buttermilk fried chicken**

tuesday **chicken paillard**

wednesday **enchiladas**

thursday **dry aged ribeye**

friday **chef's selection**

saturday **chef's selection**