

DINNER



OUR TOWN IS IN A DROUGHT. IT IS IMPERATIVE WE MINIMIZE OUR WATER USE. WE ARE SERVING WATER ONLY ON REQUEST IN A RECYCLABLE CUP @ .40PP UPON REQUEST, & USING DISPOSABLES WHERE WE CAN

STARTERS

Today's Soup

always vegetarian 8oz / 16oz..... 6 / 9

Robin's Salmon Bisque

all time favorite 8oz / 16oz..... 7.5 / 11.5
(contains shellfish)

Garlic Bread

cracked wheat sourdough, fresh garlic butter,
parmesan cheese | 6

Ethiopian Berbere Seared Ahi Tuna

grape must mustard, lemon curd,
black garlic, baby cress | 13 gf

Grilled Naan Pizzette

toppings change daily | 11 vo

Meze Plate

carrot miso hummus, whipped eggplant,
preserved lemon chickpeas, olives
roasted garlic, lavash | 11 v, gfo

Crusted Calamari

sesame cabbage slaw, sambal aioli | 13

Stepladder Farms Goat Cheese White Bean Fritters

pickled jalapeno, french masala, apricot puree | 9

Crispy Vietnamese Spring Rolls

kimchee, chili oil, plum-ginger dipping sauce | 8 v

Singapore Chicken Sate

dark meat skewers, pickled cucumber salad,
spicy peanut sauce | 11

Artisan 3 Cheese Trio

toasted nuts, local honey, housemade preserves,
crostini | 16 gfo

Pickled Market Vegetables

chef's selection of three | 6.5 v, gf

SALADS

Robin's Garden

mixed greens, local market vegetables,
sesame-citrus vinaigrette | 7 vo, gf
add point reyes bleu cheese | 2

Heirloom Tomato Salad

snap peas, tamari, horseradish cream,
rice puffs, shredded nori | 12 gf vo

Bloomsdale Spinach Salad

grilled red onion, blue cheese, toasted almonds,
bacon vinaigrette | 10 gf

Robin's International

sample three of our deli salads | 14
single choice | 8 single app size | 5 vo, gfo

ENTRÉES

Chateau Top Sirloin

grilled 8oz, poblano mashers, broccolini,
cauliflower, chimichurri | 29 gf

Black Pepper Skuna Bay Salmon

horseradish baked radishes, caper fennel salad,
candied lemon, smoked mussels | 28 gf

Grilled Pork Loin (Salmon Creek Farm)

creamy polenta, grilled asparagus, tarragon,
tempura squash blossom, ancho bbq sauce | 27 gfo

Meyer Lemon and Ricotta Ravioli

blistered cherry tomatoes, shitake mushrooms,
smoked cheddar, arugula, Mt Olive oil | 22

Wild Prawn Enchiladas

mexican white prawns, avocado, white cheddar,
tomatillo salsa verde, lime crema, cumin black beans,
brown basmati rice | 23 gf

Roasted Half Chicken

garlic mashers, green beans,
blistered tomato vinaigrette | 25 gf

Pork Osso Bucco

garden pea risotto, parmesan cheese,
lemon gremolata | 26 gf

Grilled Loin of Lamb

garlic crushed fingerling potatoes,
grilled summer squash, lamb demi | 29 gf

Roasted Mushroom "Ramen"

ramen noodles, silken tofu, baby corn, snap peas,
bok choy, roasted mushroom broth | 21

Tandoori Prawns

apricot-mint couscous, dandelion,
crispy fried onion rings, saffron yogurt | 25 gfo

Robin's Chow

wok-flashed pasta, farmer's market vegetables, garlic,
ginger and soy; tofu or chicken | 18 ; prawns | 23 vo, gfo

CURRIES

Roghan Josh

medium spicy north indian lamb curry of yogurt,
tomatoes, green beans, almonds; yogurt,
cilantro-mint chutney, chapati | 23 gfo

Tempeh Korma

mild indian coconut curry with market vegetables,
toasted cashews, golden raisins; yellow dahl, chapati,
fruit and cilantro-mint chutneys | 20 v, gf

Malaysian Chicken

spicy yellow coconut curry, toasted coconut,
sugar snap peas, pickled cucumber salad | 20 gf

Thai Green Chicken

medium spicy coconut curry, sugar snap peas,
cilantro, kaffir lime leaf, lemongrass,
pickled cucumber salad | 20 gf

Chutney Plate

fruit & cilantro-mint chutneys, yogurt, & chapati | 4

Supporting local farms since 1985. Bread served upon request. Thank you for dining with us.

KIDS

Quesadilla	5
Spaghettni butter, parmesan	6
Spaghettni Marinara parmesan	6
Cheese Pizza	8
Grilled Chicken Breast french fries & seasonal vegetable	12

BEVERAGES

BEER

Bitburger Driver (non alcoholic)	5
Red Bridge (gluten free)	5
Samuel Smith Organic Cider	7
Crabbie's Ginger Beer (contains alcohol)	6
Bud Light	4
Corona	5
Trumer Pils	6
Organic Unita Summer Ale	5
Fat Tire Amber Ale	5
Lost Coast Tangerine Wheat	5
Firestone 805 Blonde Ale	5

Allagash White	6
Paulaner Hefe Weizen	6
Firestone Pale	31 5
Lagunitas IPA	6
Green Flash West Coast IPA	6
Xinghu Brazilian Black	5
La Fin Du Monde	6
Deschutes Obsidian Stout	6
Chimay Grande Reserve Blue	10
Anchor Steam	5

TEAS

We proudly serve Mighty Leaf artisan crafted whole leaf tea	4.00
China Mist Organic Black Ice Tea	3.00

caffeine free

- Chamomile Citrus
- Organic Mint Melange
- Wild Blossoms & Berries
- Ginger Twist
- Chocolate Mint Truffle

less caffeine

- Organic Hojicha Green
- Organic Spring Jasmine
- Organic Jade Oolong
- Verbena Mint
- Chrysanthemum

most caffeine

- Organic Breakfast
- Organic Earl Grey

COFFEE & CHAI

Coffee: Locally roasted fresh ground brewed
South American blend organic fair trade and
shade grown 3.00

Chai Latte	4
Soy Chai Latte	4
Mocha Chai	4.5
Espresso	2.5 dbl 3.5
Macchiato	2.5 dbl 3.5
Cappuccino	3.5 dbl 4.5
Latte	3.5 dbl 4.5
Mocha	4.5 dbl 5.5
Awesome Hot Chocolate	3.5
Thai Iced Coffee	4
Iced Mocha Float	7

SODAS, ETC.

Pelligrino (500ml)	4
Pelligrino (750ml)	5
Evian Spring Water (750ml)	5
Blue Sky Cola, Lemon Lime, Diet Coke	
(non fountain. no refills)	3
All Natural Unfiltered Gingerale	4
Dry Lavender Soda	4
Izze Blackberry Sparkling	4
Henry Weinhard's Rootbeer	4
Rootbeer Float	7
Arnold Palmer (1 refill)	3
Housemade Lemonade (1 refill)	3
Strawberry Lemonade	4



(v) vegan (vo) vegan option available (gf) gluten free
(gfo) gluten free option available

Warning: consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food borne illness