



COME VISIT OUR NEWEST SONOMA COUNTY LOCATION, TWIN OAKS ROADHOUSE IN PENNGROVE
 In order to conserve our precious resources, water is now served upon request only

Shared Plates

PICKLE FRIES cornmeal coated pickle fries served with remoulade.	9
SAUSAGE BITES local sausage tossed in Kellerbier batter with leeks + shallots and lightly fried. Served with house made honey mustard and stone ground Dijon	11.75
CRISPY CALAMARI beer batter Japanese squid tossed w/ leeks, breaded lemons & limes served w/ lemon aioli	12.5
MEAT + CHEESE PLATTER (contains nuts) cured meats, nuts, local & imported cheeses, olives, pickles, crostini *-Sub fruit for meat \$1	16
TAVERN SAMOSAS curried onions, black beans, roasted peppers, pumpkin seeds and sweet corn wrapped in a crunchy wonton, served w/ cilantro chutney	12.5
TACO FOUR PACK (2) Carnitas style pork tacos topped with white onion, cilantro, and our special house made salsa verde served alongside our beer-battered über-fresh fish tacos with house slaw on flour tortilla (2)	16.5
SLIDERS (2) mini 4oz Angus burgers with tomato chutney, lemon aioli, shallots, white cheddar on a toasted Brioche bun	12.5
PULLED PORK SLIDERS (2) Mini version of our pulled pork sandwich with HopMonk house- smoked pork naked on a toasted Brioche bun. Served with our Signature Classic House BBQ and Honey Habanero BBQ sauces on the side.	9.5
TAVERN WEDGE FRIES/GARLIC WEDGE FRIES garlic & parmesan cheese	5/6
SWEET POTATO FRIES served with lemon aioli	8
MAC + CHEESE local cheeses including cheddar, parmesan & jack with fresh snow peas and caramelized onions	6.5
GRILLED ARTICHOKE (gluten free) fresh artichokes poached and grilled, served with house aioli and lemon	9.5

Soups + Salads

add chicken \$5 add shrimp \$6 add seasonal fish \$MP

FRENCH ONION SOUP 100% natural beef broth, red wine caramelized onions, garlic, and bay leaf. Topped with seasoned croutons and Gruyere cheese	7
CLASSIC VEGGIE SOUP (gluten free) A blend of locally sourced veggies including zucchini, squash, kidney beans, green beans and carrots simmered in red wine and house-made veggie stock. Garnished with fresh cut basil.	8/ 4.50
TOMATO SOUP (gluten free) oven roasted tomatoes, fennel blended w/ white wine & cream	6/4
MIXED SUMMER SALAD (gluten free) Fresh organic spring mix brought together with sweet pineapple chunks, ripe strawberries, orange segments and lightly dressed in poppy seed vinaigrette	11
BLUE CHEESE WEDGE SALAD (gluten free) House made blue cheese dressing, local iceberg lettuce, Sopressata Southern Italy style salami, tomatoes, red onion and tarragon	11
ROASTED BEET SALAD (contains nuts/gluten free) beautiful beets slow braised and chilled, then served with a petite mixed green salad, candied walnuts, local goat cheese and a citrus dressing	12.5
CHOPPED CAESAR crisp romaine, parmesan, croutons, tavern Caesar dressing	10.5
GREEK SALAD (gluten free) Kalamata olives, marinated artichokes, roasted red peppers, with tomatoes, onions and feta crumbles all atop Balsamic dressed greens	13
TAHINI KALE SALAD (contains nuts/gluten free) leafy green kale tossed with a lemon tahini dressing and peanuts	9

Sandwiches

all sandwich plates except grilled cheese come with wedge fries

Substitute quinoa salad or garlic wedge fries for \$1.5 Substitute sweet potato fries for \$2.5 add bacon \$2.5

PANINI SPECIAL Ask your server about the Panini Special of the week	13
TWIN OAKS BURGER Classic American 7 ounce burger with lettuce, tomato, onion, cheddar cheese, special sauce and house made pickles on a Brioche bun, delivered fresh daily by Basque Boulingere.	13.75
REUBEN Corned beef cooked in our house Kellerbier with Swiss cheese, sauerkraut and remoulade on toasted rye bread	14.5
SMOKED PULLED PORK House smoked, dry rubbed, slow cooked pork – served naked on a Brioche bun, delivered fresh daily by Basque Boulingere, Customize it at the table with our signature Classic House BBQ and Honey Habanero BBQ sauces on the side. Served with a side of house made coleslaw.	12.75
HOPMONK BURGER 7 ounce burger, tomato chutney, lemon aioli, crispy shallots, white cheddar cheese a Brioche bun, delivered fresh daily by Basque Boulingere, *sub Portobello to make it vegetarian!	13.75
GRILLED CHEESE + HAM cheddar, gruyere & ham, dijonnaise, parmesan crusted sourdough bread, served w/ tomato soup *available w/o ham \$11	12.5
CHICKEN PHILLY ON NAAN all natural grilled chicken breast, red onions, fire roasted red peppers, topped with 3 cheese blend and spicy aioli on traditional naan bread	13

Entrees

SEASONAL FISH ask your server for our current house fish	MP
STEAK + FRITES 6 oz. hanger steak served with wedge fries, grilled vegetables and house made cilantro chimichurri sauce	21
VEGGIE RISOTTO (gluten free) a melody of fresh leeks, crimini mushrooms, carrots, snow peas and Arborio rice brought together with a blend of house made vegetable stock, white wine, cream and parmesan. Topped with fresh cut basil and green onions	15.5
HOPMONK CHILI VERDE seasoned pork shoulder braised in tomatillo, lime, garlic, onions and green chilies. Served with Mexican style rice, cotija cheese, fresh tortilla chips, cilantro and two corn tortillas *add sour cream \$1	15
MUSSELS + TAVERN FRIES Subject to availability prosciutto, tomato, shallots, garlic, herbs, cream & white wine sauce	18.75
FISH + CHIPS beer battered FRESH cod, tavern fries w/ tartar sauce & seasonal coleslaw	17.25
ROASTED CHICKEN Petaluma slow roasted chicken breast with mash potatoes and sautéed local vegetables	17.5

Sides

- COLESLAW** (gluten free) Mix of green and red cabbage, carrots, and sliced onion tossed with a sweet and tangy dressing **5**
- QUINOA SALAD** (gluten free) one of the oldest grain ever cultivated, tossed w/ red onions, cilantro, oranges & green olives **6**
- HOT KALE TRIO** (gluten free) a blend of kale, Brussel sprouts and red cabbage lightly sautéed in olive oil and garlic, hint of lemon **7**

Parties of 8 or more must remain on one check

Chef- Randi Dozhier

Sous Chef- Kylie Martin

Warning: According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.
CA State Law: Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

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