

Grace's Table

1400 2nd St 94559-2824 · +17072266200 · Updated: Jan 14, 2026

[View online menu](#)



TO BEGIN 8

Iron Skillet Cornbread	AVAILABLE OPTIONS
with lavender honey butter	\$6.00
	4 piece: \$10.00
	6 Piece: \$15.00
Argentinean Empanada	\$11.00
hand cut beef, currants, olive, hard egg, Chimichurri sauce	
Glazed Pork Belly	\$12.00
wine barrel smoked Kurabuta belly, roasted apple, baguette crostini Maple pork glaze	
Prosciutto and Burrata Di Stefano	\$19.00
Prosciutto di Parma, Asian Pear, aged balsamic Pomegranate seeds and toasted Olive Bread	
Roasted Tri-color Beet Salad	\$15.00
avocado, farmstead blue cheese, mache lettuce, pickle onions, cucumbers, maldon salt, lemon vinaigrette	
Seared Tuna Niçoise	\$21.00
seared bigeye tuna, crispy egg, potato, haricots verts, Niçoise Olives, cherry tomatoes, frisée and arugula, lemon vinaigrette	
Organic Greens	AVAILABLE OPTIONS
aster egg radishes, cucumber, shaved fennel, fromage Blanc, cherry tomatoes, toasted almonds and fine herb vinaigrette	\$11.00
	with chicken breast:
	\$7.00
Soup	\$7.00
of the day	

MAINS 7

Southwest Tamale	\$22.00
chipotle pulled pork shoulder, green chili, black beans jack cheese, chili lime slaw, cilantro dressing, cascabel chili sauce	
Roasted Heirloom Chicken	\$29.00
Vegetable Quinoa and wild Rice pilaf; Butternut squash, parsnip root, English pea tendrils, dried cranberry and red Verjus Pan Sauce sauce	
Potato Gnocchi	\$26.00
Garden Pesto, English peas, Pea Vines, cherry tomatoes Reggiano parmesan	

Mendocino Black Cod	\$39.00
Parsnip root puree, Salsa Criolla of sweet peppers, tomato and herbs, baby Watercress and cherry tomatoes	
Cassoulet	\$32.00
duck confit, pork Shoulder, boudin blanc sausage, garlic sausage, butter beans, garlic bread crumbs	
Kobe Hanger Steak Frites	\$34.00
bordelaise sauce, watercress, Chili d’Espelette-parmesan fries	
House Ground Kobe Burger	\$19.00
whole grain mustard aioli, house made pickles Chili d’Espelette-parmesan fries add...cheddar, swiss, blue, bacon, portobello, locally farmed egg 2 ea.	

SIDES 9

Roasted Fingerling potatoes	\$7.00
Chili d’Espelette-parmesan fries or onion rings	\$6.00
Butter Bean Ragout	\$6.00
Wilted Pea vines	\$6.00
House made garden pickles	\$5.00
Root vegetable chips	\$5.00
House Cole Slaw	\$5.00
Auton Wild Rice Quinoa Pilaf	\$7.00
Grilled Asparagus with Truffle vinaigrette and parmesan	\$9.00

SOMETHING SWEET 7

Old Fashioned Devil’s Food Cake	AVAILABLE OPTIONS
chantilly cream and maldon salt	\$12.00
	Normandin Mercier Pineau des Charentes Rouge: \$19.00
Vanilla Bean Cheesecake	\$9.00
Assorted berries with strawberry coulis Graham cracker crust and Chantilly cream	
Classic Crème Brûlée	AVAILABLE OPTIONS
	\$12.00
	Normandin Mercier Pineau des Charentes Tres Vieux Blanc: \$24.00
Trio Of Ice Cream	\$12.00
3 scoops Ice Cream, whipped cream Short bread Cookies	
Trio Of Sorbet	\$12.00
3 scoops. seasonal fruit sorbet with fruit soup and lavender meringues	

Boylan Soda Float W/ House Made Ice Cream	\$10.00
house made vanilla ice cream. Choose Boylan soda Flavor; root beer, or black cherry	

Beer Float	\$13.00
Old Rasputin stout with 3 scoops of house made vanilla ice cream	

COFFEES & TEAS 7

Espresso	\$4.00
Americano	\$4.00
Latte	\$5.00
Cappuccino	\$5.00
Mocha	\$6.00
Grandma’S Hot Cocoa	\$5.00
Loose Leaf Teas	\$5.00
Mint, Jasmine Green, English Breakfast, Earl Grey, Blue Eyes Berry Vanilla, Peppermint, Chamomile	

AFTER DINNER DRINKS, WINES & PORTS 6

NV Quinta do Vallado 30yr. Tawny Porto	\$18.00
NV Ramos Pinto Ruby Porto, Portugal	\$15.00
’17 Marchesi Antinori DOC Vin Santo, Italy	\$24.00
’18 375ml. Pellegrini Late Harvest Chardonnay, Russian River	\$21.00
Normandin Mercier Pineau des Charentes Rouge (cognac and merlot aged7 years in barrel), France	\$19.00
Normandin Mercier Pineau des Charentes Tres Vieux Blanc	\$24.00
(Cognac and Trebbiano aged 15 years in barrel) France	

KIDS 6

Olivia’s Salad with Lettuce, Cherry Tomatoes Cucumber and Ranch Dressing	\$8.00
Jadyn’s Mac and Cheese	\$9.00
Noah’s Macaroni with Marinara Sauce	\$9.00
Robbie’s Chicken Fingers, Carrots Sticks and Ranch Dressing	\$12.00
Eva’s Grilled Cheese with Fries	\$11.00
Sheila’s Buttered Noodles with Parmesan	\$9.00

SABÉ COCKTAILS DISTILLED SPIRIT INFUSED SAKE 8

Grace’s Table Sabé Blanco Margarita	\$14.00
The Classic, Spicy Mango or Strawberry Margherita	
YUZU Lemonade	\$14.00
YUZU SABÉ, Lemonade, sparkling wine float	
YUZU Mule	\$14.00
YUZU SABÉ, Ginger Beer, Fresh Lime	
Jalapeno Wasabi SABÉ Bloody Mary	\$14.00
Jalapeno Wasabi SABÉ, Fresh house made bloody mix, Pickle-tomato skewer	
Gold rum SABÉ Mojito	\$14.00
Cucumber SABÉ, mint, Fresh Lime	
YUZU SABÉ Cosmopolitan	\$15.00
YUZU SABÉ, cranberry juice, simple syrup	
Espresso Sabé Martini	\$15.00
Chilled Frothy Calistoga Espresso with Sabe Vodka	
Citrus SABÉ Lemon Drop	\$14.00
Yuzu SABÉ, Simple Syrup, Fresh Lemon	

SPECIALTY BEER COCKTAILS 3

Citrus Super Shandy	\$9.00
Hefenweizen mixed with Lemon Soju and Lemonade	
Red Beer	\$9.00
Apocalypse IPA mixed with Jalapeno Wasabi SABÉ Tomato juice, chili-salt rim and lemon wedge	
Beer Float	\$11.00
Old Rasputin Stout over House made vanilla bean ice cream	

RED - BY THE GLASS 4

’20 Morgan Pinot Noir, Santa Lucia Highlands	\$15.00
’21 Lang &Reed Cabernet Franc, California	\$17.00
’19 AUCTIONEER Cabernet Sauvignon, Napa	\$16.00
’17 Rocca Family Vineyards Vespera Blend, Napa	\$17.00

WHITE - BY THE GLASS 5

’NV New Age “Tincho”style; rocks w/lime, Argentina	\$11.00
’21 Livio Felluga DOC Pinot Grigio, Cormòns Italy	\$14.00

'18 Smith-Madrone dry Riesling, Spring Mtn Napa	\$15.00
'21 Cakebread Cellars Sauvignon Blanc, Napa	\$16.00
'21 Frank Family Chardonnay, Carneros Napa	\$17.00

HALF BOTTLES 7

NV Charles Heidsiek Brut Champagne à Reims Fr	\$65.00
NV Ferrari Sparkling Brut Rosé, DOC Trento Italy	\$32.00
'18 Landmark Chardonnay, Carneros Sonoma	\$35.00
'21 Bernardus Pinot Noir, Monterey CA	\$35.00
'18 Castello di Bossi DOCG Chianti Classico, Italy	\$41.00
'20 Belly Dragger Chardonnay in 375ml can, Ca	\$15.00
'18 Belly Dragger Cabernet Sauvignon 375ml can	\$15.00

PORTS AND DESSERT WINES: 4

NV Quinta do Vallado 30yr. Tawny Porto	\$19.00
NV Ramos Pinto Ruby Porto, Portugal	\$16.00
'17 Marchesi Antinori DOC Vin Santo, Chianti Italy	\$24.00
'18 375 ml. Pellegrini Late Harvest Chardonnay, Russian River	\$18.00

ROSÉ - BY THE GLASS 3

'NV New Age Rosé, "Tincho"; rocks w/lemon, Argentina	\$11.00
'21 Fleurs de Prarie Cotes de Provence, France	\$13.00
'21 Monticello Vineyards Rosé of Pinot Noir, Napa	\$14.00

SPARKLING - BY THE GLASS 3

NV Syltbar Il Concerto DOC Dry Prosecco, Italy	\$13.00
NV Simonnet Crémant de Bourgogne Brut Rosé, Fr	\$12.00
NV Roederer Estate Brut, Anderson Valley	\$15.00

MIMOSO AND BELLINIS 1

Sparkling Brut with Orange juice, Strawberry or Peach	\$13.00
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NON-ALCOHOLIC 12

*Lemonade “FIZZ”	\$7.00
*Strawberry-Lemonade “FIZZ”	\$7.00
Ice Tea	\$4.00
Arnold Palmer	\$4.00
Small Orange Juice	\$2.00
Orange Juice	\$4.00
Apple Juice	\$2.00
Large Apple Juice	\$4.00
Lemonade	\$4.00
Fever~Tree Ginger Beer	\$5.00
Revive Ginger-Lime Kombucha (non-alcoholic)	\$6.00
Boylan Black Cherry, Ginger ale and Boylan Root beer	\$4.00

BOTTLED BEERS 8

Sudwerk Hefeweizen	\$6.00
Leffe Blond Ale	\$6.00
Bud Light	
Stella Artois	\$6.00
Becks NA	\$6.00
Old Rasputin Imperial Stout	\$7.00
Taco Truck Lager	\$6.00
Shindig Cider	\$7.00

BEER ON TAP 6

Brother Thelonious Belgium Ale	\$7.00
Firestone 805 Ale	\$7.00
Henhouse Hazy IPA	\$7.00
Trumer Pilsner	\$7.00
Track 7 IPA	\$7.00
Boochcraft Strawberry-Lemonade Hard Kombucha	\$7.00

REDS 19

'20 Morgan Pinot Noir, Santa Lucia Highlands	\$49.00
'19 Robert Mondavi Winery Pinot Noir, Napa	\$59.00
'18 DEHLINGER Pinot Noir, Russian River	\$99.00
'21 Girard Old Vine Zinfandel, Napa Valley	\$49.00
'20 Rombauer Vineyards Zinfandel, California	\$59.00
'14 Parador Tempranillo, Napa Valley	\$85.00
16 Mastro Janni DOC Brunello di Montalcino, It	\$129.00
'17 Farella Merlot Coomsville, Napa Valley	\$89.00
'15 Castello Di Brolio Casalferrero Merlot, Italy	\$119.00
'15 Chateau Redortier DOC GIGONDAS, France	\$75.00
'19 AUCTIONEER Cabernet Sauvignon, Napa	\$65.00
'17 Inglenook Cabernet Sauvignon, Rutherford	\$99.00
'20 Faust Cabernet Sauvignon, Napa Valley	\$79.00
'19 Davies Cabernet Sauvignon, Napa Valley	\$125.00
'16 Rocca Cabernet Sauvignon, Coombsville	\$146.00
'19 Monticello Estate Syrah, Oak Knoll Napa Valley	\$69.00
'18 Bruno Giacoso DOC Nebbiolo D'Alba, Italy	\$79.00
'17 Paolo Scavino DOCG Barolo Prapò Italy	\$125.00
'21 Lang and Reed Cabernet Franc, Napa Valley	\$59.00

SPARKLING 8

NV Roederer Estate Brut, Anderson Valley	\$49.00
NV Simonnet-Febvre Crémant de Bourgogne Brut Rosé, France	\$49.00
NV Syltbar Il Concerto DOC Brut Prosecco, Italy	\$49.00
NV Laurent-Perrier Champagne Brut, France	\$69.00
NV Legras & Haas Grand Cru Blanc de Blancs	\$105.00
2013 Louis Roederer CRISTAL Champagne, Fr.	\$520.00
'18 Schramsberg Brut Rosé, North Coast	\$79.00

'19 Paula Kornell Blanc de Noirs, Napa Valley	\$89.00
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WHITE BLENDS 3

NV New Age White Torrontès Blend, Argentina 90% Torrontes, 10% Sauvignon Blanc	\$35.00
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'21 Anaba Turbine White, Sonoma	\$69.00
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'18 Bastianich Vespa Bianco, Venezia Giulia It	\$49.00
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WHITES 11

'18 Livio Felluga DOC Pinot Grigio, Italy	\$49.00
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'21 Cakebread Cellars Sauvignon Blanc, Napa	\$59.00
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'19 Rombauer Chardonnay Carneros Napa	\$70.00
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'18 Dutton-Goldfield Chardonnay,Russian River	\$69.00
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'17 Smith-Madrone dry Riesling, Spring Mtn Napa	\$59.00
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'21 Saldo Chenin Blanc California	\$49.00
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'20 Sinegal Sauvignon Blanc, Napa Valley	\$59.00
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'20 Collet Chablis 1er Cru Mont de Milieu,France	\$89.00
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'21 Frank Family Chardonnay, Carneros Napa	\$69.00
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'19 Brendel Noble One Chardonnay, Napa	\$59.00
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'16 Trimbach Riesling, Alsace France	\$79.00
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ROSÉ 4

NV New Age Rosé Malbec Blend, Argentina	\$32.00
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'21 Monticello Vineyards Rosé Pinot Noir, Napa	\$49.00
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'21 Fleurs de Prairie, Côtes de Provence France	\$39.00
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21 Twoz Rosé, Rutherford CA	\$59.00
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RED BLENDS 4

'19 Domaine André Brunel Chateauneuf~du~Pape Les Caillour, Rhone F	\$129.00
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'17 Rocca Family Vineyards Vespera, Napa Valley	\$69.00
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'19 Westwood Legend Red Wine, Sonoma	\$70.00
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46% Cabernet, 25% Syrah, 19% Mourvèdra, 10% Granache

'20 Leviathan Red Wine, California

\$69.00

Cab. Sauvignon, Syrah, Cabernet Franc, Merlot