

# WOODSIDE grill

A Farm-to-Table Experience

## SUPPER MENU

### ANTIPASTO MEAT & CHEESE BOARD

All meats and cheese sourced locally  
Served with local olives & oils, homemade pickles, grilled bread

**Small: 2 meats and 2 cheeses – \$13 | Large: 3 meats and 3 cheeses – \$23**

### STARTERS

**SOUP DU JOUR** Cup \$5 Bowl \$7

**ROASTED CAULIFLOWER HUMMUS \$9**  
Sliced cucumber, grilled bread

**TEMPURA AVOCADO \$10**  
California avocado, carrot ginger slaw, Thai chili remoulade

**THAI CHICKEN NACHOS \$10**  
Tri-color tortilla chips, three cheese sauce, sweet chili chicken, shredded cabbage, diced tomato & green onions

**CALAMARI FRITTO \$10**  
Corn flour dusted calamari, shaved fennel, broccoli, onion, spiced & smokey aioli

**WOODSIDE WINGS \$13**  
Smoked infused fried Petaluma wings, BBQ or Yucatan

### SALADS

**GAIA SALAD \$11**  
Wild arugula, pine nuts, shaved parmesan & fennel, Meyer Lemon vinaigrette

**BABY FALL LETTUCES & FRUIT \$12**  
Mixed chicories, apples, pears, blueberries, Humbolt Fog goat cheese, candied pecans, sherry vinaigrette

**CAESAR SALAD \$11**  
Organic romaine hearts, creamy Caesar dressing, sourdough croutons, parmesan

**WALDORF SALAD \$12**  
Red grapes, candied walnuts, celery, feta cheese, spring mix, diced apples, creamy lemon dressing

Add: grilled chicken \$5 or steak \$7 to any salad

## FROM THE CHARBROILER

### MARKET PRICE

Locally sourced cuts of meats served with seasonal vegetable and potatoes served your way.

#### MEAT OPTIONS

Bone in Pork Chop  
NY Strip  
Ribeye  
Fish of the Day

#### PREPARATION OPTIONS

Grilled  
Blackened  
Black and Blue

#### SAUCE OPTIONS

Horseradish Cream  
Red Chimichurri  
House made Steak Sauce  
Roasted Garlic and Lemon Butter

### ENTREES

**HAT CREEK RANCH BURGER \$15**  
Local organic grass fed beef, shaved iceberg, Woodside 1000 Island, choice of cheese, fries (sweet or classic)

Add: bacon, caramelized onions, avocado, sunny egg \$2

**CRÈME FRAICHE PASTA WITH WILD MUSHROOM \$16**  
Spaghetti, Foraged mushroom, crème fraiche, red onions, oregano, pecorino romano, breadcrumbs

**BISON ROCK RANCH MEATLOAF \$22**  
Local grass fed beef & buffalo, candied bacon, warm German potato salad, Dijon soubise

**CHICKEN CORDON BLEU \$25**  
Smoked mozzarella, ham, mornay sauce

**APRICOT CHICKEN \$22**  
Prosciutto wrapped, candied apricots, feta, citrus cream sauce

**FISH & CHIPS \$18**  
Battered wild cod, tartar sauce, sweet or classic fries

**PUTTANESCA \$15**  
Bucatini pasta, capers, garlic, oregano, spicy tomato sauce

**BRAISED SHORT RIB \$21**  
Herb crusted, red wine sauce

### DESSERTS

**CRÈME BRULEE \$7**  
Sugar-glazed, French vanilla custard

**DECADENT CHOCOLATE CAKE \$7**  
Flourless dark chocolate cake, gluten free

**DIANA TORTE \$7**  
Chocolate & vanilla ice cream layered cake, almond roca, caramel

**GAIA GUILTY PLEASURE – MARKET PRICE**  
Ask your server about our seasonal creation



# BEVERAGES



## WOODSIDE WINES

### WHITES BY THE GLASS

Cambria Chardonnay {Santa Maria, CA} - \$10 - bottle \$32  
 Marquesa de Caceres Verdejo {Rueda, Spain} - \$6 - bottle \$22  
 Matanzas Creek Sauvignon Blanc {Sonoma, Ca} - \$10 - bottle \$32  
 Seaglass Reisling {Santa Barbara, Ca} - \$8 - bottle \$28  
 Gran Sarao Cava {Penedes, Spain} - \$7 - bottle \$27

### REDS BY THE GLASS

Neilson Pinot Noir {Santa Barbara, Ca} - \$12 - bottle \$40  
 Honoro Vera Garnacha {Calatayud, Spain} - \$6 - bottle \$22  
 Murphy Goode Red Blend {Sonoma, Ca} - \$7 - bottle \$26  
 Liberated Cabernet Sauvignon {Sonoma, Ca} - \$12 - bottle \$40  
 Perrin Reserve Cotes du Rhone {Cotes du Rhone, France} - \$7 - bottle \$27

### SPARKLING BOTTLES

Benvolio Prosecco {Fruili, Italy} - \$31  
 Charles de Casanove {Champagne, France} - \$70

### WHITE BOTTLES

Carmel Road Unoaked Chardonnay {Monterey, Ca} - \$30  
 Stonestreet Chardonnay {Alexander valley, Ca} - \$65  
 Murphy Goode Sauvignon Blanc {Sonoma, Ca} - \$30  
 Kenita Albarino {Rias Baixas, Spain} - \$32  
 Barrymore Pinot Grigio {Monterey, Ca} - \$32  
 Vera Honoro Rose {Jumilla, Spain} - \$22  
 Murietta's Well {Santa Barbara, Ca} - \$28  
 Terra de Oro Moscato {Santa Barbara, Ca} - \$32

### RED BOTTLES

Elouan Pinot Noir {Willamette Valley, Or} - \$28  
 Cambria Tempesquet Syrah {Santa Maria, Ca} - \$46  
 Francis Coppola Merlot {Sonoma, Ca} - \$42  
 Stonestreet Cabernet Sauvignon {Alexander Valley, Ca} - \$65  
 Rivarey Tempenillo {Rioja, Spain} - \$27  
 Tinto Negro Malbec {Mendoza, Argentina} - \$28  
 1000 Stories Zinfandel {Mendocino, Ca} - \$35

## HOUSE DRINKS

### HOUSE COCKTAILS \$13

Hendrick's Experience – cucumber, rosemary syrup...  
 shaken not stirred  
 Kong Martini – Tito's vodka served in a Campari rinsed glass with a  
 roasted garlic, habanero and blue cheese stuffed olive  
 Gaia Mary – house made mix, little spicy and can be more if you  
 just ask  
 Black Bottom Lemon Drop – our specialty with a Chambord sinker  
 Whiskey Smash – honey, raw sugar, mint, always on the rocks

### NON - ALCOHOLIC HOUSE DRINKS \$6

Strawberry Ginger Lemonade  
 Raspberry Almond Soda  
 Real Cherry Root Beer  
 Cucumber, Lemon & Lime Soda  
 Horchata with Coffee & Chocolate



### THE WOODSIDE GRILL PROUDLY SUPPORTS ITS LOCAL FARMERS AND RANCHERS

The Woodside Grill is a true Farm to Table restaurant that is a proud supporter of our local North State Community. We are committed to supporting local and sustainable farmers, bakers, brewers, ranchers and fishermen with our menu and this embodies the sustainability mission of the Gaia Hotel. Our commitment and passion is to provide our guests with exceptionally high quality food and dining experience. Enjoy!

- BEEF - Hat Creek Ranch, Hat Creek, CA
- BUFFALO/MEAT - Bison Rock Ranch, Shasta Valley CA
- CHEESES - Sierra Nevada Cheese Co., Sacramento CA
- CHICKEN - Petaluma Farms, Petaluma CA
- DAIRY - Cypress Grove Creamery, Humbolt CA
- GRAINS & FLOURS - Moore's Flour Mill, Redding CA
- GREENS - Little Sprouts Organic Micro Farm, Redding CA
- PORK & HEIRLOOM BEANS - Rancho Llano Secco, Chico CA
- PORK & LAMB - Red Gate Ranch, Red Bluff CA
- POULTRY & RABBIT - Brush Arbor Farmstead, Cottonwood CA
- PRODUCE - Commanche Creek Farms, Chico CA
- SEAFOOD - Two x Two Sea, San Francisco CA