

WOODSIDE grill

A Farm-to-Table Experience

SUPPER MENU

STARTERS

SOUP DU JOUR

Cup of Soup \$5 Bowl of Soup \$7

NATHAN'S SOURDOUGH BREADS \$5

Assorted organic locally made sourdough, whipped honey butter

LOUISIANA STYLE HUSH PUPPIES \$7

Savory corn doughnuts, sweet peppers, rosemary & jalapeno jelly

THAI CHICKEN NACHOS \$10

Tri-color tortilla chips, three cheese sauce, sweet chili chicken, shredded cabbage, diced tomato & green onions

CALAMARI FRITTO \$10

Shaved fennel, broccoli, onions, calamari, corn flour battered & fried, spiced & smokey aioli

WOODSIDE WINGS \$13

Deep fried Petaluma farms chicken wings, house BBQ sauce or spicy Yucatan style sauce, salted grilled lime, cucumber sticks

ANTIPASTO MEAT & CHEESE BOARD \$13/\$23

Local charcuterie, cheeses, olives & bread with house hummus, pickles & mustards

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

Add Grilled Chicken \$5 or Steak \$7

WALDORF SALAD \$12

Red grapes, candied walnuts, celery, feta cheese, spring mix, diced apples, creamy lemon dressing

FROM THE CHARBROILER

MARKET PRICE

Ask your server for our seasonally changing local ranch cuts served with creamed potatoes, roasted vegetables and choice of sauce: horseradish cream, red chimichurri or house steak sauce

ENTREES

HAT CREEK RANCH BURGER \$15

Local organic grass fed beef, Nathan's sesame brioche, shaved iceberg, Woodside 1000 island, choice of cheese, fries (sweet or classic)

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

WILD MUSHROOM SPAGHETTI \$16

Foraged mushrooms in sauce, crème fraiche, with red onion, oregano, pecorino romano, and breadcrumbs

PASTA CARBONARA \$17

Bucatini, farm egg, parmesan cream, crispy pancetta, black pepper, pecorino romano

BISON ROCK RANCH MEATLOAF \$22

Local grass fed beef & buffalo, candied bacon, warm German potato salad, Dijon soubise

PAN FRIED RAINBOW TROUT \$25

McFarland Springs fresh trout, Chico Valley rice, honey roasted carrots, asparagus, dill butter sauce

ROSEMARY & BROWN SUGAR ROASTED CHICKEN \$23

Organic chicken, panzanella salad, almonds, radicchio, broccolini, gravy vinaigrette, lemon



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 Temperrillo {Rioja, Spain} - \$27
Tinto Negro Malbec {Mendoza, Argentina} - \$28
1000 Stories Zinfandel {Mendocino, Ca} - \$35

HOUSE DRINKS

HOUSE COCKTAILS \$13

Woodside Mule {tequila, vodka, rum, or whiskey},
mint, lime, ginger beer
Black Bottom Lemon Drop – vodka, lemon, sugar,
Chambord float
Whiskey Smash – honey, raw sugar, mint, on the rocks
Bee's Knee's – beefeater gin, lemon twist, agave syrup
Wooden Sidecar – cognac, Cointreau, citrus, cane sugar
Farmers Daughter – Tito's Vodka, cranberry, strawberry, basil
French Grape 75 – gin, red grapes, citrus, cava

NON - ALCOHOLIC HOUSE DRINKS - \$7

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

BREADS - Nathan's Organic Sourdough Breads, Fall River Mills, 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

TROUT - Mc Farland Springs Rainbow Trout Farm, Susanville CA

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