



# Candor

BY GIUSEPPE

## SOUPS... (SERVED WITH GRILLED BREAD)

**VEGETARIAN BLACK BEAN CHILI 11** *VGF*

Pico De Gallo · Cotejo Cheese

**TOMATO BASIL & STILTON 11** *VGF*

**CANDOR SIGNATURE GAZPACHO 11** *VGF*

**SOUP OF THE DAY (ASK YOUR SERVER) 11**

## STARTERS...

**HOT & CRISPY TOMATO BREAD 12** *V*

Whole Roasted Garlic · Cold Pressed Olive Oil

**GRILLED PEACH PANZANELLA & BURRATA 19** *V*

Crisped Bread · Shaved Red Onions · Cucumbers · Cherry Tomatoes · Basil House Vinaigrette

**CALIFORNIA CHEESE AND CURED ITALIAN SALUMI 25**

Seasonal Accruments · Toasted Bread

**CURED SPECK & TUSCAN CANTALOUPE 17** *GF*

Arugula & Fennel · Shaved Parmigiano · EVOO & Saba

**SUMMER MARKET VEGETABLES 16** *VGF*

Labneh Yogurt · Pistachio · Za'atar · Olive Oil

**PAPAS BRAVAS 12** *VGF*

Maldon Salt · Garlic · Parsley · Pecorino & House Aioli

**MARINATED SHRIMP AL AJILLO 18** *GF*

Calabrian Chili · Lime · Hotel Butter-Garlic Sauce

**GRILLED MEDITERRANEAN EGGPLANT 17** *V*

Thyme Roasted Tomatoes · Mint · Feta · Romesco · Basil Oil

**FORAGED MUSHROOM & PEA ARANCINI 15** *V*

Arborio Risotto · Thyme · Parmesan · Fontina · Roasted Garlic-Truffle Aioli

**STEAMED PEI MUSSELS & CLAMS 20**

Wine-Garlic Broth · Fresno Chiles · Fennel & Herbs · Spanish Chorizo · Grilled Bread

**MARGHERITA FLATBREAD 15** *V*

Tomato Basil · Mozzarella · EVOO · Fresh Tomatoes · Parmesan

## SIDES...

**ROASTED GARLIC MASHED POTATOES 8** *VGF*

**CALIFORNIA ASPARAGUS** EVOO · Lemon · Confit Garlic & Parmigiano **10** *VGF*

**ROASTED YELLOW CORN** Hotel Butter & Basil **9** *VGF*

**HERB FRIES 8** *VGF*

## Summer 2022 Menu

Tuesday - Saturday 11.30am to 9pm (Closed Sunday - Monday)

Order Online for Pickup at [dinecandor.com](http://dinecandor.com)

We provide delivery services thru our own staff

## ENTREES...

**SUMMER ORECCHIETTE 22** *V*

Pesto · Touch Of Cream · Sundried Tomatoes · Summer Vegetables · Pea Greens Herb Breadcrumbs

*Vegan available upon request*

**LAMB PAPPARDELLE 24**

Slow Braised Lamb Ragù · Mint Gremolata · Cardamon · Pecorino · Toasted Almonds

**PENNE "ARRABBIATA" WITH CHICKEN 21**

Roasted Tomato Basil Sauce · Calabrian Chili Flakes · Pecorino

*Vegetarian Available Upon Request*

**PASTA & MEATBALLS 20**

Tomato-Basil Sauce · Parmigiano

**TUSCAN FARRO WITH VEGAN ROMESCO SAUCE 22** *VV*

Petite Pan Squash & Corn · Heirloom Carrots · Asparagus · Pistachio Pesto Shallot · Soffritto · Almonds

**FISHERMAN STEW 31**

Shrimp · Daily Catch · Salmon · Mussels · Clams · Saffron-Tomato Broth · Fresno Chiles

**BRAISED BEEF SHORT RIBS WITH ZINFANDEL DEMI GLACE 30** *GF*

Roasted Garlic Mashed Potatoes · Heirloom Carrots · California Asparagus

**SCOTTISH SALMON 29** *GF*

Quinoa · Leeks · Petite Pan Squash · Heirloom Carrots · Citrus Beurre Blanc

**PAN ROASTED "AIRLINE" CHICKEN BREAST 27** *GF*

Rosemary-Garlic Jus · Applewood Bacon · Roasted Corn · Young Spinach

**WHOLE ROASTED BRANZINO 36** *GF*

Green Goddess · Papas Bravas · Fresh Herb Salad · Citrus Vinaigrette

**CATCH OF THE DAY WITH SEASONAL GARNISHES 32**

Local Corn · Confit Garlic · Blistered Cherry Tomatoes · Asparagus Coulis Red Pepper-Caper Relish

**STEAK FRITES 38** *GF*

Prime 8oz Skirt Steak · Frites · Petite Salad · Choice of Herb Chimichurri or Red Wine Demi Glace

## JUNIORS... (UNDER 10)

**PETALUMA NATURAL CHICKEN TENDERS & FRIES 13**

**CHEESEBURGER AND FRIES 14**

**PASTA WITH TOMATO SAUCE OR PLAIN BUTTER SAUCE 9**

**ELLA'S GRILLED CHEESE AND FRIES 10**

## GREENERY... (SERVED WITH GRILLED BREAD)

**LITTLE GEM CAESAR 13** *V*

Traditional Dressing · Chives · Croutons · Reggiano

**FARMER'S MARKET GREEN SALAD 13** *VGF*

Farm Fresh Young Greens · Shaved Vegetables · House Vinaigrette

**SEASONAL CHOPPED SALAD 14** *VGF*

Young Lettuce · Local Corn · Cucumbers · Heirloom Cherry Tomatoes Quinoa · Pepitas · Feta · Banyuls Vinaigrette

**GRILLED MISSION FIGS & WILD ARUGULA SALAD 14** *VGF*

Frisee' · Laura Chenel Goat Cheese · Medjool Dates Marcona Almonds · White Balsamic-Dijon Dressing

**ADD PROTEIN TO ANY SALAD (PRICE PER PERSON)**

Grilled Chicken 7 · Poached Chicken 7

Grilled Scottish Salmon 9 · Grilled Shrimp 9

**CANDIED PECAN & GRILLED CHICKEN SALAD 19** *GF*

Farm Fresh Young Greens & Romaine · Apples Point Reyes Blue Cheese · Aged Balsamic Dressing

**GRILLED SALMON NICOISE 22** *GF*

Farm Fresh Young Greens · Sugar Snap Peas · Roasted Peppers Olives · Capers · Egg · Marble Potatoes · Red Wine Vinaigrette

**POACHED CHICKEN SALAD 19** *GF*

Arugula & Greens · Shaved Reggiano · Fennel · Radish Lemon-Garlic Dressing

**MOROCCAN SHRIMP & GRILLED PEACHES SALAD 20** *GF*

Farm Fresh Young Greens · Toasted Almonds · Feta Honey · Citrus Dressing

## GRIDDLE...

**WHITE ALBACORE TUNA MELT 17**

Vermont Cheddar · Caramelized Onions · Grilled Tomatoes

**BLACK BEAN & QUINOA PATTY 18** *V*

Olive Oil Smashed Avocado · Thyme Roasted Tomatoes Arugula · Grilled Onions · Salsa Verde

**½ LB PRIME BEEF BURGER 19**

Onion Jam · House Aioli · Pickles · Vermont Cheddar · French Fries

**SALMON BURGER 19**

Green Goddess Aioli · Pickled Red Onions · Lettuce · Tomato Brioche Bun

*GF* Gluten Free • *V* Vegetarian • *VV* Vegan



## WHITE WINE BY THE GLASS

<b>Albarinho</b> , Columna 2020, Rias Baixas, Spain	12
<b>Frascati</b> , Principe Pallavicini 2020, Lazio, Italy <i>Giuseppe's Hometown Vineyard</i>	14
<b>Chardonnay</b> , Heron 2020, Mendocino County, California	13
<b>Chardonnay</b> , Laird Family 2018, Napa Valley, California	15
<b>Insolia</b> , Tenuta Ibadini 2019, Sicilia, Italy	13
<b>Gavi</b> , Rinaldi 2020, Piemonte, Italy	14
<b>Pinot Grigio</b> , Alois Laegeder 2020, Alto Adige, Italy	12
<b>Sauvignon Blanc</b> , Arona 2021, Marlborough, New Zealand	12
<b>Sauvignon Blanc</b> , Quivira 2020, Sonoma Valley, California	13
<b>Vermentino</b> , Brino 2020, Toscana, Italy	11

## DRAFT BEERS PINT 8

<b>Stone IPA, 6.9% ABV</b>
<b>Made West, Hazy IPA, 7% ABV</b>
<b>Stone Buenaveza, Mexican Lager, 4.5% ABV</b>
<b>Societe, Harlot Blonde Ale, 6.55% ABV</b>
<b>Victory Prima Pils, German Pilsner, 5.3% ABV</b>
<b>Modern Times Fruitlands, Sour, 4.8% ABV</b>
<b>N/A Beer</b> Bottle 6

## CANDOR MARGARITAS 10

Tequila · Pressed Lime Juice · Agave · Triple Sec · Salted Rim

### Make it Spicy +2

Tajin · Fresno Chiles

### Make it Lavender +2

House Lavender Syrup · Sugar Rim

### Make it Smokey +2

El Silencio Mezcal

### Make it Cadillac +2

Grand Marnier Float

## SEASONAL COCKTAILS 15

### Light Work

Gin · Lavender · Lemon · Prosecco

### Dirty Flirty

Tequila · Raspberries · Cointreau · Sparkling Rose

### Honey & Smoke

Mezcal · Honey · Ginger Beer · Fresh Pressed Orange · Lime  
Orange Bitters

### Life's a Peach

White Rum · Peach · Rosemary · Lime Juice

## CANDOR CLASSICS 15

### Negroni (Best in Town)

Campari · Gin · Antica Carpano · Orange Peel

### Midnight Manhattan

Bourbon · Amaretto · Sweet Vermouth · House Bitters

### Lemondrop

Vodka · Limoncello · Cointreau · Sugar Rim

### Bourbon's Press

Bourbon · Grand Marnier · Ginger Ale · Mint

### Jack of all Trades

Gin · St Germain · Fresh Lime · Basil · Mint · Cucumber  
Basil Crystal Rim

### La Dolce Vita

Gin · Pressed Grapefruit · Aperol · Prosecco · Orange Oil

### G's Espresso Martini

Vodka · Caffè Espresso · Kahlua · Toasted Coffee Beans

### Carajillo

Caffè Espresso · Licor 43 · Orange Peel

### Queen Bee

Cognac · Cointreau · Fresh Lemon · Honey · Vanilla

## WEEKLY DEALS

**Wednesday all wine bottles 30% off**  
**Saturday drink Rose' all day lunch \$20pp (11:30am to 4pm)**

## RED WINE BY THE GLASS

<b>Barbera</b> , Daniele Ricci 2018, Piemonte, Italy	13
<b>Bordeaux Blend</b> , Chateaux Argadens 2017, France	14
<b>Cabernet Sauvignon</b> , Sculpterra Heroes 2018, Paso Robles, California	12
<b>Cabernet Sauvignon</b> , Daniel Cohn Bellacosa 2017, North Coast, California	15
<b>Nero d'Avola</b> , Cusumano 2019, Sicilia, Italy	11
<b>Pinot Noir</b> , William Walch 'Prendo' 2020, Alto Adige, Italy	12
<b>Pinot Noir</b> , Mignanelli Single Vineyard 2019, Santa Lucia, California	15
<b>Super Tuscan</b> , Badia di Morrone Taneto 2018, Toscana, Italy	16
<b>Tempranillo</b> , Torremoron 2019, Ribera del Duero, Spain	13
<b>Zinfandel</b> , Fritz 2017, Dry Creek Valley, California	15

*\*Corkage fee \$25 per bottle (max 2 bottles per table)*

## ROSÉ & BUBBLES BY THE GLASS

<b>Rosé</b> , Domain de Triennes 2020, Provence, France	13
<b>Rosé</b> , Portal da Calcada 2020, Vinho Verde, Portugal	11
<b>Prosecco</b> , Val D'Oca Veneto, Italy	11
<b>Sparkling Brut</b> , Roederer, Anderson Valley, California	16
<b>Rosé Sparkling Brut</b> , Col dei Salici, Veneto, Italy	14
<b>Champagne Split</b> , Pommery Brut 187ml, France	22

## SOFT BEVERAGES

<b>Arnold Palmer</b>	4	<b>Cold Pressed Organic Orange Juice</b>	5.5
<b>Sparkling Water</b>	5.5	<b>Coke / Diet Coke / Sprite</b>	3
<b>Panna Still Water</b>	5	<b>Cold Pressed Organic Lemonade</b>	4
<b>Regular Black Iced Tea</b>	3.5		

Free Refill