

starters & salads

soup of the day | 10

beet salad | 16

arugula, quinoa, radishes, fuji apples,
smoked yogurt, banyuls vinaigrette

caesar salad | 16

romaine lettuce, anchovy crumble,
classic caesar dressing, grano padano

deviled eggs | 14

white sturgeon caviar, pickled shallots,
shichimi togarashi, chives

charcuterie | 17

house pickles, mustard seed, calabrese,
finocchiona, prosciutto, grilled bread

fromage | 12

chef's selection of 3 cheeses, fruit compote,
aged balsamic, seasonal fruit, walnut batard

oysters of the day | 18

half dozen oysters,
kohlrabi, pink peppercorn mignonette, lemon

mussels | 24

white wine, saffron, garlic confit,
shaved fennel, grilled sourdough bread

sides

wild mushrooms | 10

sautéed summer pole beans and corn | 10
thick cut kennebec fries | 10

something sweet

warm beignets | 10

cocoa cinnamon sugar, vanilla crème anglaise

dark chocolate mousse | 10

vanilla chantilly, chocolate pearl,
salted caramel

classic crème brûlée | 10

vanilla bean

house made sorbet | 7

raspberry

vanilla gelato | 7

vanilla bean

peach ice cream | 7

skywalker ranch peaches, cookie crumble,
honey pollen



signature cocktails

in the heat of the night | 16

cimarron blanco tequila,
ancho reyes verde liqueur, agave syrup,
lime juice

emerald corsair | 16

vida mezcal, luxardo maraschino,
green chartreuse, lime juice

cool as a cucumber | 16

brokers gin, chateau aloe liqueur, lime juice,
simple syrup, cucumber, basil leaves

paper plane | 16

four roses bourbon, meletti amaro, aperol,
lemon juice

carnaval caribe | 18

whaler's dark rum, bacardi silver, curacao,
cynar, fee bro's falernum, pineapple shrub,
lime juice

la vie en rose | 16

absolut vodka, st. germain elderflower liqueur,
hibiscus syrup, honey, lemon juice

session's bloody mary | 16

absolut vodka, session's spicy mix,
tomatillo juice served with a mini walnut bread
toast, topped with salsa verde

mimosa special | 36

bottle of prosecco and orange juice

for the kiddos

sessions burger with fries | 12

brioche grilled cheese with fries | 12

spaghetti with butter sauce & parmesan | 12

fettucini pasta with meat sauce | 12

fruit bowl with mixed berries | 10

chef's brunch 11:30am-3:00pm

chilaquiles verdes | 20

fried egg, tomatillo salsa, queso fresco, avocado,
pickled onion, radish, lime crema, cilantro

smoked salmon benedict | 24

spinach, cambridge smoked salmon, poached eggs, capers,
hollandaise, baby greens

sessions waffle | 19

toasted granola, strawberries, raspberry curd, maple syrup

marin farm scrambled eggs | 18

seasonal vegetables, farm eggs, maitake mushrooms,
house made cheddar biscuits

fried chicken breast sandwich | 19

coleslaw, fresno chile sauce, honey dill, b&b pickles,
thick cut kennebec fries *vegan tofu option

sessions burger | 22

skywalker ranch wagyu beef, lettuce, tomato,
b&b pickles, aioli, thick cut kennebec fries

impossible burger | 21

lettuce, caramelized onions, b&b pickles, tomato jam,
vegan aioli, thick cut kennebec fries

bolognese | 24

fettucini pasta, skywalker ranch wagyu beef,
parmigiano reggiano, fine herbs, olive oil

**our wine recommendation: 2018 pristinvm 18 | 65*

pan roasted salmon | 28

yukon gold potatoes, braised leeks, bacon,
bloomsdale spinach, cauliflower puree

**our wine recommendation: 2019 sommita chardonnay 14 | 55*

steak frites baseball cut | 33

8 oz skywalker ranch wagyu, caramelized onions,
thick cut kennebec fries, beef bordelaise sauce

**our wine recommendation: 2017 vin rouge de margüi 12 | 36*



champagne | sparkling

prosecco 10 | 30
schramsberg 'mirabelle' brut 15 | 50
schramsberg 'mirabelle' brut rose 16 | 54
nicolas feuillatte brut - 750ml | 65

wine by the glass | carafe

2021 benzinger sauvignon blanc 10|26
2021 pine ridge chenin blanc 12 | 28
2016 benziger cabernet sauvignon 10 | 26
2018 giornata sangiovese blend 15 | 40
2017 seghesio zinfandel 14 | 38
2018 hayes valley merlot 13 | 30

beers | cider

henhouse saison | 8
trumer pilsner | 8
barebottle pilsner | 8
east brothers red lager | 8
mother earth mexican lager | 8
ghost town west coast ipa | 8
almanac hazy ipa | 8
golden state mighty dry cider | 8
barebottle fruited sour | 8
coronado orange wit | 8
brewdog hazy non-alc | 8

chateau margüi glass | bottle

2020 rosé de margüi 10 | 30
pale pink - watermelon - bright
2020 cuvee rosé '1784' 12 | 45
pale pink - papaya - bright
2019 vin blanc de margüi 10 | 30
crisp - honey - straw
2017 vin blanc l'or des pierres 10 | 30
crisp - green apple - honey color
2020 cuvee blanc '1784' 15 | 55
crisp - guava - straw gamet
2017 vin rouge de margüi 12 | 36
cocoa - currant
2019 cuvee rouge '1784' 15 | 55
Full - blackberry - garnet

skywalker vineyards glass | bottle

2019 sommita chardonnay 14 | 45
unoaked - tropical - straw
2019 skywalker chardonnay 15 | 55
light oak - crème brulee - pear hue
2021 skywalker rosé 12 | 33
crisp - strawberry - nectarine
2018 sommita pinot noir 15 | 55
new world style - raspberry - ruby
2017 skywalker pinot noir 20 | 77
old world style - blackberry - gamet
2014 sommita sparkling | 130 bottle
elegant - apple - rose gold
2014 skywalker sparkling | 180 bottle
crisp - tropical - rose gold

viandante del cielo glass | bottle

2019 lungolago 14 | 55
meyer lemon - lilac - pine nut
2018 pristinvm 18 | 65
raspberries - hibiscus - sundried tomato
2018 viandante 20 | 75
black cherry - prunes - espresso

fortified wine

grahams six grapes ruby port | 12
dow 10 year tawny port | 13
grahams 20 year tawny port | 23
disznoko edez szamorodni 2016 tokaji | 16



chateau margüi is a beautiful estate winery in the heart of provence, france. this estate, which dates back to roman times, embodies the skywalker philosophy of land stewardship, respect for terroir, and an unrivaled wine experience. chateau margüi wines enhance the skywalker portfolio



skywalker vineyards estate winery embodies the spirit of the place—where a coastal fog funneling its way through the nicasio gap meets a warm mediterranean-like climate—and is both dramatically striking and welcoming, with a classic california touch of hospitality



viandante del cielo estate winery is located in passignano sul trasimeno in the region of umbria, italy. This estate has a deep history dating back to roman times when monks roamed the property for centuries. old world tradition, transparent terroir, and innovative winemaking work collectively to make viandante del cielo a unique component to our storytelling through its wines and olive oils