

# CBK

CINDY'S BACKSTREET KITCHEN | ST. HELENA, CA

FEBRUARY, 2018

## SMALL PLATES

**YELLOWFIN TUNA CRUDO**  
*crispy artichokes, harissa aioli*  
15.95

**SALT SPRING ISLAND MUSSELS**  
*chorizo, Castelveltrano olives,  
smoked paprika & saffron aioli*  
13.95/23.95

**WOOD-GRILLED SEA SCALLOPS**  
*beirloom cauliflower,  
shishito, almond & caper vinaigrette*  
17.95 / 29.95

**WILD MUSHROOM FLATBREAD**  
*creme fraiche, chives*  
14.95  
*add shaved prosciutto*  
3.50

**STUFFED PIQUILLO  
PEPPERS**  
*cumin-braised beef, shaved almonds  
& charred tomato salsa*  
15.95

**PORK CARNITAS TACOS**  
*slow roasted pork, Rancho Gordo beans,  
pico de gallo & chicharones*  
15.95

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## SANDWICHES & BURGERS

**BACKSTREET BURGER**  
*½ lb. natural beef, tomato, red onion,  
house-made pickles & french fries*  
16.95  
*add avocado, bacon,  
Pt. Reyes Toma or blue cheese*  
2.00 EACH

**ADULT GRILLED CHEESE**  
*Fiscalini aged white cheddar, fontina,  
apple-red currant jam & grainy mustard  
with a mixed green salad*  
16.95  
*add smoked bacon*  
2.00

**CHINATOWN DUCK BURGER**  
*house-made shiitake mushroom ketchup  
& french fries*  
18.95

## OYSTERS BINGO

Parmesan cheese, garlic, spinach—as many  
as you want | per oyster 4.50

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## LARGE PLATES

**RIGATONI PASTA 'ARRABBIATA'**  
*spicy tomato sauce, sauteed shrimp,  
house made pancetta & spring garlic aioli*  
22.95

**SIZZLING RICE BIBIMBAP**  
*ben of the woods mushroom, miso-roasted winter squash,  
crispy tofu, egg yolk & housemade kimchi*  
22.95

**CBK FISH & CHIPS**  
*crispy rock cod, dill cucumbers & tartar sauce*  
25.75

**FRESH FISH OF THE DAY**  
A.Q.

**POLLO LOCO**  
*avocado salsa & a cheese-stuffed Anaheim chile*  
27.50

**WOOD OVEN LIBERTY FARMS DUCK LEG**  
*sauteed pea tendrils, Lyonnaise potatoes,  
port-rhubarb compote & roasted duck jus*  
29.95

**RABBIT TOSTADA**  
*red chile salsa, house-made black beans & queso fresco*  
24.50

**MIGHTY MEATLOAF**  
*horseradish barbecue & garlic mashed potatoes*  
24.50

**RAILROAD DELUXE**  
*best we can find. cooked how you like it,  
always meaty & delicious*  
A.Q.

## SOUP & SALADS

**CINDY'S SEASONAL SOUP**  
10.25

**HAIL CAESAR**  
*the classic Caesar  
egg, garlic & anchovies  
or "Brutus" style  
with a spicy cayenne kick*  
12.95

**AVOCADO & PAPAYA**  
*baby mâche, arugula, hazelnuts  
& papaya seed dressing*  
13.50

**GRILLED ASPARAGUS  
& SMOKED SALMON**  
*chilled soba noodles, asian greens,  
soy-wasabi vinaigrette & pickled ginger*  
22.95

**CINDY'S CURRIED  
CHICKEN**  
*mixed greens, radishes, almonds  
& crispy bacon*  
17.95

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## SIDES

**TWO-CHEESE STUFFED PEPPERS**  
*avocado salsa*

**FRENCH FRIES**  
*Dutch style  
(with aioli)*

**GARLIC MASHED POTATOES**

**VEGETABLE OF THE DAY**

**POLENTA FRIES**  
*(with basil aioli)*

**WOOD-GRILLED ASPARAGUS**  
*parmesan & bread crumbs*

**SAUTEED SPINACH**

7.50 EACH



# CBIK

BEVERAGES

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## RED & WHITES BY THE GLASS

Grand Cru Brut, Michel Gonet, 'Blanc de Blancs,' Champagne . . . . .	21.00
Brut, Schramsberg, 'Blanc de Blancs,' North Coast 2014. . . . .	19.50
Brut, Domaine Chandon 'Etoile' Carneros NV . . . . .	17.00
Brut Rosé, Domaine Carneros 'Cuvée de la Pompadour,' Carneros NV . . . . .	15.50
Sauvignon Blanc, Duckhorn, Napa Valley 2016 . . . . .	15.00
Sauvignon Blanc, Spottswoode, Napa Valley 2016 . . . . .	16.50
Vermentino, Saddleback Cellars, Napa Valley 2016 . . . . .	12.00
Riesling, Pey-Marin, 'The Shell Mound,' Marin County 2016 . . . . .	13.00
Pinot Gris, J Vineyards, California 2016 . . . . .	10.00
Chardonnay, Frog's Leap, Napa Valley 2015 . . . . .	15.00
Chardonnay, Frank Family, Napa Valley 2015 . . . . .	16.50
Rosè, Domaine de Cala, Provence 2016 . . . . .	16.00
Pinot Noir, Failla, Sonoma Coast 2015 . . . . .	18.00
Pinot Noir, Noiro, Santa Lucia Highlands 2015. . . . .	12.00
Syrah, Nickel & Nickel, 'Darian Vineyard,' Russian River Valley 2013 . . . . .	20.00
Merlot, Markham, Napa Valley 2014 . . . . .	14.00
Merlot, Duckhorn, Napa Valley 2013 . . . . .	19.00
Red Blend, Six Sigma, 'Diamond Mine Cuvée,' California 2014. . . . .	13.00
Cabernet Sauvignon, Franciscan, Napa Valley 2014 . . . . .	14.00
Cabernet Sauvignon, Route Stock, Napa Valley 2015 . . . . .	14.50
Zinfandel, T-Vine, Napa Valley 2015. . . . .	14.00

## HIGHBALLS, LOWBALLS & BACKSTREET CLASSICS

Railroad Mary, Vodka, house-made Bloody Mary Mix & The Bitter Truth Celery Bitters . . . . .	10.00
Pink Panther, Vodka, St. Germain, pomegranate & fresh squeezed lemon juice. . . . .	12.00
Thai-Gin-Tini, Tanqueray Gin, fresh squeezed lime juice & a cayenne rim. . . . .	13.00
Backstreet Margarita, El Charro 100% Agave Tequila, Combier Orange Liqueur & fresh squeezed lime juice . . . . .	11.00
Mojito Monte, Myers's Platinum Rum, fresh mint, fresh squeezed lime juice & club soda. . . . .	11.00
French Donkey, Buffalo Trace Bourbon, St. Germain, fresh squeezed lemon juice & Cock n' Bull ginger beer . . . . .	13.00
Bianco Italiano, Mayfair London Dry Gin, Carpano Bianco Vermouth, Aperol & Campari . . . . .	13.00
Strolling Down the Boulevardier, Dickel Rye, Campari, Carpano Antica Vermouth & orange bitters. . . . .	13.00

## LAGERS, ALES & CIDER

Scrimshaw Pilsner, North Coast Brewing Co., Fort Bragg, CA. . . . .	16oz draft . . . . .	5.95
Moonlight Brewing Co., 'Toast' Lager, Santa Rosa, CA . . . . .	16oz draft . . . . .	5.95
Pale Ale, Sierra Nevada, Chico, CA. . . . .	12oz bottle . . . . .	5.50
Stone IPA, Stone Brewing Co., San Diego, CA . . . . .	12oz bottle . . . . .	5.50
Boont Amber, Anderson Valley Brewing, Boonville, CA . . . . .	12oz bottle . . . . .	5.50
Pranqster Belgian Style Golden Ale, North Coast Brewing Co., Fort Bragg, CA . . . . .	12oz bottle . . . . .	5.50
Becks, Premium Non-alcoholic Brew, Bremen, Germany. . . . .	12oz bottle . . . . .	4.50
Bud Light, Anheuser Busch, Fairfield, CA . . . . .	12oz bottle . . . . .	4.50
Golden State Cider, Sebastopol, CA. . . . .	16oz can. . . . .	7.95

## FOUNTAIN & FRESH SQUEEZED

Root Beer Float, house-made vanilla ice cream & River City root beer . . . . .	6.75	
Fresh squeezed Lemonade or Limeade . . . . .	3.95	
Cindy's Fresh Fruit Sparklers, Saint Helena, CA . . . . .	3.95	
Izze, Clementine sparkling juice, Boulder, CO . . . . .	12oz bottle . . . . .	4.95
Cock & Bull Ginger Beer, Hopkins, MN. . . . .	12oz bottle . . . . .	4.95
River City Root Beer, Sacramento, CA . . . . .	12oz bottle . . . . .	4.95
'No heat-o', fresh squeezed lime juice, fresh mint, sugar cane syrup, soda water . . . . .	3.95	
Iced & shaken espresso, 3 shots of illy decaf espresso (or regular), just like Marty makes for Cindy. . . . .	9.00	
Drought Resistant Water, San Pellegrino Sparkling Water or Acqua Panna Mineral Water, Italy . . . . .	1L 7.95	