

CBK

CINDY'S BACKSTREET KITCHEN | ST. HELENA, CA

OCTOBER 2017

SMALL PLATES

BLISTERED BRUSSELS SPROUTS
*housemade kimchi, sriracha aioli,
crispy shallots*
12.95

SALT SPRING ISLAND MUSSELS
*chorizo, Castelveirano 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 TOAST
*double duck pate, grilled sourdough,
madeira & black truffle*
15.95
add a sunnyside egg
2.00

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

WOOD OVEN BARBACOA TACOS
*Don Watson lamb, roasted fall squash
& Cascabel chili salsa*
15.95

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

LARGE PLATES

CASARECCIA PASTA
*Manila clams, Rancho Gordo borlotti beans,
house-made pancetta, white wine & kale pesto*
22.95

SIZZLING RICE BIBIMBAP
*ben of the woods mushroom, miso-roasted fall 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 ROASTED LIBERTY FARMS DUCK
*sweet corn polenta, sautéed spinach
& fig agrodolce*
28.95

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 RARE AHI TUNA
*chilled chow mein noodle salad,
asian pears, black garlic vinaigrette*
24.50

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

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 BROCCOLINI
parmesan & Aleppo

SAUTEED SPINACH

7.50 EACH



CBIK

BEVERAGES

RED & WHITES BY THE GLASS

Dry Prosecco, Daman, 'Alice' 2015	15.00
Brut, Schramsberg, 'Blanc de Blancs,' North Coast 2014.	19.50
Brut Rosé, Domaine Carneros 'Cuvée de la Pompadour,' Carneros NV	15.00
Sauvignon Blanc, Markham, Napa Valley 2016	10.00
Sauvignon Blanc, Sebright Cellars, Napa Valley 2016	14.00
Sauvignon Blanc, Spottswoode, Napa Valley 2016	16.00
Riesling, Pey-Marin, Marin County 2015	13.00
Pinot Gris, J Vineyards, California 2016	10.00
Chardonnay, Vincent Damp, Chablis 2015	14.00
Chardonnay, Cuvaision, Napa Valley 2014	14.00
Rosè, S.R. Tonella, Napa Valley 2016	14.00
Rosè, POE, 'Balesta Vineyard & Van der Kamp Vineyard' California 2016	13.00
Pinot Noir, Failla, Sonoma Coast 2015	18.00
Pinot Noir, Noiro, Santa Lucia Highlands 2014.	12.00
Syrah, Nickel & Nickel, 'Darian Vineyard' Russian River Valley 2013	20.00
Merlot, Duckhorn, Napa Valley 2013	19.00
Zinfandel, T-Vine, 'Hallowed Ground' California 2015	14.00
Cabernet Sauvignon, Franciscan, Napa Valley 2014	14.00
Cabernet Sauvignon, Ehlers, Napa Valley 2014.	18.50
Malbec, Auburn James, Napa Valley 2012	14.50

HIGHBALLS, LOWBALLS & BACKSTREET CLASSICS

Railroad Mary, Vodka, house-made Bloody Mary Mix & The Bitter Truth Celery Bitters	10.00
Peachy Keen, Belvedere Peach Nectar Vodka, St. George Raspberry Liquor & fresh squeezed lemon juice	12.00
Strolling Down the Boulevardier, Dickel Rye, Campari, Carpano Antica Vermouth & orange bitters.	13.00
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
Hipster's Paradise, Mayfair London Dry Gin & South African Caperitif	13.00

LAGERS, ALES & CIDER

Scrimshaw Pilsner, North Coast Brewing Co., Fort Bragg, CA.	16oz draft	5.95
Moonlight Brewing Co., 'Misspent Youth' Pale Ale, Santa Rosa, CA	16oz draft	5.95
Grapefruit Sculpin IPA, Ballast Point Brewing Co., San Diego, CA	12oz bottle	6.95
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, Mighty Dry, 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 Pelligrino Sparkling Water or Acqua Panna Mineral Water, Italy.	1L 7.95	