

# CBK

CINDY'S BACKSTREET KITCHEN | ST. HELENA, CA

JULY 2017

## SMALL PLATES

GRILLED LOCAL WHITE PEACHES  
*burrata, crispy walnuts, basil & saba*  
13.95

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

GRILLED GULF SHRIMP  
*summer melon, pickled chilies,  
& cilantro-lime vinaigrette*  
14.95

WILD MUSHROOM TOAST  
*double duck pate, grilled sourdough,  
madeira & black truffle*  
14.95  
*add a sunnyside egg*  
2.00

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

BARBACOA TACOS  
*slow-cooked spiced beef, warm tortillas,  
tomatillo-avocado salsa & pickled nopales*  
15.95

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## SANDWICHES & BURGERS

BACKSTREET BURGER  
*1/2 lb. natural beef, tomato, red onion,  
house made pickles & French fries*  
16.95  
*add avocado, bacon,  
Pt. Reyes Toma or blue cheese each*  
2.00

ADULT GRILLED CHEESE  
*Pt. Reyes Toma, Tallegio,  
fig & lemon jam on Model Bakery  
focaccia with a mixed green salad*  
16.95  
*add housemade pancetta*  
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

STROZZAPRETI PASTA  
*pesto, house made pancetta, haricots verts  
& caciocavallo*  
22.95

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

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

SAUTEED ALASKAN HALIBUT  
*sweet corn, chanterelles, toybox tomatoes,  
basil & crispy pancetta*  
\$31.95

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

WOOD OVEN ROASTED LIBERTY FARMS DUCK  
*sweet corn polenta, sauteed spinach  
& red onion marmalade*  
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.

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## MONTH OF PIG!

Celebrating well raised local berkshire pork.  
ask what the kitchen has come up with today!



## SOUPS & 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

THE DAILY GREENS  
*great things from local farms  
& the Mustards garden  
- ask what we picked today!*  
MP

GRILLED RARE AHI TUNA  
*local greens, buckwheat noodles,  
wasabi vinaigrette & miso glaze*  
23.50

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)*

SAUTEED SPINACH

SUMMER CORN

\$7.50 EACH

# CBIK

BEVERAGES

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## RED & WHITES BY THE GLASS

Brut, Rexach Baques 'Gran Carta Brut,' Guardiola de Font-Rubi, Spain NV . . . . .	12.00
Brut, Schramsberg 'Blanc de Blanc,' North Coast 2013. . . . .	19.50
Brut Rosé, Domaine Carneros 'Cuvee de la Pompadour,' Carneros NV . . . . .	15.00
Sauvignon Blanc, Markham, Napa Valley 2016 . . . . .	10.00
Sauvignon Blanc, Hourglass, Napa Valley 2015. . . . .	16.00
Sauvignon Blanc, Spottswoode, Napa Valley 2015 . . . . .	16.00
Riesling, Pey-Marin, Marin County 2015 . . . . .	13.00
Pinot Grigio, Pavi, Napa Valley 2013 . . . . .	10.00
Chardonnay, Lioco, Sonoma County 2015 . . . . .	13.00
Chardonnay, Frank Family, Napa Valley 2014 . . . . .	15.00
Rose, Domaine de Cala, Provence 2016 . . . . .	11.00
Rose of Pinot, Cep, 'Hopkins Ranch' Russian River Valley 2016. . . . .	12.00
Pinot Noir, Anne Amie, Willamette Valley, Oregon 2014 . . . . .	15.00
Pinot Noir, Noiro, Santa Lucia Highlands 2014. . . . .	12.00
Syrah, Nickel & Nickel, 'Darian Vineyard' Russian River Valley 2013 . . . . .	20.00
Merlot, Frostwatch, Bennett Valley 2012 . . . . .	14.00
Merlot, Duckhorn, Napa Valley 2013 . . . . .	19.00
Zinfandel, Frog's Leap, Napa Valley 2013. . . . .	14.00
Cabernet Sauvignon, Franciscan, Napa Valley 2013 . . . . .	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
Screaming Viking, House infused cucumber vodka, coconut water, lime juice & cardamon bitters. . . . .	12.00
Strolling down the Boulevardier, Dickel Rye, Campari, Carpano Antica Vermouth & orange bitters . . . . .	13.00
Thai-Gin-Tini, Farmer's Organic 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
Kumamoto Cocktail, Kikori Japanese Whiskey, Amaro Nonino & The Bitter Truth Orange Bitters . . . . .	13.00

## LAGERS, ALES & CIDER

Scrimshaw Pilsner, North Coast Brewing Co., Fort Bragg, CA. . . . .	16oz draft . . . . .	5.95
Moonlight Brewing Co., 'Old Combine', 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 . . . . .	4.00
Bud Light, Anheuser Busch, Fairfield, CA . . . . .	12oz bottle . . . . .	4.00
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	