

CBK

CINDY'S BACKSTREET KITCHEN | ST. HELENA, CA

SEPTEMBER 2017

SMALL PLATES

BELLWETHER FARMS RICOTTA
*roasted grapes, wood oven bacon,
focaccia crostinis and sage*
12.95

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

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

LARGE PLATES

LINGUINE PASTA
*squash blossom pesto, crispy sopressata,
diced tomatoes & shaved pecorino*
21.95

SIZZLING RICE BIBIMBAP
*ben of the woods mushroom, crispy tofu,
Nardello peppers, 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
& 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.

MONTH OF LAMB

Cindy had a little lamb - you can have some too! From wood oven roasts to grilled chops and housemade sausages, we will be featuring delicious, locally raised lamb all month. Ask what we're serving 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
*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)

SAUTEED SPINACH

SUMMER CORN

\$7.50 EACH

CBIK

BEVERAGES

RED & WHITES BY THE GLASS

Brut, Domain Chandon, 'Etoile' NV	16.00
Brut, Schramsberg 'Blanc de Blanc,' North Coast 2014	19.50
Brut Rosé, Domaine Carneros 'Cuvee 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 Dampt, Chablis 2015	14.00
Chardonnay, Frank Family, Napa Valley 2014	15.00
Rose, Domaine de Cala, Provence 2016	11.00
Rose, POE, 'Balesta Vineyard & Van der Kamp Vineyard' California 2016	13.00
Pinot Noir, Anne Amie, Willamette Valley, Oregon 2014	15.00
Pinot Noir, Noiro, Santa Lucia Highlands 2014	12.00
Syrah, Nickel & Nickel, 'Darlan Vineyard' Russian River Valley 2013	20.00
Merlot, Frostwatch, Bennett Valley 2012	12.00
Merlot, Duckhorn, Napa Valley 2013	19.00
Zinfandel, Frog's Leap, Napa Valley 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, 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
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