



Candor

BY GIUSEPPE

SOUPS...

(SERVED WITH GRILLED BREAD)

VEGETARIAN BLACK BEAN CHILI 10 V

Pico De Gallo · Cotejo Cheese

TOMATO BASIL & STILTON 10 VGF

SOUP OF THE DAY (ASK YOUR SERVER) 10

STARTERS...

HOT & CRISPY TOMATO BREAD 10 V

Whole Roasted Garlic · Cold Pressed Olive Oil

GRILLED BOSC PEARS & BURRATA 18

Cured Speck Ham · Basil Crystals · Arugula · Saba · Cold Pressed Olive Oil

CALIFORNIA CHEESE AND CURED ITALIAN SALUMI 23

Seasonal Accruments · Toasted Bread

SPRING MARKET VEGETABLES 15 VGF

Labneh Yogurt · Pistachio · Za'atar · Olive Oil

PAPAS BRAVAS 12 VGF

Maldon Salt · Garlic · Parsley · Pecorino & House Aioli

MARINATED SHRMP AL AJILLO 16 GF

Calabrian Chili · Lime · Hotel Butter-Garlic Sauce

GRILLED MEDITERRANEAN EGGPLANT 16 VGF

Thyme Roasted Tomatoes · Mint · Feta · Romesco · Basil Oil

FORAGED MUSHROOM & PEA ARANCINI 14 V

Arborio Risotto · Thyme · Parmesan · Fontina · Roasted Garlic-Truffle Aioli

STEAMED PEI MUSSELS & CLAMS 19

Wine-Garlic Broth · Fresno Chiles · Fennel & Herbs · Spanish Chorizo · Grilled Bread

MARGHERITA FLATBREAD 14 V

Tomato Basil · Mozzarella · EVOO · Fresh Tomatoes · Parmesan

SIDES...

ROASTED GARLIC MASHED POTATOES 8 VGF

CALIFORNIA SPRING ASPARAGUS EVOO · Lemon · Confit Garlic & Parmigiano 10 VGF

SUGAR SNAP PEAS & FENNEL Mint · Shallot & Garlic Soffritto 10 VVGF

ROASTED YELLOW CORN Hotel Butter & Basil 9 VGF

HERB FRIES 8 VGF

Spring 2022 Menu

Tuesday - Saturday 11.30am to 9pm (Closed Sunday - Monday)

Order Online for Pickup at dinecandor.com

We provide delivery services thru our own staff

ENTREES...

GIUSEPPE'S SIGNATURE WHITE LASAGNA 23 V

Artichokes · Spring Peas · Bechamel · Parmigiano · Asparagus Coulis

SPRING ORECCHIETTE 22 V

Pesto · Touch Of Cream · Sundried Tomatoes · Spring Vegetables · Pea Greens
Herb Breadcrumbs

Vegan available upon request

LAMB PAPPARDELLE 23

Slow Braised Lamb Ragù · Mint Gremolata · Cardamon · Pecorino · Toasted Almonds

PENNE "ARRABBIATA" WITH CHICKEN 20

Roasted Tomato Basil Sauce · Calabrian Chili Flakes · Pecorino

Vegetarian Available Upon Request

PASTA & MEATBALLS 20

Tomato-Basil Sauce · Parmigiano

TUSCAN FARRO WITH VEGAN ROMESCO SAUCE 20 VV

Spring Peas & Corn · Heirloom Carrots · Asparagus · Pistachio Pesto · Shallot
Soffritto Almonds

FISHERMAN STEW 29

Shrimp · Daily Catch · Salmon · Mussels · Clams · Saffron-Tomato Broth · Fresno Chiles

BRAISED BEEF SHORT RIBS WITH ZINFANDEL DEMI GLACE 29 GF

Roasted Garlic Mashed Potatoes · Heirloom Carrots · California Asparagus

SCOTTISH SALMON 27 GF

Quinoa · Leeks · Sugar Snap Peas · Heirloom Carrots · Citrus Beurre Blanc

ROASTED "ROCKY JR" ½ CHICKEN 25 GF

Roasted Yellow Corn · Spring Vegetables Ragù · Herb Chimichurri

WHOLE ROASTED BRANZINO 35 GF

Green Goddess · Papas Bravas · Fresh Herb Salad · Citrus Vinaigrette

CATCH OF THE DAY WITH SEASONAL GARNISHES 30 GF

Yellow Corn · Sugar Snap Peas · Asparagus Pure' · Roasted Tomato Salsa
Pea Tendrils · Basil Aglio Olio

STEAK FRITES 36 GF

Prime 8oz Skirt Steak · Frites · Petite Salad · Choice of Herb Chimichurri
or Red Wine Demi Glace

JUNIORS... (UNDER 10)

PETALUMA NATURAL CHICKEN TENDERS & FRIES WITH RANCH & KETCHUP 13
CHEESEBURGER AND FRIES 14

GREENERY...

(SERVED WITH GRILLED BREAD)

LITTLE GEM CAESAR 12 V

Traditional Dressing · Chives · Croutons · Reggiano

FARMER'S MARKET GREEN SALAD 12 VGF

Farm Fresh Young Greens · Shaved Vegetables · House Vinaigrette

SEASONAL CHOPPED SALAD 13 VGF

Young Lettuce · Spring Peas · Roasted Corn · Asparagus · Quinoa
Feta · Pepitas · Banyul's Vinaigrette

CALIFORNIA LOCAL STRAWBERRY & WILD ARUGULA SALAD 14 VGF

Frisee' · Laura Chenel Goat Cheese · Medjool Dates
Marcona Almonds · White Balsamic-Dijon Dressing

ADD PROTEIN TO ANY SALAD (PRICE PER PERSON)

Grilled Chicken 6 · Poached Chicken 6

Grilled Scottish Salmon 9 · Grilled Shrimp 9

CANDIED PECAN & GRILLED CHICKEN SALAD 18 GF

Farm Fresh Young Greens & Romaine · Apples
Point Reyes Blue Cheese · Aged Balsamic Dressing

GRILLED SALMON NICOISE 21 GF

Farm Fresh Young Greens · Sugar Snap Peas · Roasted Peppers
Olives · Capers · Egg · Marble Potatoes · Red Wine Vinaigrette

POACHED CHICKEN SALAD 18 GF

Arugula & Greens · Shaved Reggiano · Fennel · Radish
Lemon-Garlic Dressing

MOROCCAN SHRIMP & GRILLED BOSC PEAR SALAD 20 GF

Farm Fresh Young Greens · Toasted Almonds · Feta
Honey - Citrus Dressing

GRIDDLE...

WHITE ALBACORE TUNA MELT 16

Vermont Cheddar · Caramelized Onions · Grilled Tomatoes

BLACK BEAN & QUINOA PATTY 17 V

Olive Oil Smashed Avocado · Thyme Roasted Tomatoes
Arugula · Grilled Onions · Salsa Verde

½ LB PRIME BEEF BURGER 19

Onion Jam · House Aioli · Pickles · Vermont Cheddar · French Fries

SALMON BURGER 19

Green Goddess Aioli · Pickled Red Onions · Lettuce · Tomato
Brioche Bun

GF Gluten Free • V Vegetarian • VV Vegan

PASTA WITH TOMATO SAUCE OR PLAIN BUTTER SAUCE 9
ELLA'S GRILLED CHEESE AND FRIES 10



WHITE WINE BY THE GLASS

Albarinho , Columna 2020, Rias Baixas, Spain	12
Frascati , Principe Pallavicini 2020, Lazio, Italy <i>Giuseppe's Hometown Vineyard</i>	14
Chardonnay , Heron 2020, Mendocino County, California	13
Chardonnay , Laird Family 2018, Napa Valley, California	15
Insolia , Tenuta Ibadini 2019, Sicilia, Italy	13
Gavi , Rinaldi 2020, Piemonte, Italy	14
Pinot Grigio , Alois Laegeder 2020, Alto Adige, Italy	12
Sauvignon Blanc , Arona 2021, Marlborough, New Zealand	12
Sauvignon Blanc , Quivira 2020, Sonoma Valley, California	13
Vermentino , Brino 2020, Toscana, Italy	11

DRAFT BEERS PINT 8

Stone IPA, 6.9% ABV
Made West, Hazy IPA, 7% ABV
Stone Buenaveza, Mexican Lager, 4.5% ABV
Societe, Harlot Blonde Ale, 6.55% ABV
Victory Prima Pils, German Pilsner, 5.3% ABV
Modern Times Fruitlands, Sour, 4.8% ABV
N/A Beer Bottle 6

CANDOR MARGARITAS 10

Tequila · Pressed Lime Juice · Agave · Triple Sec · Salted Rim

Make it Spicy +2

Tajin · Fresno Chiles

Make it Lavender +2

House Lavender Syrup · Sugar Rim

Make it Smokey +2

El Silencio Mezcal

Make it Cadillac +2

Grand Marnier Float

SEASONAL COCKTAILS 15

Light Work

Brokers Gin · Lavender · Lemon · Prosecco

Sage Advice

Skyy Vodka · Elderberry & Sage · Rosemary · Lemon · Club Soda
Chambord Float

Humo de Piña

El Silencio Mezcal · Eggwhite · Pineapple · Lime · Agave
Fresno Chiles · Orange Bitters · Tajin Rim

Strawberry Mojito

Bacardi White Rum · Fresh Mint · Strawberries · Lime · Club Soda

CANDOR CLASSICS 15

Negroni (Best in Town)

Campari · Bombay Dry Gin · Antica Carpano · Orange Peel

Midnight Manhattan

Woodford Reserve Bourbon · Amaretto · Sweet Vermouth
House Bitters

La Vie En Rose

Skyy Vodka · Limoncello · Rose Water · Lemon · Cointreau
Brown Sugar Rim

Bourbon's Press

Buffalo Trace Bourbon · Grand Marnier · Ginger Ale · Mint

Jack of all Trades

Brokers Gin · St Germain · Fresh Lime · Basil · Mint · Cucumber
Basil Crystal Rim

La Dolce Vita

Plymouth Gin · Pressed Grapefruit · Aperol · Prosecco · Orange Oil

G's Espresso Martini

Vodka · Caffè Espresso · Kahlua · Toasted Coffee Beans

Carajillo

Caffè Espresso · Licor 43 · Orange Peel

Queen Bee

Martell Cognac · Cointreau · Fresh Lemon · Honey · Vanilla

RED WINE BY THE GLASS

Barbera , Daniele Ricci 2018, Piemonte, Italy	13
Bordeaux Blend , Chateaux Argadens 2017, France	14
Cabernet Sauvignon , Sculpterra Heroes 2018, Paso Robles, California	12
Cabernet Sauvignon , Daniel Cohn Bellacosa 2017, North Coast, California	15
Nero d'Avola , Cusumano 2019, Sicilia, Italy	11
Pinot Noir , William Walch 'Prendo' 2020, Alto Adige, Italy	12
Pinot Noir , Mignanelli Single Vineyard 2019, Santa Lucia, California	15
Super Tuscan , Badia di Morrone Taneto 2018, Toscana, Italy	16
Tempranillo , Torremoron 2019, Ribera del Duero, Spain	13
Zinfandel , Fritz 2017, Dry Creek Valley, California	15

**Corkage fee \$25 per bottle (max 2 bottles per table)*

ROSÉ & BUBBLES BY THE GLASS

Rosé , Domain de Triennes 2020, Provence, France	13
Rosé , Portal da Calcada 2020, Vinho Verde, Portugal	11
Prosecco , Val D'Oca Veneto, Italy	11
Sparkling Brut , Roederer, Anderson Valley, California	16
Rosé Sparkling Brut , Col dei Salici, Veneto, Italy	14
Champagne Split , Pommery Brut 187ml, France	22

SOFT BEVERAGES

Arnold Palmer	4	Cold Pressed Organic Orange Juice	5.5
Sparkling Water	5.5	Coke / Diet Coke / Sprite	3
Panna Still Water	5	Cold Pressed Organic Lemonade	4
Passion Fruit Iced Tea	3.5		
Free Refill			
Regular Black Iced Tea	3		
Free Refill			