**FOOD**

**Soups**
- served with crusty check menu board for additional soups
  - ROASTED RED PEPPER BISQUE 6.75
  - BLACK BEAN AND LENTIL 6.75

**Salads**
- CLASSIC CESAR SALAD organic romaine 9.95 add chicken 3.5
  - TARRAGON CHICKEN SALAD served on a bed of organic greens 10.95
  - SONOMA SALAD organic greens, house-roasted pear, blue cheese and roasted pecans with blood orange vinaigrette 9.95 add chicken 3.5
  - GREEK CHICKEN SALAD organic lemon roasted chicken breast served over organic romaine with cucumbers, tomatoes, kalamata olives and feta cheese drizzled with a lemon vinaigrette 11.95
  - COBB SALAD RIALTO organic romaine tossed with tomatoes, cucumbers, napa cabbage, toasted almonds, blue cheese, bacon, avocado, and organic free-range hard boiled egg 11.95
  - CAPRESE SALAD fresh tomatoes, fresh mozzarella and avocado finished with balsamic vinegar and olive oil 11.95
  - ASIAN CHICKEN SALAD green and purple cabbage with red and yellow peppers, roasted chicken, red onion, cilantro, green onion, sesame oil, and hoisin sauce 11.95
  - MEDITERRANEAN BOWL organic vegetable topped with grilled chicken, fresh tomato, kalamata olives and avocado served over a bowl of couscous, finished with feta, mint and balsamic glaze 12.95

**Vegetarian**
- Bruschetta 11.95 on lightly toasted foccetta, cheese four from the selection below
  - CARAMELIZED ONION chive cream cheese, apple bits
  - FRESH MOZZARELLA tomato, pesto
  - PROSCIUTTO fig jam and baby arugula
  - SMOKE SALMON fume two chive cream cheese, red onion, capers
  - FIG & GINGER fig jam, grated ginger, blue cheese, chopped pecans
  - HOT PEPPER PEACH & CHÉVRE hot pepper peach jam, dried cranberries
  - SAVORY PEAR chèvre, bourbon pear onion jam, pecans

**Sandwiches + Panini**
- on foccacia, served with a side of greens, housemade potato salad or chips
  - GROWN-UP GRILLED CHEESE PANINI cheddar cheese with grilled tomatoes and prosciutto 10.50
  - TURKEY PESTO PANINI pesto aioli on sourdough 10.50
  - TUNA MELT cheddar and fontina cheese on sourdough 10.50
  - PARMSTRI REUBEN on marbled rye 10.50
  - TARRAGON CHICKEN SALAD served on a boccone bun 10.50

**Veggie Sandwich**
- fontina, pesto, tomatoes, avocado, cucumbers, bell pepper, red onion 10.50
  - KID’S GRILLED CHEESE 7.25

**Housemade Flatbread Pizza**
- add chicken or pepperoni 2.5
- CHEESE mozzarella and parmesan 11.50
- MARGHERITA 11.50
- RED PEPPER & CARAMELIZED ONION 12.50
- GARLIC & MUSHROOM 12.50
- PEPERONI 13.50
- BBQ CHICKEN 13.95
- PESTO CHICKEN with tomatoes 13.95
- KIDS PITA PIZZA cheese or pepperoni 7.50

**Shareables**
- RIALTO NOSH devilled eggs, rosemary almonds, dates stuffed with chèvre, shaved parmesan, prosciutto, olives, pita or crostini 13.95
- CHICKEN TERIYAKI SKEWERS served with asain slaw 12.95
- BAKED SWEET POTATO WAFFLE FRIES served with BBQ sauce, ketchup or ranch 7.30
- SHOE STRING FRENCH FRIES served with BBQ sauce, ketchup or ranch 7.50
- HOUSE MADE DEVIDED EGGS organic free-range eggs, served with cornichons 6.50
- OLIVE AND HOUSE-ROASTED ALMOND PLATE citrus marinated olives and house-roasted rosemary almonds 7.50
- MIDDLE EASTERN PLATTER hummus, couscous, olives, date stuffed with chèvre served with pita chips and covered in toasted pita triangles 12.95
- HUMMUS PLATE hummus served with pita bread, carrots, cucumber and red bell peppers 11.50
- NACHOS RIALTO tortilla chips smothered with black beans, red onion, jalapeños, black olives, shredded mozzarella and cheddar cheese topped with sour cream, salsa and guacamole 12.50 add chicken 3.5

**WINE**

**Sparkling**
- Organic Tiano Prosecco 8.5 Vento, Italy
- Bivio Prosecco 10 Vento, Italy
- Laurent Perrier Champagne 11.5 Tours-Sur-Marne, France

**White / Pink**
- Le Charmel Rose 9.5 Provence, France
- Balletto Pinot Gris 10.5 Sonoma County
- William Hill Chardonnay 9.25 Napa
- MacRostie Chardonnay 11.5 Sonoma Coast
- Mont Gravet Blanc 8.5 23 Cotes du Gascon, France
- Long Board Vineyards Sauvignon Blanc 11 31 Russian River Valley
- Domaine Eugene Meyer Gewurztraminer 12 39 Alsace, France

**Red**
- Ravenswood Vintners Blend Zinfandel 9 25 California
- Dry Creek Zinfandel 11.5 36 Sonoma County
- Deseo Old Vine Malbec 9 28 Mendoza, Argentina
- Wild Horse Pinot Noir 9.5 29 Central Coast
- Pali Pinot Noir Riviera 13 42 Sonoma Coast
- Eco Terreno Organic Three Vine Red 11 36 Merlot, Cabernet Franc, Petit Verdot Alexander Valley
- Lunaria Organic Montepulciano D’Abruzzo 11 36 Italy
- Coates Vineyards Syrah 10.5 31 Humboldt

**BEER**
- Henhouse Saison 7.75 Petaluma
- Moonlight Death & Taxes Black Lager 8.25 Sebastopol
- Barrel Brothers Dad Pants Pilsner 7.75 Windsor
- Bear Republic Racer 5 IPA 7.75 Healdsburg
- Henhouse IPA 7.75 Petaluma
- Anderson Valley Boont Amber Ale 7.75 Booneville
- Drakes Denogginizer Double IPA 8.25 San Leandro
- Seims Namazu Pale Ale 7.75 Santa Rosa

**BOTTLES**
- Ace Cider 6.5
- Apple, Perry, Berry Rosé, Pineapple or Blood Orange 7.50 Sebastopol

**DRINKS**

**Sparkling**
- 8.5 Vento, Italy
- 10 Vento, Italy
- 11.5 Tours-Sur-Marne, France

**WINE**
- 9.5 Provence, France
- 10.5 Sonoma County
- 9 25 Napa
- 11.5 36 Sonoma Coast
- 8.5 23 Cotes du Gascon, France
- 11 31 Russian River Valley
- 12 39 Alsace, France

**Red**
- 9 25 California
- 11.5 36 Sonoma County
- 9 28 Mendoza, Argentina
- 9.5 29 Central Coast
- 13 42 Sonoma Coast
- 11 36 Merlot, Cabernet Franc, Petit Verdot Alexander Valley
- 11 36 Italy
- 10.5 31 Humboldt

**BEER**
- 7.75 Petaluma
- 8.25 Sebastopol
- 7.75 Windsor
- 7.75 Healdsburg
- 7.75 Petaluma
- 7.75 Booneville
- 8.25 San Leandro
- 7.75 Santa Rosa

**BOTTLES**
- 6.5
- 7.50 Sebastopol

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and snacks and mercury in fish which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant

**WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol

**WARNING:** Many food and beverage cans have linings containing bisphenol A (BPA), a chemical known to cause harm to the female reproductive system. Jar lids and bottle caps may also contain BPA. You can be exposed to BPA when you consume foods or beverages packaged in these containers. For more information go to www.P65Warnings.ca.gov/BPA