DINNER

Robin's
HANDCRAFTED GLOBAL CUISINE

OUR TOWN IS IN A DROUGHT. IT IS IMPERATIVE WE MINIMIZE OUR WATER USE. WE ARE SERVING BOTTLED WATER IN A RECYCLABLE CUP @ .40PP UPON REQUEST, & USING DISPOSABLES WHERE WE CAN.

STARTERS

Today's Soup
always vegetarian 8oz / 16oz..... 6 / 9

Robin's Salmon Bisque
all time favorite 8oz / 16oz..... 7 / 11

Garlic Bread
cracked wheat sourdough, fresh garlic butter, parmesan cheese | 6

Grilled Naan Pizzette
toppings change daily | 10 vo

Meze Plate
carrot miso hummus, whipped eggplant, olive tapenade, roasted garlic, lavash | 11 v, gfo

Crusted Calamari
sesame-cabbage slaw, sambal aioli | 12

Shrimp & Lobster Cocktail
mango, jalapeno, lime, pickled onion, tomato, tortilla chips | 15 gf

Lamb & Sweet Pea Phyllo Rolls
mint chutney & yogurt | 10

Crispy Vietnamese Spring Rolls
kimchee, chili oil, plum-ginger dipping sauce | 8 v

Singapore Chicken Sate
dark meat skewers, pickled cucumber salad, spicy peanut sauce | 11

Artisan Cheese Trio
toasted nuts, local honey, housemade preserves, crostini | 15 gfo

Pickled Market Vegetables
chef's selection of three | 6 v, gf

SALADS

Robin's Garden
mixed greens, local market vegetables, sesame-citrus vinaigrette | 7 vo, gf
add point reyes bleu cheese | 2

Heirloom Tomato
ricotta salata, pistachio granola, arugula pesto, balsamic | 12 vo, gfo

Chopped Salad
romaine, cabbage, kale, peanuts, green beans, radish, beets, carrot, coriander-lime vinaigrette | 10 v, gf

Robin's International vo, gfo
sample three of our deli salads | 14
single choice | 8 single app size | 4

ENTRÉES

12oz Bone-in Ribeye
all natural certified angus beef, summer squash, green chile polenta, chimichurri, fried onions | 34 gfo

Togarashi Salmon
miso-shiitakes, cilantro rice, bok choy, green beans, mandarin vinaigrette | 27 gf

Slipper Tail Lobster Enchiladas
lime crèma, avocado, white cheddar, tomatillo salsa verde, cumin black beans, brown basmati rice | 22 gf

Tandoori Chicken
yellow dhal, roasted organic broccoli, fruit chutney, brown basmati rice, cilantro-mint chutney | 25 gf

Tarragon Roasted Chicken
garlic mashers, green beans, blistered tomatoes, olive tapenade | 25 gf

Market Catch
fresh fish, & or shellfish | mp

Pork Chop
all natural, chorizo cornbread stuffing, braised greens, carmelized peach, ancho bbq sauce | 26 gfo

Moroccan Duck Breast
saffron & dried fruit couscous, radish & sunflower shoots, pineapple-ginger chutney | 26 gfo

Summer Squash & Bloomsdale Spinach Lasagna
parmesan, ricotta, mozzarella, house marinara | 20

Corn & Black Bean Relleno
quinoa, roasted poblano, papas fritas, smoked cashew mole, lime crema, pickled onion | 21 vo, gfo

Pad Thai
cabbage, bok choy, scallion, bean sprouts, egg, tamarind, peanuts, rice noodles; atsu-age tofu | 16 ; prawns | 22 vo, gf

Robin's Chow
wok-flashed pasta, farmer's market vegetables, garlic, ginger and soy; tofu or chicken | 16 ; prawns | 22 vo, gfo

CURRIES

Roghan Josh
north Indian lamb curry of yogurt, tomatoes, green beans, almonds; yogurt, cilantro-mint chutney, chapati | 22 gfo

Tempeh Korma
indian coconut curry with market vegetables, toasted cashews, golden raisins; yellow dahl, chapati, fruit and cilantro-mint chutneys | 20 v, gf

Malaysian Chicken
spicy yellow coconut curry, toasted coconut, sugar snap peas, pickled cucumber salad | 20 gf

Thai Green Chicken
mild coconut curry, sugar snap peas, cilantro, kaffir lime leaf, lemongrass, pickled cucumber salad | 20 gf

Chutney Plate
fruit & cilantro-mint chutneys, yogurt, & chapati | 4

Supporting local farms since 1985. Bread served upon request. Thank you for dining with us.

KIDS

Quesadilla 5

Spaghettini
butter, parmesan 6

Spaghettini Marinara
parmesan 6

Cheese Pizza 8

Grilled Chicken Breast
french fries & seasonal vegetable 12

BEVERAGES

BEER

Bitburger Driver *(non alcoholic)* 5
Red Bridge *(gluten free)* 4
Crispin Cider *(gluten free)* 5
Crabbie's Ginger Beer *(contains alcohol)* 6
Bud Light 4
Corona 5
Trumer Pils 6
Uinta HooDoo Ale 5
Pinkus Munster Alt *(organic) 17oz.* 9
Lost Coast Tangerine Wheat 5
Firestone 805 Blonde Ale 5

Allagash Saison 6
Schneider Weisse Hefeweizen *(organic) 17oz.* 10
Firestone Double Barrel Ale 5
Sierra Nevada Pale Ale 5
Stone IPA 5
Green Flash West Coast IPA 6
Xinghu Brazilian Black 5
La Fin Du Monde 6
Anderson Valley Oatmeal Stout 5
Chimay Grande Reserve Blue 10

TEAS

We proudly serve Mighty Leaf artisan crafted whole leaf tea 3.85
China Mist Organic Black Ice Tea 2.85

caffeine free
- Chamomile Citrus
- Organic Mint Melange
- Wild Blossoms & Berries
- Ginger Twist
- Chocolate Mint Truffle

less caffeine
- Organic Hojicha Green
- Organic Spring Jasmine
- Organic Jade Oolong
- Verbena Mint Chrysanthemum

most caffeine
- Organic Breakfast
- Organic Earl Grey

COFFEE & CHAI

Coffee: Locally roasted fresh ground brewed South American blend organic fair trade and shade grown 2.85

Chai Latte	3.75		
Mocha Chai	4.5		
Espresso	2.5	dbl	3.5
Macchiato	2.5	dbl	3.5
Cappuccino	3.5	dbl	4.5
Latte	3.5	dbl	4.5
Mocha	4	dbl	5.5
Awesome Hot Chocolate			3.5
Thai Iced Coffee			3.5
Iced Mocha Float			7

SODAS, ETC.

Pelligrino (500ml)	4
Pelligrino (750ml)	5
Evian Spring Water (750ml)	5
Blue Sky Cola, Lemon Lime, Diet Coke **(non fountain. no refills)**	3
All Natural Unfiltered Gingerale	4
Dry Lavender Soda	4
Izze Blackberry Sparkling	4
Henry Weinhard's Rootbeer	4
Rootbeer Float	7
Arnold Palmer (1 refill)	3
Housemade Lemonade (1 refill)	3
Housemade Strawberry Basil Lemonade	4