



Welcome to Restaurant 301. Our Mission is to provide a unique dining experience using the finest possible ingredients. We use local, organic ingredients whenever possible and believe these quality ingredients paired with superior wines will provide the guests of Restaurant 301 with a gastronomic adventure and pleasurable experience.

To good food & company, Cheers!

Bar Menu

Whole Leaf Caesar

mild and crisp artisan romaine dressed with parmesan and our caesar dressing, then embellished with garlic confit, julienned roasted red pepper, local pacific white anchovies and buttery croutons

9

° Bibb Lettuce Wedge

delicate, mildly sweet organic butterhead lettuce topped with crumbled rogue creamery smokey blue cheese, crispy bacon lardons, heirloom cherry tomatoes, buttermilk and fresh herb dressing, accompanied with half a soft boiled egg

9

Truffle Fries

parmesan, sea salt, parsley & white truffle oil

7

Bolognese Fries

the epitome of comfort, a rich hearty and deeply satisfying bolognese served over fries

10

301 Burger

ground wagyu beef, pickles, tomatoes, red onion, butter lettuce, sharp white cheddar, lemon-herb aioli & a red onion marmalade

14

Hot Dog

1/4 lb. all beef polish sausage, chopped onion, sweet relish, house-made spicy yellow mustard, & sauerkraut on a stadium roll

9

° Crab-Cakes

luscious pacific red crab perfectly seasoned with fresh herbs and a hint of lemon, garnished with smoky jalapeno marmalade and yuzu aioli

15

Tacos

your choice of fresh fish or beef tenderloin strips, cabbage and green apple slaw, pico de gallo, baja sauce, lime squeeze

9

~ Artisan Cheese Plate

choice of three cheeses, fruit, toasted nuts, herb infused honey & house made crostini

18

~ Vegetarian Dishes

° Gluten Free Dishes