

·~· FREQUENTLY ASKED QUESTIONS ·~·

DO YOU LIVE AROUND HERE?

No, we all commute from the Bay Area.

THE TRUTH: Some of us live here in Little River, some as far away as Cleone and Elk.

HOW'S OLE DOING?

We can't tell you because you might be from the Fish and Game Department.

THE TRUTH: We sadly lost Ole at the age of 100 back in 2007. He lived an amazing life! You will see his legacy on the walls and in our hearts.

WHAT TIME DO THE WHALES GO BY?

I think you just missed them, let me check the schedule.

THE TRUTH: The best time of year to see grey whales is late winter and early spring when they're headed back north. They are closer to the shore teaching their babies to breach in order to stun the krill on which they feed. Second best time is mid to late fall when they're headed south. Sometimes in the summer we see humpbacks, orcas and dolphins (but they are not whales).

CAN YOU TELL ME WHAT THE WEATHER WILL BE LIKE TOMORROW?

Not since the climate change has messed everything up

THE TRUTH: There is little variance in temperature in the coastal zone. Temperatures are in the 50's and 60's in winter with a chance of rain, 60's and 70's the rest of the year. Sometimes in the autumn the mercury can rise over 80°! We pretty much think we live in paradise. If you're trying to plan your day tomorrow, it's usually in the 60's, wear layers.

IS IT ALWAYS FOGGY?

Only when it's not.

THE TRUTH: It is frequently foggy in July and August when it is very hot inland.

HOW DO THE LOCALS GET TO 101?

What's 101?

THE TRUTH: If you're in Little River, the fastest way to 101 is 128 east to Cloverdale. Going to Fort Bragg to take Highway 20 will add 15 minutes to your trip, more if you hit traffic in Willits. If you're in Fort Bragg, take Highway 20, but beware of the summer time traffic in Willits.

WHAT IS THAT BUILDING ON THE END OF THE POINT?

It's a half-way house for convicted felons.

THE TRUTH: It was built in the 1960's by Mr. and Mrs. Dennen who owned the Heritage House. Multiple owners and renovations later, the ocean view glass wall in the master bed room is the largest plate of glass in any residence in California. Yes, even bigger than in Santa Monica.

WHERE IS SUE BONDOUX?????

At a 49ers Game.

THE TRUTH: She retired after many years behind our bar. We still invite ourselves over for dinner. If you miss her as much as we do, give her a call and take her out to lunch.

LITTLE RIVER INN Restaurant

·~· COCKTAIL MENU ·~·



Ole's Whale Watch Bar

It all started at Little River Inn when my grandfather Ole asked his mother-in-law to turn her living room into a bar. A tall order considering Coombsie was a teetotaler. Back in 1939, the bar was also the office, where my grandfather conducted business while bartending, smoking stogies and telling tall tales. I never remember a story being told the same way twice, but he always entertained his audience. Possibly the luckiest man to ever roll dice, Grandfather taught me Liar's at a tender age. Rumor has it, in a desperate moment, he even bet the Inn. I can't imagine what we'd all be doing right now had he lost that one. Change was made from his cigar box, and the one key that worked in every lock was given to the occasional city-slickers who insisted on locking their door at night. A lot has changed since then. And a lot has remained the same. Welcome to Ole's Whale Watch bar and what will always be, for me, the heart of the Inn. Please join us for a drink, a sunset, and tall tale or two. ~ Cally Dym

Marc Dym • Executive Chef

Misha Bruton • Dining Room Manager

LITTLE RIVER INN ORIGINALS & FAMILY CLASSICS

Aviation 12.00

Local Russell Henry gin, Maraschino liqueur, Creme de Violette and fresh lemon juice

Mezcal Margarita 12.00

Vida Mezcal, fresh lime juice
Cointreau, Grand Mariner float

Olallieberry Rye Smash 12.00

Rittenhouse rye, olallieberry preserves, Angostura bitters and fresh lemon juice

Pom Cosmo 12.00

Citron Vodka. Pomegranate juice, Cointreau, and fresh lime juice

Bohemian 12.00

St. George Terroir Gin, elderflower liqueur, fresh grapefruit juice and a twist

Company Man 11.00

Bourbon, Cynar, Carpano Antica sweet vermouth and candy cap bitters

Lavender Collins 11.00

Vodka or Gin, Lo-Fi Dry Vermouth, wild lavender syrup, soda and fresh lemon juice

Ole's Crown Royal 11.00

"On the rocks of course"

Chef Marc's Manhattan 14.00

Low Gap 2year Rye, Carpano Antica sweet vermouth, orange bitters and Amarena Italian cherries

Cally's Martini 12.00

Local Russell Henry gin, Vya dry vermouth, orange bitters and a twist

Low Gap Old Fashion 14.00

Low Gap Rye or Bourbon Whiskey, Angostura bitters, a splash of soda, sugar, amarena cherry and orange

Melissa's Mimosa 12.00

Champagne, elderflower liqueur fresh grapefruit juice and a twist

James Dean's Last Word 14.00

Hendricks gin, Luxardo Maraschino, chartreuse and fresh lime juice

Misha's Martini 12.00

Cucumber vodka, fresh jalapeno, dry vermouth fresh lime juice

SUE B'S CORNER

Sue's Famous Bloody Mary 10.00

Vodka, Sue's bloody mary mix with horseradish, spicy pickled carrot, pepperoncini, olive & lime

Ramos Fizz 10.00

Gin, fresh orange juice and vanilla ice cream

Harvey Wallbanger 10.00

Vodka, Galliano & fresh orange juice

"Late Night Martini" 12.00

Stoli vanilla vodka, Bailey's, Godiva white chocolate liquor and espresso

DRINKS WITHOUT THE "BOOZE"

Pomegranate Lemonade 4.50

pomegranate juice and organic lemonade

Cranberry Mojito 4.00

cranberry juice, a splash of soda, fresh lime, mint and a sugar cube

Lavender Lemonade 4.50

house made lavender simple syrup and organic lemonade

Pomegranate Spritzer 4.00

pomegranate juice, a splash of soda and lime

BEER AND HARD CIDER

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|------------------------------|------|--------------------------------|-------|
| Saison 75 (Draft) | 5.50 | Guinness Stout | 6.50 |
| IPA (Draft) ask your server! | 5.50 | Chimay | 6.50 |
| Scrimshaw Pilsner (Draft) | 5.00 | Anchor Steam Beer | 5.00 |
| Boont Amber (Draft) | 5.00 | Stella Artois | 5.00 |
| Red Seal Ale | 5.00 | Heineken | 4.75 |
| Blue Star Wheat | 5.00 | Pacifico | 4.75 |
| Rasputin Stout | 7.00 | Budweiser | 4.75 |
| Ballast Point Sculpin IPA | 5.50 | Bud Light | 4.75 |
| Lagunitas IPA | 5.50 | Coors Light | 4.75 |
| Sierra Nevada Pale Ale | 5.00 | Clausthaler | 4.50 |
| Allagash "Triple" | 7.00 | AVBC Bourbon Barrel Stout 22oz | 15.00 |
| Le Merle Farmhouse Ale | 5.50 | AVBC Tribble Currant 22oz | 10.00 |
| Black Butte Porter | 5.00 | Gowans 1876 Heirloom Cider | 10.00 |

OTHER BEVERAGES

| | | | |
|------------------|------|----------------------------|------|
| Organic Lemonade | 3.00 | Ginger Beer | 4.00 |
| Sparkling Apple | 3.50 | Pellegrino Sparkling Water | 6.00 |
| Pepsi | 3.00 | Pacific Mist Iced Tea | 3.00 |
| Diet Pepsi | 3.00 | Big River Coffee / Decaf | 2.00 |
| Mountain Mist | 3.00 | Assorted Hot Teas | 2.00 |
| Tonic Water | 3.00 | | |