



BEER ON TAP

Rotating Tap, DBL IPA	8
Rotating Tap	6.5
Abita Wrought Iron IPA, New Orleans....	6.5
Red Nectar Pale Ale, Paso Robles	6.5
Shock Top, Fort Collins	6
Stella, Lager, Belgium	6.5
Firestone 805, Paso Robles	6.5
Bud Light, St. Louis.....	4.75

IMPORT BOTTLE

Modelo Especial, Mexico	5
Corona, Mexico	5
Heineken Lager, Amsterdam.....	5
Chimay Red, Belgium.....	8.5
Buckler N/A Netherlands.....	5
Guinness Draught Nitro Can, Dublin	7.5

CRAFT BOTTLE

Ballast Point Sculpin Grapefruit IPA, San Diego.....	6.5
Old Rasputin Imperial Stout, Fort Bragg	5.5
Fat Tire Amber Ale, Colorado.....	5
Scrimshaw Pilsner, Fort Bragg	5
Angry Orchard Crisp Apple, Hard Cider.....	5
Lost Coast Downtown Brown Ale, Eureka	5.5
New Belgium Citradelic IPA, Colorado.....	5.5

DOMESTIC BOTTLE

Budweiser, St. Louis.....	4.5
Michelob Ultra, St. Louis.....	4.5
Coors Light, Colorado.....	4.5
Miller Lite, Milwaukee	4.5

HAPPY HOUR 3pm to 6pm

\$5 House Wine

Merlot | Cabernet | Chardonnay | Sangria

\$5 Margaritas & Well Drinks

\$1 OFF all Draft & Domestic Bottle Beer
(excludes DBL IPA's)

Happy Hour Food Items

TACO TUESDAY \$3 (each) 3pm to 7pm

BRUNCH 10am to 2pm Saturday-Sunday

- Bar Only - Excludes Discounts -

COCKTAILS

Old Town Sangria 7

Our House Blend of Premium Red Wine, Spirits and Fresh Fruit Juices

Blueberry Smash 9

Bulldog London Dry Gin, Muddled Blueberries, Elderflower Liqueur, Fresh Lemon Juice, Splash of Sprite, on the Rocks

Low Hangin' Lemonade 9

Muddled Strawberries and Blueberries, Stoli Fruit Infused Vodka, Fresh Lemonade, Tall Over Ice

Plum Crazy 9

Angel's Envy, Splash of Simple Syrup, Dash of Plum Bitters, Squeezed Orange Slice, Dash of Soda, on the Rocks

Gilligan's Crush 9

Zaya Reserva Rum, Splash of Mint-Ginger Simple Syrup, Splash of Pineapple Juice, Splash of Ginger Beer, on the Rocks

The Cucumber 9

Effen Cucumber Vodka, St. Elder Liqueur, Muddled Cucumber, Club Soda

Scratch Margarita 9

Organic Azunia Blanco Tequila, Agave Nectar, Fresh Lime Juice, Shaken, Salted Rim, on the Rocks

Citrus Pomegranate Margarita 9

Hornitos Reposado Tequila, Agave Nectar, Ginger Syrup, Pomegranate Juice, Fresh Lime Juice, on the Rocks

Rubytini 10

Deep Eddy Ruby Red Vodka, Citronge Liqueur, Pomegranate Juice, Fresh Lemon, Chilled Up

Peach Drop 10

Deep Eddy Peach Vodka, Sweet & Sour, Fresh Lemon, Chilled Up, Sugar Rim

Bacon Bloody Mary 10

House Made Bacon Vodka, Loaded Bloody Mary Mix, Sugar Crusted Bacon

Chocolate Java Buzz 10

Godiva Chocolate Liqueur, Pinnacle Vanilla Vodka, Kahlua, Cream & Espresso, Chilled Up

Down N Dirty 11

Tito's Handmade Vodka, Olive Juice, Blue Cheese Stuffed Olives, Chilled Up

SPARKLING WINE & ROSÉ

Le Grand Courtage Rose, Split, France	9	
Le Grand Courtage Brut, Split, France	9	
Zonin Prosecco, Veneto Italy	9	32
Martin Ray Rose, Russian River	10	36
Schramsberg Sparkling Wine Rosé, North Coast		65
J Vineyards Cuvée 20 Sparkling Wine, Sonoma.....		53
Moët & Chandon Imperial Brut, France		81
Veuve Clicquot Champagne, France.....		97

WHITE WINES

Sycamore Lane Chardonnay, California	7	26
Hess Shirtail Chardonnay, Monterey	9	32
Butter Chardonnay, California.....		36
La Crema Chardonnay, Monterey	13	46
Sonoma Cutrer Chardonnay, Russian River	16	57
Ferrari-Carano Chardonnay, Sonoma		46
Stags Leap "Karia" Chardonnay, Napa Valley		48
Nickel & Nickel Truchard Vineyard Chardonnay, Napa Valley		62
Rombauer Chardonnay, Carneros.....		64
Benziger Sauvignon Blanc, North Coast		24
Whitehaven Sauvignon Blanc, New Zealand	11	39
St Supery Sauvignon Blanc, Napa Valley	12	44
Ruffino Pinot Grigio, Italy.....	8	32
Foris Pinot Grigio, Rogue Valley, Oregon	10	36
Santa Margherita Pinot Grigio, Italy.....		38
Conundrum White Blend, Caymus Vineyards		36
Fess Parker Riesling, Santa Barbara	8	28

RED WINES

Sycamore Lane Cabernet Sauvignon, California	7	26
Avalon Cabernet Sauvignon, Napa Valley	10	42
Beringer Knights Valley Cabernet Sauvignon, Sonoma	14	52
Newton Cabernet Sauvignon, Napa Valley		41
Sterling Cabernet Sauvignon, Napa Valley		51
Turnbull Cabernet Sauvignon, Napa Valley		49
Stonestreet Estate Cabernet Sauvignon, Alexander Valley		56
Justin Cabernet Sauvignon, Paso Robles	16	56
Provenance Cabernet Sauvignon, Napa Valley		58
Melanson Vineyard Cabernet Sauvignon, Napa Valley		98
Jordan Cabernet Sauvignon, Alexander Valley		84
Caymus Cabernet Sauvignon, Napa Valley		124
Nickel & Nickel Hayne Vineyard Cabernet Sauvignon, Napa Valley		122
Sycamore Lane Merlot, California	7	26
St. Francis Merlot, Sonoma.....	11	41
Tinto Negro Malbec, Mendoza Argentina	9	32
Rombauer Zinfandel, Napa Valley		51
Rosenblum Zinfandel, California		24
Seven Deadly Zins Zinfandel, Lodi	10	36
Austerity Pinot Noir, Santa Lucia Highlands.....	9	32
Meiomi Pinot Noir, California.....	13	46
Rodney Strong Pinot Noir, Russian River.....		39
Belle Glos "Las Alturas" Pinot Noir, Santa Luci.....		51
Domaine Serene Yamhill Cuvée, Pinot Noir, Washington		67
La Stora Petite Syrah, Alexander Valley		47
The Prisoner Red Blend, Napa Valley.....		58
La Stora Cuvée 32 Red Wine Blend, Alexander Valley.....		49
Ferrari Carano "Siena" Red Wine Blend, Sonoma.....		36
Castello Di Gabbiano Chianti, Tuscany.....		21

NON ALCOHOLIC OFFERINGS

Coke, Diet Coke, Sprite, Lemonade, Ice Tea, Arnold Palmer	2.95
Panna Still Water, San Pellegrino Sparkling Water	4.5

Please drink responsibly 1940771

BURGERS AND SANDWICHES

Choice of French Fries or Mixed Green Salad with Pesto Vinaigrette

ALBACORE TUNA MELT 12.5

Albacore White Tuna Salad, Cheddar, Tomato, Toasted Sourdough

PASTRAMI RUEBEN 13.5

Sauerkraut, Thousand Island Dressing, Swiss Cheese, Shaved Pastrami, Toasted Rye

PRIME RIB FRENCH DIP 15.5

Toasted Baguette, Slow Roasted Prime Rib, Swiss, Grilled Onions, Au Jus

THE GRILL BURGER 13.5

Cheddar, House Bacon, Grilled Onions, Lettuce, Tomato, Thousand Island Dressing

CALIFORNIA TURKEY BURGER 14.5

Swiss Cheese, Guacamole, Pickled Red Onions, Chipotle Aioli

CHICKEN AND BRIE GRILLED CHEESE 12.5

Artisan Bread, Chicken Breast, Prosciutto, Green Apple, Arugula, Honey Mustard

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

THE GRILL FAVORITES

BEER BATTERED FISH AND CHIPS 15.5

Coleslaw, Fries, Tartar Sauce

IDAHO TROUT 19

Cauliflower-Spinach Risotto, Parmesan, Lemon Caper Sauce

HALF RACK OF RIBS 20

Coleslaw, Fries and BBQ Sauce

ANGEL HAIR PRAWNS 17.5

Garlic Shrimp, Angel Hair Pasta, Artichoke, Cherry Tomato, Roasted Peppers, Pesto, Parmesan

CHICKEN PARMESAN 17

Linguini, Broccolini, Marinara, Mozzarella

MAPLE GLAZED SALMON 21.5

Kale, Feta Cheese, Quinoa, Glazed Carrots

THE GRILL MEATLOAF 17.5

Horseradish Mashed Potato, Green Beans, Crispy Tobacco Onions, Peppercorn Sauce

SCALLOP CARBONARA 18.5

Linguini, Asparagus, Bacon, Black Pepper, Parmesan Cream Sauce

LINGUINI AND MEATBALLS 15.5

Marinara, Garlic Bread, Parmesan

SEAFOOD HOT POT 20

Shrimp, Scallops, Black Mussels, Whitefish, Cooked in Chorizo-Saffron Broth, Garlic Bread

12 OUNCE NEW YORK STRIP 26

Blue Cheese Encrusted, Glazed Vegetables, Mashed Potatoes

TACOS (3 per order)

WHITEFISH TACOS 13.5

Flour Tortillas, Whitefish, Pico de Gallo, Avocado, Shredded Red Cabbage, Jalapeno Ranch

PRIME RIB TACOS 14

Flour Tortillas, Shaved Ribeye, Monterrey Jack Cheese, Red Onion, Cilantro, Salsa Roja

BRAISED SHORT RIB TACOS 14.5

Smoked Gouda, Avocado-Salsa Verde, Horseradish sauce

BLACKENED AHI TUNA 14.5

White Corn Tortillas, Ponzu Slaw, Radish, Avocado, Wasabi Aioli

STARTERS

SOUP OF THE DAY Cup 6 | Bowl 9

SESAME ENCRUSTED AHI TUNA 14

Shishito Peppers, Wakame, Sriracha, Sesame-Soy Sauce

ROSARITO SHRIMP COCKTAIL 14

Poached Shrimp, Cucumber Pico de Gallo, Spiced Tomato Broth, Avocado

FRIED CAULIFLOWER 9.5

Lightly Fried, drizzled with Lemon Aioli

BEER BATTERED ONION RINGS 9

BBQ-Chipotle Dipping Sauce

CHIPS, SALSA AND GUAC 8

Salsa Roja, Guacamole, Homemade Corn Chips

STEAK NACHOS 12

Carne Asada, Black Beans, Pico de Gallo, Jack Cheese, Jalapeño Cheese Sauce

BACON-MAC AND CHEESE 10

House Bacon, Black Pepper, Parmesan, Macaroni, Three Cheese Sauce

CHICKEN WINGS 11.5

Side of Jalapeño Ranch and House Hot Sauce

BAKED MEATBALLS 11.5

Mozzarella, Marinara, Portabellas, Garlic Bread

CAST IRON BAKED BRIE CHEESE 13

Honey Comb, Fig Chutney, Candied Walnuts, Roasted Garlic, Toasted Artisan Bread

STEAMED BLACK MUSSELS 15

Garlic butter, white wine, fresh herbs, garlic bread

CHICKPEA HUMMUS 11.5

Naan Bread, Pickled Vegetables, Feta Cheese

BAJA EGG ROLLS 12.5

Shrimp, Chorizo, Portabellas, Roasted Corn, Charred Poblanos, Queso Fresco, Cilantro-Soy Sauce

SALADS

THE ISRAELI 10

Cherry Tomatoes, Cucumbers, Kalamata Olives, Peppers, Cilantro, Feta, Lemon, Olive Oil

CHOPPED BLT 9.5

House Bacon, Chopped Market Greens, Tomato, Red Onion, Crumbled Bleu Cheese, Avocado, Bleu Cheese Dressing

COACHELLA SPINACH 10.5

Fresh Berries, Dates, Candied Walnuts, Fried Pita, Garlic & Herb Cheese Strawberry-Balsamic Vinaigrette

SOUTHWEST CHOP 9.5

Chopped Romaine, Spiced Tortillas, Black Beans, Corn Salsa, Avocado, Queso Fresco, Jalapeno Vinaigrette

CAESAR 9.5

Chopped Romaine, Grated Parmesan, Garlic Croutons, Anchovies, House Made Caesar Dressing

HEALTHY CHEF SALAD 10

Buffalo Mozzarella, Tomato, Chopped Kale, Quinoa, Roasted Corn, Crispy Chickpeas, Cucumber, Basil, Balsamic Vinaigrette

Salad Additions:

Albacore Tuna Salad \$4 | Garlic Shrimp \$6 | Atlantic Salmon \$7
Grilled Chicken Breast \$5 | 6 Ounce New York Strip \$9

DAILY SPECIALS

4pm to close

TRADITIONAL THANKSGIVING DINNER 20

(Thursday)

FRESH CATCH MARKET PRICE

(Friday)

12 OUNCE PRIME RIB 25

(Saturday)

FRIED CHICKEN 17

(Sunday)

DESSERTS

\$7 EACH

VANILLA BEAN CREME BRULE, FRESH BERRIES | WARM DEEP-DISH BROWNIE ALA MODE | CINNAMON APPLE CRISP ALA MODE