



BEER ON TAP

Ask your server
for our current rotating tap selections

Red Nectar Amber Ale, Paso Robles	6.5
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

Happy Hour Food Items

TACO TUESDAY

\$3 (each) 3pm to 7pm

- Bar Only - Excludes Discounts -

\$10 COCKTAILS

Old Town Sangria 8

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

Blueberry Smash

Aviation Gin, Muddled Blueberries, Elderflower Liqueur, Fresh Lemon Juice, Splash of Sprite, on the Rocks

Low Hangin' Lemonade

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

Plum Crazy

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

The Cucumber

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

Scratch Margarita

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

Citrus Pomegranate Margarita

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

Rubytini

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

Peach Drop

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

Bacon Bloody Mary

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

Chocolate Java Buzz

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

Down N Dirty

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

Bourbon Basil Smash

The Grill on Main's Featured Bourbon, Fresh Lime Juice, Honey Syrup, Local Basil, on The Rocks

Mojito With Berries

Your Choice of fresh Strawberries or fresh Blueberries, Rum, Citrónge Liqueur, Simple Syrup, Fresh Mint Leaves, Fresh Limes, Muddled over Ice, Splash Soda

SPARKLING WINE & ROSÉ

Le Grand Courtage Rosé, Split, France	9
Le Grand Courtage Brut, Split, France	9
Zonin Prosecco, Veneto Italy	9
Martin Ray Rosé, Russian River	10
Moet Imperial Brut, Split, France	19
Schramsberg Sparkling Wine Rosé, North Coast	65
Moet & Chandon Imperial Brut, France	81
Veve Clicquot Champagne, France	97

WHITE WINES

Sycamore Lane Chardonnay, California	7	26
Hess Shirltail Chardonnay, Monterey		32
Butter Chardonnay, California	10	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	38
Louis Martini Cabernet Sauvignon, Sonoma	12	46
Newton Cabernet Sauvignon, Napa Valley		41
Turnbull Cabernet Sauvignon, Napa Valley		49
Stonestreet Estate Cabernet Sauvignon, Alexander Valley		56
Justin Cabernet Sauvignon, Paso Robles	16	56
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
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 Storia Petite Syrah, Alexander Valley		47
The Prisoner Red Blend, Napa Valley		58
La Storia Cuvée 32 Red Wine Blend, Alexander Valley		49
Ferrari Carano "Siena" Red Wine Blend, Sonoma		36

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 2102337 - Summer

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

HALF RACK OF RIBS 20

Coleslaw, Fries and BBQ Sauce

CHICKEN PARMESAN 17

Linguini, Broccolini, Marinara, Mozzarella

MAPLE GLAZED SALMON 21.5

Kale, Feta Cheese, Quinoa, Glazed Carrots

12 OUNCE NEW YORK STRIP 26

Blue Cheese Encrusted, Glazed Vegetables, Mashed Potatoes

SALISBURY STEAK 17

Mashed Potato, Summer Vegetables, Portabella Mushroom Gravy

CALIFORNIA AHI POKE BOWL 16.5

Brown Rice, Wakame, Avocado, Wasabi Tobiko, Carrots, Radish, Scallions, Ponzu, Sriracha Mayo

PASTAS

LINGUINI AND MEATBALLS 15.5

Marinara, Garlic Bread, Parmesan

SCALLOP CARBONARA 18.5

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

ANGEL HAIR PRAWNS 17.5

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

GLUTEN FREE PENNE CHICKEN 15.5

Chicken Breast, Artichokes, Roasted Peppers, Spinach, Parmesan, Lemon Pepper Cream Sauce

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

CHICKPEA HUMMUS 11.5

Naan Bread, Pickled Vegetables, Feta Cheese

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

WEEKEND SPECIALS

4pm to close

12 OUNCE PRIME RIB 25

Mashed Potato, Vegetables, Au Jus, Sour Cream Horseradish (Saturday)

FRIED CHICKEN 17

Mashed Potato, Coleslaw, Gravy (Sunday)

DESSERTS

\$7 EACH

VANILLA BEAN CREME BRULE, FRESH BERRIES | WARM DEEP-DISH BROWNIE ALA MODE | LEMON SORBET