



General Manager *Kelly Paige* | Executive Chef *Jose Urena*

STARTERS

- Parmesan Fries Parmesan cheese, roasted garlic, french fries 7.95
- Crispy Calamari Tossed with serrano peppers and served with sweet thai chili sauce 13.95
- Jumbo Shrimp Cocktail Zesty cocktail sauce 14.95
- Crab Stuffed Mushrooms Hollandaise sauce 12.95
- Spinach & Artichoke Dip Warm pita bread 12.95
- Chicken Lettuce Wraps Asian spices, iceberg lettuce, carrots and hoisin sauce 12.95
- Seared Ahi Tuna Sesame-crusted, pickled cucumbers, ginger, soy 16.95
- Combo Platter Crab stuffed mushrooms, spinach and artichoke dip and crispy calamari 25.95

SOUPS & SALADS

- Beer Cheese Soup Smoked bacon bits 5.95
- French Onion Soup 6.95

Add to Salad: Chicken 6 | Salmon 9 | Shrimp 12 | Blackened Ahi 9 | Filet Steak 12

- Mixed Greens Salad Local organic greens, candied walnuts, apples, bleu cheese crumbles tossed with raspberry vinaigrette Regular 6.95 Entrée 9.95
- The Original Caesar Salad Romaine hearts, caesar dressing, parmesan cheese, herb garlic croutons Regular 7.95 Entrée 11.95
- Caprese Salad Fresh mozzarella cheese, heirloom tomatoes, arugula tossed in a lemon vinaigrette 9.95
- Chopped Garden Salad Roasted red onion, cherry tomatoes, crostini, blue cheese crumbles, tossed in ranch dressing topped with crispy fried onions 9.95
- Spring Thai Salad Chopped romaine, julienne carrots, red bell peppers, sliced almonds, wontons 9.95
- Traditional Cobb Salad Tossed tableside, turkey, tomato, bacon, egg, bleu cheese, avocado, choice of dressing 14.95
- Shrimp & Crab Louie Shrimp, lump blue crab, asparagus, egg, avocado, mixed greens, louie dressing 18.95

SANDWICHES

- All sandwiches are served with your choice of French fries, coleslaw, or fresh fruit
- Knife and Fork Reuben Shaved corned beef brisket, sauerkraut, swiss cheese, russian dressing 14.95
- Roasted Turkey and Avocado Croissant Club Roasted turkey, avocado, lettuce, smoked bacon, tomato, mayonnaise 15.95
- Prime Rib French Dip Shaved prime rib, onion straws, toasted baguette, au jus 16.95
- Turkey Melt Cheese, cranberry chutney, grilled on sourdough 14.95

BURGERS

- Burgers are a blend of short rib, ground chuck and beef brisket and are served on a toasted Brioche bun with your choice of French fries, coleslaw, or fresh fruit
- 94th Gourmet Burger Lettuce, tomato, onion, cheddar cheese, pickle, roasted garlic aioli 16.95
- Additional toppings each 1.25 Caramelized onions, sautéed mushrooms, white cheddar cheese, bacon, bleu cheese, avocado
- Pepper Bacon Burger Pepper encrusted beef patty, chopped bacon, cheddar cheese, tomato, lettuce, garlic aioli 17.95
- Chicken Burger Ground chicken burger, 1000 island, lettuce, tomato, onion 15.95

FAVORITES

- Beer Battered Fish and Chips Atlantic cod, tartar sauce, french fries, malt vinegar 17.95
- Fresh Salmon Pan seared with shiitake mushrooms, scallions, ginger soy glaze, steamed jasmine rice, asian style slaw 17.95
- French Picnic Choice of beer cheese soup or mixed greens with half turkey & avocado club croissant 14.95
- Chicken Scallopine Mushroom, capers, lemon cream sauce, mashed potatoes, seasonal vegetables 16.95
- Chicken Pot Pie Housemade flaky crust baked over chicken and hearty vegetables in béchamel sauce 19.95

LUNCH COMBO

(select two)

14.95

SALAD

- Mixed Greens
Caesar Salad

SOUP

- French Onion
Beer Cheese

SANDWICH

- 1/2 French Dip
1/2 Turkey Melt
1/2 Roasted Turkey Avocado Croissant Club

SIDES

- Mac and Cheese 6
- House-made Onion Rings 6
- Seasonal Vegetables 6
- Mashed Potatoes 6
- French Fries 6
- Sautéed Mushrooms 6
- Mushroom Risotto 7

Add a cup of soup or mixed greens for 4.95

A special thank you to our local and regional farmers and purveyors who provide us with the finest produce, meats and more to ensure the best quality and freshest seasonal ingredients whenever available.

Due to the California drought and to protect our planet, we serve water only upon request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SPECIALTY DRINKS

LOCAL FAVORITES

- Aviation Cocktail** Seagram’s Gin, Cherry, Crème De Violette and Lemon 10
- French 75** Hennessy Cognac, Lemon and Champagne 12
- Mint Julep** Woodford Reserve Whiskey, Mint, Soda, Simple Syrup 10
- Jr.’s Flight** Myers’s Platinum Rum, Stella, Grapefruit Juice, Agave Nectar 8
- Zesty Cooler** Jalapeño Tequila, Fresh Cucumbers, Lemon and Lime Juice 12

OLD FLAMES

- Improved Old Fashioned** Bulleit Rye, Luxardo, Orange Bitters, Clove, Caramelized Orange, Lemon Peel 12
- Lion’s Tail** Maker’s Mark, All Spice, Clove, Lime 12
- Honey South Side** New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11
- Dark & Stormy** Myers’s Dark Rum, Lime, Angostura, Ginger Beer 10
- Lemon Drop Martini** Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

MARGARITAS

- Dave’s** Our founder’s signature Margarita made with 1800 Reposado Tequila, Grand Marnier, Cointreau, Lime 12
- Prickly Pear Paloma** Cazadores Blanco, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11
- Margarita Fresca** Cazadores Blanco, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

TROPICAL & FRUITY

- Pineapple Express** New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 10
- Strawberry Mule** Tito’s Handmade Vodka, muddled Strawberries, Lime, Ginger Beer 11
- Wild Berry Mojito** Bacardi, Agave, Mint, Seasonal Berries 11
- 1944 Mai Tai** Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Myers’s Dark Rum 10

WINE COCKTAILS

- Sangria Blanca** Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices, fresh Fruit 10
- Sangria Roja** Canyon Road Merlot, E & J Brandy, Agave, Orange, Cranberry and Apple Juices, fresh Fruit 10
- Sparkling Sangria Flora** Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Germain 10

BEER

- | | |
|----------------|---------------------|
| Beck’s 5.50 | Guinness Stout 5.50 |
| Blue Moon 5.50 | Heineken 5.50 |
| Bud Light 5 | Heineken Dark 5.50 |
| Budweiser 5 | Newcastle 5.50 |
| Coors Light 5 | Samuel Adams 5.50 |
| Corona 5.50 | Stella Artois 5.50 |

WINE

SPARKLING / CHAMPAGNE

- | | Glass | Btl |
|---|-------|-----|
| William Wycliff Brut, California | 8 | 30 |
| Zonin Split, Prosecco Brut, Veneto, Italy | 9 | |
| Korbel Split, Brut, California | 10 | |
| Domaine Chandon Brut Rosé Split, California | 11 | |
| La Marca Prosecco, Italy | | 32 |
| Piper-Heidsieck Cuvee 1785 Brut, Champagne France | | 70 |

PINOT GRIGIO

- | | | |
|--|---|----|
| Ecco Domani, delle Venezie, Italy | 9 | 34 |
| Notes, Buelton, California | 9 | 34 |
| King Estate ‘Signature’ Pinot Gris, Oregon | | 46 |

SAUVIGNON BLANC

- | | | |
|---|---|----|
| Canyon Road, California | 8 | 30 |
| Coppola Diamond Collection Yellow, Napa | 9 | 34 |
| Gailey, Santa Ynez, California | 9 | 34 |

CHARDONNAY

- | | | |
|---|----|----|
| Canyon Road, California | 8 | 30 |
| Kendall Jackson ‘Vintner’s Reserve’, California | 10 | 38 |
| La Crema, Monterey, California | 12 | 46 |
| Sonoma Cutrer, Russian River Sonoma | | 58 |

OTHER WHITE VARIETALS

- | | | |
|--|----|----|
| Beringer White Zinfandel, California | 8 | 30 |
| Chateau Ste. Michelle Riesling, Washington | 9 | 34 |
| Mirassou Moscato, California | 9 | 34 |
| Conundrum ‘Caymus’ White Blend, California | 12 | 46 |
| Schloss Vollrads Riesling, Germany | | 68 |

ROSÉ

- | | | |
|-------------------------------|----|----|
| Sophia Coppola Rosé, Monterey | 10 | 38 |
|-------------------------------|----|----|

PINOT NOIR

- | | | |
|--|----|----|
| Francis Ford Coppola Votre Sante, Sonoma | 10 | 38 |
| MacMurray Ranch, Central Coast, California | 12 | 46 |
| Siduri, Willamette Valley, Oregon | | 60 |

MERLOT

- | | | |
|-------------------------------|----|----|
| Canyon Road, California | 8 | 30 |
| St. Francis Vineyards, Sonoma | 10 | 38 |

CABERNET

- | | | |
|---------------------------------|----|----|
| Canyon Road, California | 8 | 30 |
| Louis Martini, California | 10 | 38 |
| Murphy-Goode, California | 11 | 42 |
| Justin, Paso Robles, California | | 58 |

OTHER RED VARIETALS

- | | | |
|---|----|----|
| Apothic Wines ‘Winemaker’s Blend’, California | 9 | 34 |
| Gascon Malbec, Mendoza, Argentina | 9 | 34 |
| Dry Creek Vineyards Heritage Zinfandel, Sonoma | 10 | 38 |
| Coppola Claret ‘Black Label Diamond Collection’, California | | 42 |
| Yangarra Shiraz, McLaren Vale Australia | | 46 |
| 19 Rows Syrah, Wexler Estates Encino | | 48 |

CRAFT

- Abita Wrought Iron IPA 8
- Angry Orchard Hard Apple Cider 7
- Ballast Point Grapefruit Sculpin 8.50
- Erdinger Weissbier-Hefeweizen 7
- Hanger 24 Betty IPA 7
- North Coast PranQster Belgian Golden Ale 8
- Strand Beach House Amber 10