94TH AERO SQUADRON RESTAURANT ®

General Manager *Kelly Paige*

LUNCH

STARTERS

Parmesan Fries Parmesan cheese, roasted garlic, french fries 6.95

BBQ Bacon Sliders housemade coleslaw, pretzel rolls 14.95

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 11.95

Chicken Lettuce Wraps Asian spices, iceberg lettuce, carrots and hoisin sauce 12.95

Combo Platter Crab stuffed mushrooms, spinach and artichoke dip and crispy calamari 24.95

SOUPS & SALADS

Beer Cheese Soup Smoked bacon bits 5.95

French Onion Soup 6.95

Add Chicken 6 | Add Salmon 9 | Add Shrimp 12

Iceberg Wedge Salad Iceberg lettuce, tomatoes, bleu cheese, bacon shaved red onions, bleu cheese dressing 8.95

Mixed Greens Salad Local organic greens, candied walnuts, apples, bleu cheese crumbles tossed with raspberry vinaigrette Regular 6.95 Entrée 9.95

Baby Kale Salad Baby kale, broccoli and carrot slaw, crispy apples, toasted sunflower seeds, sweet and spicy vinaigrette 9.95

The Original Caesar Salad Romaine hearts, caesar dressing, parmesan cheese, herb garlic croutons Regular 7.95 Entrée 11.95

Chinese Chicken Salad Iceberg, romaine, red cabbage, cashews, sesame dressing, mandarin orange segments, crispy rice noodles, won ton strips, slivered almonds, sesame seeds, sugar snap peas, grilled chicken 15.95

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

Chicken Papaya Salad Grilled chicken, papaya relish, organic lettuce, avocado, tomato, wonton crisps, soy ginger vinaigrette 15.95

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

Blackened Bacon Burger BBQ sauce, bacon, cheddar cheese, onion straws 17.95

Sliders Cheddar cheese, lettuce, tomato, onion, pickle 14.95

Veggie Burger Fresh spinach, mushrooms, provolone 14.95

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

Fried Chicken Sandwich Smoked bacon, cole slaw, spicy aioli, lettuce, tomato, ciabatta bun 15.95

FAVORITES

Beer Battered Fish and Chips Atlantic cod, tartar sauce, french fries, malt vinegar 16.95

Fresh Salmon Served with a polenta cake, arugula salad with cherry tomatoes and banana peppers 17.95

French Picnic Choice of beer cheese soup or mixed greens with half turkey & avocado club croissant 14.95

Chicken Scaloppine Mushroom, capers, lemon cream sauce, mashed potatoes, seasonal vegetables 16.95

Blackened Chicken Pasta Sun-dried tomatoes and basil cream sauce 16.95

Add a cup of soup or mixed greens for 4.95

SIDES

Sweet Potato Fries 6
Mac and Cheese 6
House-made Onion Rings 6
Seasonal Vegetables 6
Mashed Potatoes 6
French Fries 6

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.

10/16-6951

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

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

Sonoma Spice Canyon Road Merlot, E&J Brandy, Orange Juice, Clove, Ginger Beer, seasonal Berries 11

BEER

Beck's 5.50
Blue Moon 5.50
Bud Light 5
Budweiser 5
Coors Light 5
Corona 5.50
Fat Tire Amber 5.50
Guinness Stout 5.50
Heineken 5.50
Newcastle 5.50
Samuel Adams 5.50
Stella Artois 5.50

CRAFT

Abita Wrought Iron IPA 8
Angry Orchard Hard Apple Cider 7
Erdinger Weissbier-Hefeweizen 7
Mission Session IPA "El Conquistador" 8
North Coast PranQster Belgian Golden Ale 8
Strand Beach House Amber 10

WINE

	Glass	Btl
SPARKLING / CHAMPAGNE		
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
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
Gainey, 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
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