

## *Chardonnay*

GLASS /BOTTLE

### **ARTESA CARNEROS (2011)**

Hints of lemon, citrus, and white blossom on the nose. Vivid fruit flavors enhance the rich full mouth feel.

11/33

### **BOGLE VINEYARDS (2011)**

Aromas of fruit and toasty oak. Green apples and pears give way to elegant hints of lemon meringue.

7/21

### **SYCAMORE LANE (2011)**

Round texture with creamy apple, citrus, and peach flavors with a balanced crisp acidity.

5/15

## *White Varietals*

### **SEAGLASS RIESLING (2011)**

Crisp acidity, fragrant floral aromas, and sweet stone fruit flavors.

7/21

### **CAPOSALDO PINOT GRIGIO (2011)**

Delicate white fruit and apple aromas. Crisp and clean finish.

6/18

### **MONTEVINA WHITE ZINFANDEL (2011)**

Strawberries and ripe honeydew melon. A touch of sweetness balanced by bright acidity.

5/15

## *Pinot Noir*

### **CASTLE ROCK MONTEREY (2010)**

Smoky roasted nut, spiced loganberry, and exotic tropical fruit aromas. Fruity yet dry medium body.

9/27

## *Merlot*

### **CASTLE ROCK COLUMBIA VALLEY (2010)**

Flavors of ripe berry and plum, mocha and spice, with a hint of oak. Long and smooth finish.

7/21

### **SYCAMORE LANE (2010)**

Cherries, tobacco, and herbal spice. Smooth texture, soft finish.

5/15

## *Cabernet Sauvignon*

### **STARMONT NAPA (2009)**

Classic expression of Napa Valley fruit. Cherries, wood spice, finely integrated tannins.

13/39

### **KENWOOD SONOMA (2009)**

Darker fruit - cassis, blueberry, and fig. Ripe tannins and firm acidity.

10/30

### **AVALON (2011)**

Jam-like aromas of red and black fruit with a touch of vanilla.

7/21

### **SYCAMORE LANE (2011)**

Soft fruit with a hint of cherry, sweet vanilla, and herbal tones.

5/15

## Champagne

GLASS /BOTTLE

### KORBEL SWEET CUVÉE (185 ML BOTTLE)

Bright citrus and tropical fruit flavors. Medium sweet finish.

8

## Specialty Drinks

### THE PICCADILLY

Hendricks Gin, St. Germain Elderflower Liqueur, lime juice, simple syrup.

8

### MOSCOW MULE

Russian Standard Vodka, Cock N' Bull Ginger Beer, lime juice. Served in a copper mug.

9

### SPICY PINA

Maestro Dobel Tequila, pineapple juice, orange juice, simple syrup, muddled Jalapeño. Garnished with Jalapeño slice.

9

### DARK N' STORMY

Sailor Jerry Spiced Rum, Cock N' Bull Ginger Beer,

8

### SHIRLEY TEMPLETON

Templeton Rye, lemon lime soda, Grenadine. Garnished with a cherry.

7

### THE CLASSIC MARTINI

Grey Goose Vodka, Dry Vermouth, Bitters. Garnished with an olive.

9

### CUCUMBER MARTINI

Hendricks Gin, Dry Vermouth. Garnished with a cucumber slice.

8

### ELDERFLOWER FIZZ

St. Germain Elderflower Liqueur, Titos Vodka, lime juice. Topped with soda water.

8

### BLACK FOG

Guinness Stout, Chambord Black Raspberry Liqueur.

7

## Beer Selections

### DRAFT

Firestone 805 Blonde Ale 5

Firestone Union Jack IPA 5

Shock Top Wheat Ale 4

### DOMESTIC

Budweiser 4

Bud Light 4

Coors 4

Coors Light 4

Firestone Double Barrel Ale 4.50

Samuel Adams Cold Snap \*NEW 4.50

Redd's Apple Ale \*NEW 4.50

### IMPORTED

Corona 4.25

Guinness Stout 4.25

Heineken 4.25

Newcastle Brown Ale 4.25

Stella Artois 4.25

## Starters

<b>TRUFFLE FRIES ★</b> Truffle oil. Parmesan. Roasted garlic. Fresh parsley. Garlic aioli dip.	6
<b>BEER BATTERED ONION RINGS</b> 805 amber ale. Tempura crust. Ranch dip.	6
<b>CHICKEN N WAFFLE BITES ★</b> Chicken breast. Waffle batter. Maple dipping sauce.	8
<b>STUFFED POTATO SKINS</b> Bacon. Green onion. Cheddar. Green goddess sauce.	8
<b>ROASTED BRUSSEL SPROUTS ★</b> Brussle sprouts. Bacon. Sweet balsamic.	8
<b>FRIED WINGS</b> Served naked. Honey buffalo dip.	9
<b>PULLED PORK SLIDERS ★</b> Cole slaw. Bbq sauce. Hawaiian roll.	9
<b>CALAMARI FRIES</b> Panko herb crust. Cocktail sauce dip. Lemon aioli dip.	10

## Salads

Served tossed and dressed.

<b>CHOPPED CHICKEN COBB</b> Chicken breast. Bacon. Tomato. Scallion. Egg. Bleu cheese. Mixed greens. Ranch dressing. <i>Add avocado. +1</i>	12
<b>CHICKEN CAESAR</b> Chicken breast. Garlic crouton. Parmesan. Romaine lettuce. Caesar dressing.	12
<b>ASIAN CHICKEN SALAD</b> Chicken breast. Almonds. Wonton strips. Rice noodles. Cucumber. Carrot. Scallion. Mixed greens. Sweet sesame dressing.	12
<b>GRILLED SALMON SALAD</b> Salmon filet. Honey glazed walnuts. Tomato. Romaine lettuce. Sweet balsamic dressing.	14

## Seafood

<b>PISMO FISH N CHIPS (with fries)</b> White fish. Seasoned fry batter. Tarter sauce. Lemon aioli.	12
<b>OLIVER'S CLAM CHOWER (only available on Friday)</b> Sea clams. Celery. Onion. Potato. Cream.	3 Cup / 6 Bowl

## Burgers

Served with your choice of french fries or cole slaw.

*Substitute chicken breast. +1    Substitute vegetarian patty. +1    Substitute onion rings +2*

### VAN NESS BURGER

Lettuce. Roasted tomato. Caramelized onion. Cheddar. Garlic aioli.

9

### BLT BURGER

Bacon. Lettuce. Roasted tomato. Mayo.

10

### BBQ BURGER

Bacon. Onion rings. Cheddar. Bbq sauce.

10

### SOUTH OF THE BORDER BURGER

Ortega chilies. Avocado. Pepper jack. Chipotle aioli.

10

### TRUFFLE BURGER ★

Truffle oil. Roasted tomato. Sautéed mushroom. Parmesan. Garlic aioli.

11

### TRIPLE B BURGER

Caramelized onion. Bacon. Bleu cheese. Honey buffalo sauce.

10

### PASTRAMI BURGER

Pastrami. Coleslaw. Swiss cheese. Thousand island dressing.

11

## Additions

*Double the meat + 2    Bacon +1    Avocado +1    Fried egg +1  
Sautéed mushrooms +.50    Caramelized onions +.50    Fire roasted japanenos + .50*

## sandwiches

Served with your choice of french fries or cole slaw.

### PULLED PORK SANDWICH ★

Cole slaw. Caramelized onion. BBQ sauce. Hawaiian bun.

10

### PASTRAMI SANDWICH

Coleslaw. Swiss cheese. Thousand island dressing. Sourdough loaf.

11

### INSIDE OUT GRILLED CHEESE

Caramelized onion. Parmesan crust. Swiss. Cheddar. Sourdough loaf.

8

*Add pulled pork +2*

## From The Oven

### TRUFFLED MAC N CHEESE ★

Truffle oil. Bacon. Penne. Pepper jack. Monterey jack. Parmesean. Panko crust.

10