

# drinks

## happier hour



All day specials

**MONDAY** 1/2 price draft beer

**TUESDAY** 1/2 off all wine by the bottle

**WEDNESDAY** What What Promo Night

**THURSDAY** \$4.95 for all martinis

(excludes mini martini flights)

## wine flights

Small pours to enjoy any three wines from our by-the-glass list below -- white or red, familiar or unexplored. Happy swirling. \$9.99 (Pick any three below)

## white vino

### SLIGHTLY SWEET

Foxbrook White Zinfandel CALIFORNIA \$5.49 | \$20.99

Montevina White Zinfandel

AMADOR COUNTY, CA \$5.99 | \$22.99

Chateau Ste. Michelle Riesling

COLUMBIA VALLEY, WA \$6.49 | \$23.99

Pacific Rim Riesling CALIFORNIA \$6.99 | \$27.99

### LIGHT & CRISP

Ecco Domani Pinot Grigio ITALY \$6.49 | \$23.99

Kim Crawford Sauvignon Blanc NEW ZEALAND \$9.99 | \$37.99

Santa Margherita Pinto Grigio ITALY \$9.99 | \$37.99

### LUSH & SMOOTH

Mark West Chardonnay CALIFORNIA \$6.49 | \$23.99

Columbia-Crest Chardonnay

COLUMBIA VALLEY, WA \$6.99 | \$27.99

J. Lohr Riverstone Chardonnay MONTEREY, CA \$7.99 | \$30.99

Toasted Head Chardonnay DUNNINGAN HILLS, CA \$8.99 | \$33.99

## red red wine

### MEDIUM BODY

Foxbrook Merlot CALIFORNIA \$5.49 | \$20.99

Castle Rock Pinot Noir

WILLAMETTE VALLEY, OR \$7.49 | \$29.99

J. Lohr Los Osos Merlot PASO ROBLES, CA \$8.49 | \$32.99

Mark West Pinot Noir CALIFORNIA \$8.99 | \$33.99

Estancia Pinot Noir MONTEREY, CA \$9.99 | \$37.99

### A BIT SPICY

Penfolds Shiraz Cabernet AUSTRALIA \$5.99 | \$22.99

Trivento Amado Sur Malbec ARGENTINA \$5.99 | \$22.99

Jacob's Creek Shiraz AUSTRALIA \$6.49 | \$23.99

Rancho Zabaco Dancing Bull LODI REGION, CA \$7.49 | \$29.99

Beringer Founder's Estate Shiraz

CALIFORNIA \$7.99 | \$30.99

### ROBUST & FULL

Foxbrook Cabernet Sauvignon

CALIFORNIA \$5.49 | \$20.99

Santa Julia Malbec ARGENTINA \$6.99 | \$26.99

Ménage à Trois Red Wine Blend

CALIFORNIA \$7.49 | \$27.99

Main St. Winery Cabernet Sauvignon

CALIFORNIA \$8.49 | \$32.99

Murphy Goode Cabernet Sauvignon

ALEXANDER VALLEY, CA \$9.99 | \$37.99

Artezin Zinfandel MENEDOCINO, CA \$10.49 | \$38.99

## half bottles

Louis Jadot Beaujolais FRANCE \$11.99

## bubbles

Chandon (187 ml) mini bottle \$9.99

Domaine Ste. Michelle \$22.99

Barefoot Bubbly Moscato CALIFORNIA \$5.99 | \$22.99

Adriano Adami Prosecco ITALY \$35.99

Moët & Chandon Imperial Champagne FRANCE \$69.99

Dom Perignon FRANCE \$224.99

## mini martini flights

Pick any three for \$9.99

**COSMO MINI** Absolut Citron, triple sec, fresh lime, Ocean Spray Cranberry Juice

**BLUE MOON PUNCH MINI** Absolut Vanilia, DeKuyper Island Blue Pucker, Sprite

**KEY LIME PIE MINI** Absolut Vanilia, splash of key lime, sweet & sour, half & half

**GUAVATINI MINI** Absolut, shot of guava, fresh-squeezed lemonade

**CHOCOLATE MINI** Absolut Vanilia, white crème de cacao, dark crème de cacao, sweet cream

**ADAM & EVE APPLE** Absolut, DeKuyper Sour Apple Pucker, fresh-squeezed lemonade

**LEMON DROP MINI** Absolut Citron & lemonade

## martinis

**BLUEBERRY MARTINI** Stoli Blueberi Vodka, blue curacao, pomegranate, cranberry juice \$6.99

**X-RATED FLIRTINI** Champagne and premium Fusion vodka with organic blood orange juice, mango & Brazilian passion fruit \$7.99

**GREEN TEA MARTINI** UV Sweet Green Tea vodka, Skyy vodka, Ocean Spray white cranberry juice \$7.99

**POMTINI** Grey Goose premium vodka, pomegranate and cranberry juice \$7.99

**CHOCOLATE MARTINI** Absolut Vanilia, Godiva Chocolate and Kahlua \$7.99

**DIRTY MARTINI** Grey Goose vodka or Bombay Sapphire gin, olive juice. Choose from Santa Barbara bleu cheese, jalapeño or pimento stuffed olives \$7.99

**LUXE COSMO** Absolut Acai Berry, Cointreau, Ocean Spray cranberry juice & lemon \$7.99

**ESPRESSO MARTINI** Absolut Vanilia, Patron XO Cafe Coffee Liqueur, a shot of joe and sweet cream \$7.99

**WHIPPED CHOCOLATE WINETINI** Pinnacle Whipped Cream vodka, Chocolate Wine \$7.99

## specialty cocktails

**HARD LEMONADES** Choose from Three Olives Grape or Three Olives Cherry Infused vodka blended with our famous hand pressed lemonade \$6.99

**CUBANO MOJITO** Bacardi rum, mint, sugar, fresh lime, soda. Choose from traditional, blueberry, guava, mango, pomegranate, raspberry or strawberry \$6.50

**STRAWBERRY BASIL LEMONADE** Plymouth gin, fresh squeezed lemons, strawberries and basil \$6.99

**GINGER & JAMESON SMASH** Jameson Irish Whiskey, ginger ale, lemon & lime \$6.99

**MANGO RUM DROP** Cruzan Mango rum, fresh-squeezed lemonade, orange juice, with a sidecar of Chambord or Midori \$6.99

**SUPA-FLY SWEET TEA** Firefly Sweet Tea vodka, water and lemon twist OR try with lemonade, peach and fresh mint \$6.50

**SANGRIA** pitcher of red or white, fresh-cut fruit \$12.00

**1800 GRAND MARGARITA** 1800 Reposado tequila, Grand Marnier and sweet-n-sour \$7.99

**SUPERFRUIT MARGARITA** Cabo Wabo Blanco tequila, guava nectar, sour mix \$7.99

**NAUGHTY MARGARITA** Patron Silver tequila blended with X-Rated Fusion liqueur & sour mix \$7.99

Add a sidecar of Chambord or Midori to a margarita \$1.99

## skinny drinks

all under 125 calories

**SKINNY MARGARITA** Hornitos Plata tequila, DeKuyper triple sec, lime & orange \$6.99

**SKINNY RASPBERRY MOJITO** Bacardi rum, raspberry, mint, lime, soda \$6.99

**SKINNY SUPERFRUIT MARTINI** Effen Black Cherry vodka, cranberry, blueberry, pomegranate \$6.99

**SKINNY CUTINI** Effen Cucumber vodka, fresh lemon juice, mint \$6.99

**SKINNY COSMO** Skyy vodka, Triple Orange, lime, cranberry juice \$6.99

**SKINNY LEMON COLLINS** Skyy Citrus vodka, Triple Orange, lemon, mint, soda \$6.99

**THE SKINNY YOGI** TYKU liqueur, Prairie Organic vodka, lime, orange, soda \$6.99

**DIET VANILLA** Absolut Vanilia & Diet Pepsi \$6.50

## beer

Not all selections are offered in both draft and bottle.

**AMERICAN DRAFT** \$3.00 | **BOTTLE** \$3.50 Budweiser, Bud Light, Bud Light Lime, Coors Light, Miller Lite, O'Doul's N/A

**SPECIALTY DRAFT** \$4.50 | **BOTTLE** \$3.75 Budweiser American Ale, Michelob Amber Bock, Michelob Ultra, Michelob Light

**MICROBREW/CRAFT DRAFT** \$4.50 | **BOTTLE** \$4.75 Blue Moon Belgian White, Samuel Adams Boston Lager, Sam Adams Light, Samuel Adams Seasonal, Two Brothers Domaine DuPage Ale

**IMPORT DRAFT** \$4.50 | **BOTTLE** \$4.75 Bass Pale Ale, Beck's Premier Light, Corona Extra, Corona Light, Guinness, Hoegaarden Witbier, Stella Artois

## long island iced teas

Vodka, rum, gin and sweet & sour, plus varied ingredients below. Glass \$5.99 | 1 Liter Pitcher \$7.99

**GEORGIA PEACH** Peachtree schnapps, cranberry

**KENTUCKY** Jim Beam, cranberry

**LONG BEACH** DeKuyper triple sec, cranberry

**MELON** Midori, cranberry

**RASPBERRY** DeKuyper Razzmatazz, cranberry

**TENNESSEE** Jack Daniel's, cranberry

**TEXAS** Tequila, triple sec, Pepsi

**TEXAS BEACH** Tequila, triple sec, cranberry

**TOP SHELF** Absolut, Bacardi, Tanqueray, Cointreau, sweet & sour, Pepsi (Add \$1.00)

## what's behind the bar

**VODKA** Absolut, Absolut (Acai Berry, Citron, Mandrin, Peppar, Raspberri, Vanilia), Belvedere, Chopin, Ciroc, Effen Black Cherry, Effen Cucumber, Firefly Sweet Tea, Grey Goose, Ketel One, Ketel One Citroen, Prairie Organic, Skyy, Skyy Infusions Citrus, Smirnoff, Stoli, Stoli Blueberi, Three Olives Cherry, Three Olives Grape, Tito's, Ultimat, UV Sweet Green Tea, Vox

**RUM** Bacardi, Bacardi Limon, Bacardi 151, Captain Morgan, Cruzan Light, Cruzan Mango, Leblon Cachaca, Malibu, Meyers's Dark

**GIN** Beefeater, Bombay Sapphire, Plymouth, Tanqueray, Tanqueray No. Ten

**COGNAC** Courvoisier VSOP, Hennessy VS, Remy Martin VSOP

**TEQUILA** 1800 Reposado, Cabo Wabo Blanco, El Tesoro Platinum, Gran Centenario Añejo, José Cuervo Gold, Patron Silver, Sauza Hornitos Plata, Sauza Tres Generaciones Reposado

**BOURBON/WHISKEY** Bookers, Canadian Club, Crown Royal, Jack Daniel's, Jameson, Jim Beam, Knob Creek, Maker's Mark, Old Bushmills, Seagram's 7, Seagram's VO, Wild Turkey

**SCOTCH** Chivas Regal, Dewars, Glenlivet, J&B, Johnnie Walker Black, Johnnie Walker Gold, Johnnie Walker Red, Macallan 12yr., Macallan 18yr.

**CORDIALS** Baileys, Chambord, Cointreau, Disaronno, Drambuie, Frangelico, Galliano, Godiva Chocolate, Goldschlager, Grand Marnier, Jagermeister, Kahlua, Midori, Patron XO Cafe Coffee Liqueur, Romana Sambuca, Rumble Minze, Southern Comfort, Tuaca, Tia Maria, TYKU, X-Rated Fusion Liqueur



# devour

## greens

**TUSCAN WHITE BEAN SALAD** <sup>v</sup>with goat cheese, tomatoes, balsamic and Tuscan toast \$5.00



**CHOP SALAD** with bacon, corn, croutons, choice of bleu or cheddar and ranch or balsamic vinaigrette \$4.00

**CAESAR SALAD** with our Caesar dressing \$4.00

**SPINACH SALAD** <sup>tv</sup>toasted hazelnuts, kiwi, berries & poppyseed dressing \$4.00

## soup kitchen



**OUR ORIGINAL BAKED POTATO SOUP** with bacon, scallions and cheddar \$3.50

**FRENCH ONION** with provolone & crouton \$3.50

**CHICKEN TORTILLA SOUP** with naturally lean poached chicken and Anaheim chiles \$3.50

**SOUP OF THE DAY** \$3.50

## entrees

Add a side salad or bowl of soup (above) \$2.00

**STUFFED CHICKEN BREAST** garlic herb cream cheese, today's vegetables, honest gold mashers \$16.99

**GRILLED ROSEMARY CHICKEN** today's vegetable, honest gold mashers \$14.25

**CHICKEN FINGER PLATTER** fries, peanut-ginger slaw <sup>†</sup>, honey mustard \$13.50

**DOWN HOME POT ROAST** honest gold mashers, homestyle vegetables, red wine mushroom sauce \$14.25

**MEATLOAF NO. 9** over honest gold mashers, onion straws, today's vegetable \$11.99

**ENCHILADAS** choose **CHIPOTLE SMOKED CHICKEN** or **WILD MUSHROOM** <sup>v</sup>with queso fresco, pico rice, black beans \$13.99

**FILET MIGNON\*** (8 oz.) basted with red wine garlic butter, choice of potato, today's vegetables \$25.99

**NEW YORK STRIP\*** (12 oz.) choice of potato, today's vegetables \$21.75

**9 OZ. PRIME TOP SIRLOIN\*** grilled and basted with red wine butter and served with choice of potato and seasonal vegetable (9 oz.) \$18.25 | (5 oz.) \$12.99  
Add 3 grilled or fried shrimp for \$3.00

**BBQ BABY BACK RIBS** with peanut-ginger slaw <sup>†</sup> and french fries. Half Slab \$15.99 | Full Slab \$19.99  
Add 3 grilled or fried shrimp for \$3.00

### ATLANTIC SALMON

**FIRE GRILLED** with honest gold mashers and today's vegetables \$17.99

**SIMPLY PREPARED** grilled with salt and pepper, bread salad, grilled asparagus \$17.99

**JUMBO GRILLED SHRIMP (8)** tomatillo-lime marinated shrimp, grilled asparagus, bread salad with tomatoes, basil, baby arugula, balsamic vinaigrette \$17.25

**HUGE PANKO BREADED SHRIMP (7) & FRIES** with peanut ginger slaw <sup>†</sup> \$17.25

**SEARED GEORGES BANK SCALLOPS** lemon-asparagus risotto, baby greens, basil-infused olive oil \$18.99

**ALMOND CRUSTED TILAPIA** <sup>†</sup>amaretto beurre blanc, fresh berries, grilled asparagus \$16.99

## pastas

Add a side salad or bowl of soup (at left) \$2.00

**BIG FANCY SPAGHETTI** wide noodles, homemade beef & pork tomato sauce \$11.99

**BASIL PESTO PASTA** <sup>tv</sup>roasted vegetables, artichoke hearts, fresh mozzarella, balsamic roasted tomatoes, romano cheese. \$11.99

**With grilled thin-shaved chicken** \$14.99

**CHICKEN PARMESAN** over pasta with fontina-provolone-parm cheeses \$15.25

**SPAGHETTINI WITH SHRIMP, SCALLOPS & MUSSELS** white wine, garlic, olive oil, tomatoes, fresh basil \$16.99

**CHICKEN FETTUCCINE ALFREDO** with fontina, provolone and grated parmesan cheese \$15.25

## entree salads

Add a bowl of homemade soup (at left) \$2.00

**SPINACH SALAD** <sup>tv</sup>toasted hazelnuts, kiwi, blueberries, strawberries & poppyseed dressing \$8.99

**With goat cheese** <sup>v</sup> \$10.99

**With grilled thin-shaved chicken** \$11.99

**With both** \$12.99

**CHICKEN CAESAR** herb-marinated chicken breast, shredded Romano, warm polenta croutons \$11.25

**SEARED AHI TUNA SALAD** <sup>tv</sup>napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$12.50

**FIRE GRILLED BBQ SALMON SALAD** <sup>†</sup>mandarin oranges, spicy pecans, tortilla straws, red onions, sweet citrus vinaigrette \$13.99

**HEARTLAND GRILLED CHICKEN SALAD** <sup>†</sup>smoked bacon, aged cheddar, spicy pecans, red onions, croutons, garlic ranch \$11.99  
also available with lightly breaded chicken tenderloins

**BUFFALO BLEU SALAD** <sup>†</sup>hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, red onions, creamy gorgonzola, garlic ranch \$11.99

**CHICKEN ASIAN CHOP CHOP** <sup>†</sup>sesame chicken sauté, napa salad, snow peas, peanuts, bell peppers, jicama, napa dressing \$10.99

**PRIME STEAK & WEDGE SALAD** <sup>tv</sup>gorgonzola, polenta croutons, spicy pecans, bacon, grilled asparagus, roasted golden beets, red onions, buttermilk bleu cheese dressing \$14.25

<sup>†</sup> We use nuts and nut based oils in these menu items. If you are allergic to nuts, or any other foods, please let your server know.

\* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

<sup>v</sup> Vegetarian item.

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## sandwiches & burgers

**SERVED WITH YOUR CHOICE OF SIDE:**

French Fries

Today's Vegetables

Honest Gold Mashed Potatoes

Peanut Ginger Slaw <sup>†</sup>

Tortilla Chips & House Salsa

Mediterranean Orzo

Loaded Baker (after 5pm)

**FRENCH DIP** 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$10.75

**SO. CAL FISH TACOS** chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$9.50

**SOUTHWEST GRILLED CHICKEN WRAP** <sup>†</sup>spicy pecans, red peppers, bacon, tortilla straws, cheese, garlic ranch, house salsa \$9.25

**FARMHOUSE CLUB** <sup>†</sup>brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, whole-grain bread \$9.75

**VEGGIE BURGER** <sup>v</sup>our fresh black bean & chickpea patty topped with aged cheddar and ranch-style greens \$8.99

### black angus burgers\*

**BUILD YOUR OWN** lettuce, tomato, red onion on a toasted bun (BBQ sauce upon request)

**Straight up** \$8.99

**Add cheese and/or bacon** aged cheddar, provolone, gorgonzola or gouda \$9.99

**BURGER 72** topped with our famous-since 1972, garlic herb cream cheese-stuffed mushroom cap, horseradish sauce, parmesan and watercress \$9.99

**SPICY FRITOS<sup>®</sup> BURGER** pepper jack cheese, pico de gallo, Fritos<sup>®</sup> corn chips, jalapenos, guacamole, chipotle mayo \$9.99

**CHEESY ROYALE YUM YUM GOOD TIMES BURGER** with gooey cheese, shredded lettuce and our super-secret special sauce \$9.99

### grilled chicken sandwiches

**BRENTWOOD CHICKEN SANDWICH** smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted bun \$9.99

**BUILD YOUR OWN**

**Straight up** \$8.99

**Add cheese and/or bacon** aged cheddar, provolone, gorgonzola or gouda \$9.99

**SPECIALTY CHICKEN SANDWICHES** same as our burger preparations above, but with grilled chicken

**CHICKEN 72** \$9.99

**SPICY FRITOS<sup>®</sup> CHICKEN BURGER** \$9.99

**CHEESY ROYALE CHICKEN** \$9.99



**Make sure to check us out for our daily breakfast menu too.**