

Save water:

drink more beer and wine

We're in support of sensible water use and California's water conservation efforts.

We will serve water upon request only.

small plates

Beer-Battered Asparagus "Tempura" | 9

our steakhouse-style take on a Japanese classic:
fresh asparagus spears in light & crispy beer
batter, served with sweet chipotle sauce

Calamari Fritti | 11

tender calamari rings and tentacles dusted with
flour and fresh black pepper, golden fried and
served with sweet chipotle sauce

Rustic Steamed Mussels | 14

a pound of large blue mussels steamed with white
wine, fresh garlic, red bell pepper, lemon and
parsley, served with grilled rolls

Beer-Battered Shrimp Cocktail | 11

large shrimp in crispy beer batter, served with
homemade cocktail sauce and lemon

bar fare

.....
All Burgers and Tacos are served with your choice of one side:
steak fries, thick cut **onion rings**, **carrot and parsnip fries**, house
green salad, side **caesar salad**, **coleslaw** or **soup** of the day.
.....

Pub Cheeseburger | 13

fire-grilled half-pound angus beef burger served on a soft grilled brioche bun with our special sweet chipotle sauce and your choice of sharp **cheddar**, **swiss**, **pepperjack** or **gorgonzola** cheese; lettuce, tomato, red onion, pickle and pepperoncini are served on the side

add-ons for your burger:

thick cut cherrywood-smoked bacon | 2
fried egg | 2
avocado | 2
caramelized red onion | 2
butter sautéed mushrooms | 3
whole grilled portabella mushroom | 4
second half-pound burger patty | 4

Treehugger "Burger" | 12

our version of vegetarian sandwich: whole grilled portabella mushroom "burger" with house-made hummus and your choice of cheese
.....

Grilled Fish Tacos | 15

fresh fire-grilled wild Alaskan cod served in corn tortillas with chipotle mayo and shredded cabbage; topped with crema, house-made pico de gallo salsa and cilantro

California Shrimp Tacos | 16

blackened shrimp served in corn tortillas with chipotle mayo, shredded cabbage and avocado; topped with crema, house-made pico de gallo salsa and cilantro
.....

Fish & Chips | 18

fresh wild Alaskan cod in our secret beer batter served with steak fries, sweet chipotle sauce and house-made coleslaw

from the garden

Grilled Chicken Caesar Salad | 16

crisp romaine lettuce tossed with house-made garlic croutons and caesar dressing, blend of parmesan, asiago and romano cheeses; and topped with fire-grilled chicken breast

Shrimp Flatbread | 18

fire-grilled shrimp skewers over thin & crisp oven-baked flatbread, house-made hummus, greens tossed in cranberry-pesto vinaigrette, roasted red peppers, gorgonzola and shaved red onion

ocean & earth

All entrées are served with a complimentary basket of freshly baked bread rolls and butter.

Add a cup of today's **soup** OR a house **green salad** made fresh with mixed greens, tomatoes and sundried cranberries (with choice of homemade **Chunky Gorgonzola, Cranberry Pesto Vinaigrette** or **Ranch** dressing) OR a side **caesar salad** to your entrée | 2

Cup of soup or house salad **a la carte** | 5

Please inform your server of any allergies or dietary restrictions ~ Substitutions respectfully considered.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Shrimp Scampi | 23

lightly seasoned large shrimp broiled in butter with garlic, parsley and lemon; finished with white wine and served with grilled asparagus spears over fresh fettuccine pasta

Chicken Marsala | 23

lightly seasoned chicken breast, pan-seared and finished with a rich sauce of mushrooms, sundried tomatoes, marsala wine reduction and cream; served over fresh fettuccine pasta

"Mediterranean" Salmon | 25

broiled fresh wild-caught pacific salmon fillet encrusted in a mixture of artichoke hearts, sundried tomatoes, garlic and parmesan; served with your choice of side and seasonal vegetables

steak



All our steaks are aged and hand-cut from the best beef available - **Certified Angus Beef**.

Our steaks are prepared to order in our high heat steak broiler at temperatures in excess of 900 degrees.

Choose your temperature: **RARE** Cool Red Center | **MEDIUM RARE** Warm Red Center | **MEDIUM** Warm Pink Center | **MEDIUM WELL** Warm Brown Center | **WELL** Hot Brown Center, Dry

We recommend our steaks at **Medium Rare** temperature to fully appreciate the quality of our beef!

MIXED PLATTER FOR TWO:

"STEAKHOUSE" Mixed Grill | 69

*the ultimate **steakhouse** sampler:*

8oz **filet mignon** and 14oz **rib-eye** black angus steaks flame-broiled to order, **shrimp skewer** fire-grilled with garlic, and four large **beer-battered shrimp**; served with **sides of the day** and seasonal vegetables

Rib-Eye with Chimichurri | 32

14oz hand-trimmed, thick cut juicy rib-eye, flame-broiled to order, topped with **cilantro-parsley chimichurri** sauce; served with your choice of side and seasonal vegetables

Filet Mignon with Tarragon Compound Butter | 36

8oz of hand-trimmed, center-cut tender filet mignon steak, flame-broiled to order and topped with **tarragon compound butter**; served with your choice of side and seasonal vegetables

add-ons for your steak:

whole grilled portabella mushroom | 4

butter sautéed mushrooms | 3

fire-grilled shrimp skewer | 6

4 beer-battered shrimp | 6

fried egg | 2

caramelized red onion | 2

- ❖ Applicable sales tax will be added to all items
- ❖ Visa, MasterCard, Discover and AMEX are welcome
- ❖ No personal checks accepted (Czechs are always welcome!)
- ❖ \$15 corkage fee per bottle of wine - one corkage fee waived per each bottle of wine purchased
- ❖ \$5 split charge on Entrées, when additional side served
- ❖ Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness