

# BREAKFAST

Served 24 hours

## Traditional Club Breakfasts\*

Served with hash browns and your choice of toast, English muffin, piping hot blueberry or lemon-cranberry muffin, or toasted bagel with cream cheese.

Substitute Egg Beaters or egg whites for \$2.25.

COUNTRY STYLE HAM AND EGGS.....	\$16.95
16 oz. flame-broiled bone-in ham steak, served with three farm fresh eggs	
TURKEY SAUSAGE AND EGGS.....	\$13.95
Served with hash browns and choice of toast or muffin	
BACON or SAUSAGE or CANADIAN BACON AND EGGS ..	\$13.50
Three farm fresh eggs served with your choice of four slices of bacon, three sausage links or three slices of Canadian bacon	
NEW YORK STEAK AND EGGS.....	\$19.95
SOUTHERN FRIED STEAK AND EGGS .....	\$16.95
Our delicious breaded country fried steak covered in country sausage gravy, served with 3 farm fresh eggs cooked any style	

## Peppermill Breakfast Favorites\*

WESTERN FRUIT PLATE.....	\$15.95
Accompanied by fresh banana-nut bread and Peppermill's creamy marshmallow sauce	
EGGS BENEDICT.....	\$14.95
3 poached eggs on grilled Canadian bacon and toasted English muffin, topped with Hollandaise sauce, served with hash browns	
GRANOLA AND YOGURT PARFAIT.....	\$10.25
Layers of low fat yogurt, seasonal fruit and granola	
CHORIZO AND EGGS.....	\$13.95
Delicious spicy Mexican sausage scrambled into three farm fresh eggs, served with refried beans and warm flour tortillas	
BISCUITS AND GRAVY .....	\$8.95
Freshly baked biscuits smothered in country sausage gravy	
JOE'S SAN FRANCISCO SPECIAL .....	\$13.95
Traditional classic of scrambled eggs with spinach, onion, ground beef and sausage, seasoned and served on crispy hash browns and topped with a golden cheese sauce. Served with your choice of toast or English muffin, blueberry or lemon-cranberry muffin, or toasted bagel with cream cheese	
CORNED BEEF HASH WITH THREE BASTED EGGS.....	\$15.50
Served with your choice of toast or English muffin, blueberry or lemon-cranberry muffin, or toasted bagel with cream cheese	

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\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## Peppermill Breakfast Favorites\*

(CONTINUED)

- MUNCH'S BREAKFAST ..... \$15.50  
Sautéed peppers, onions, linguica sausage, mushrooms and tomatoes, stirred into our hash browns, topped with three eggs any style and finished with Cheddar and Jack cheeses, served with toast or muffin
- EXTRAORDINARY OATMEAL ..... \$10.50  
Ample portion, generously sprinkled with raisins, banana and walnuts. Served with milk and brown sugar
- CRAB CAKE BENE ..... \$17.95  
Poached eggs and grilled crab cakes on toasted English muffin, smothered with Old Bay Hollandaise sauce

## Breakfast Sides

- BACON OR SAUSAGE OR CANADIAN STYLE BACON ..... \$5.95
- THREE EGGS ANY STYLE\* ..... \$3.95
- TOAST OR ENGLISH MUFFIN (2) ..... \$3.50
- BAGEL WITH CREAM CHEESE AND JAM ..... \$4.50  
Choice of plain or whole wheat bagel
- BLUEBERRY OR LEMON-CRANBERRY MUFFINS (2) ..... \$4.95
- POTATOES ..... \$4.50  
Hash browns, french fries, baked or mashed with gravy

## Peppermill Omelets\*

**Huge omelets served with hash browns and your choice of toast, English muffin, piping hot blueberry or lemon-cranberry muffin, or toasted bagel with cream cheese.  
Substitute Egg Beaters or egg whites for \$2.25.**

- GARDEN OMELET ..... \$14.50  
Loaded with spinach, onions, green peppers and tomatoes - a healthy way to start your day
- MASERATI OMELET ..... \$14.95  
A superb omelet bursting with sausage, Jack and Cheddar cheeses and mushrooms, smothered in a perfect Italian meat sauce, sprinkled with Parmesan cheese
- FETA CHEESE AND VEGETABLE OMELET ..... \$14.95  
Filled with fresh spinach, artichokes, tomatoes and Provolone cheese, topped with Feta cheese and tomatoes
- MARCO POLLO OMELET ..... \$14.95  
Diced breast of chicken sautéed with spinach, sundried tomatoes, garlic and Provolone cheese, topped with sundried tomato Hollandaise sauce

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## Peppermill Omelets\*

(CONTINUED)

- MEDITERRANEAN OMELET ..... \$15.95  
Spectacular seafood omelet stuffed with Jack and Cheddar cheeses,  
crab and shrimp, smothered in Hollandaise sauce
- PEPPERMILL OMELET ..... \$14.95  
Stuffed with turkey breast, Jack and Cheddar cheeses and sliced tomatoes,  
topped with Hollandaise sauce
- LORRAINE OMELET ..... \$14.95  
Classic combination of eggs, diced bacon, sautéed green onions and  
melted Swiss cheese
- DENVER OMELET ..... \$13.95  
Fluffy omelet filled with ham, onions and bell peppers  
With cheese ..... add \$1.25
- HAM AND CHEESE OMELET ..... \$13.95
- TOSTADA OMELET ..... \$14.50  
Hearty egg omelet with zesty beef, topped with diced tomatoes, Jack and  
Cheddar cheeses, shredded lettuce, sour cream and black olives
- Each additional item added to any omelet ..... \$1.25 each

## Pancakes and Waffles\*

Served with maple syrup and whipped butter

- FRENCH TOAST ..... \$9.95  
Egg, cinnamon and vanilla whipped and dipped on thick Texas toast
- FRENCH TOAST COLLAGE ..... \$15.50  
Three eggs, two bacon strips, two sausage links and four wedges of  
French toast
- FRENCH TOAST AMBROSIA ..... \$14.95  
Warm slices of thick French toast with cinnamon and vanilla, crowned  
with succulent chunks of seasonal fresh fruit, choice of whipped topping  
or sour cream, served with blueberry syrup
- FRUIT FANTASIA WAFFLE ..... \$14.95  
A thick, sweet waffle crowned with succulent chunks of seasonal fresh fruit,  
choice of whipped topping or sour cream, served with blueberry syrup
- PANCAKES ..... \$11.95  
Three mammoth buttermilk pancakes with butter and syrup  
Add banana or walnuts ..... \$1.25
- PEPPERMILL PANCAKE COMBO ..... \$15.50  
Three eggs, two bacon strips, two sausages and three pancakes
- OLD-FASHIONED BELGIAN WAFFLE ..... \$9.50

# APPETIZERS

- SHRIMP COCKTAIL ..... \$13.50  
Jumbo deveined shrimp cooked and served with cocktail sauce
- CHICKEN QUESADILLA ..... \$13.00  
Lightly grilled flour tortillas filled with chicken, pico de gallo and mixed cheeses, served with sour cream and salsa
- BRUSCHETTA ..... \$10.50  
Classic Italian favorite of fresh tomatoes, basil, garlic, onions, olive oil, Balsamic vinegar and Parmesan cheese, served on toasted herb focaccia
- NACHOS NACHOS NACHOS ..... \$15.50  
Crunchy corn chips, refried beans and mixed cheeses sprinkled with fiery jalapeño peppers, tomatoes, onions and black olives  
With zesty ground beef on the side ..... add \$2.00  
With chicken ..... add \$3.00
- TOMATO STACK CAPRESE STYLE ..... \$10.95  
Sliced ripe tomatoes layered with fresh Mozzarella, fresh basil, and drizzled with balsamic reduction and extra virgin olive oil
- CHICKEN FINGERS ..... \$12.95  
Tender and juicy, served with french fries
- PEPPERMILL SAMPLER ..... \$18.95  
Golden fried shrimp, breaded chicken fingers, Mozzarella sticks, bruschetta and breaded onion rings. Bring a friend!
- FLAME BROILED SLIDERS ..... \$12.95  
Lettuce, tomato and cheese on a brioche bun and served with Yukon Gold deep-fried potato chips
- CRAB CAKES ..... \$13.95  
Breaded and flat grilled, served with roasted red pepper cream sauce
- MOZZARELLA STICKS ..... \$9.95  
Beer-battered Mozzarella, fried and served with our house marinara
- BUFFALO WINGS  
Bone-in wings with your choice of hot, mild, Teriyaki or BBQ sauce  
10 wings ..... \$13.00  
16 wings ..... \$17.00  
20 wings ..... \$22.00
- SRIRACHA CHICKEN BITES ..... \$12.00  
Boneless chicken infused with Sriracha hot sauce, battered and fried, served with a cilantro ranch dipping sauce
- BROTATO SKINS ..... \$12.00  
Fried potato skins stuffed with bruschetta salsa and topped with mozzarella cheese and fresh basil  
Also available as traditional skins filled with bacon, mixed cheese and topped with chives

# SOUPS AND SALADS

Our housemade salad dressings include  
Ranch, Thousand Island, Balsamic Vinaigrette and Blue Cheese.  
We also offer Honey Mustard, Caesar and low-cal Italian.

- HEARTY SOUPS OF THE DAY ..... \$6.95  
Prepared fresh daily and served steaming hot
- SOUP WITH SALAD AND BREAD ..... \$11.95  
Choose a hearty bowl of our soup of the day, a mixed green of  
spinach or Caesar salad, and garlic bread or Rosemary Rustique bread
- MIXED GREENS OR FRESH CAESAR SALAD ..... \$7.00
- SPINACH SALAD ..... \$7.00  
Served with chopped egg and bacon bits
- WALNUT CREEK SALAD ..... \$15.50  
Freshly sliced Bartlett pear, blue cheese, sugared walnuts,  
dried cranberries, grilled breast of chicken, mandarin orange  
segments and mixed greens served with Pear-Cilantro vinaigrette
- BERRY CHICKEN SALAD ..... \$15.95  
Delicate baby spinach tossed in raspberry vinaigrette dressing  
with grilled chicken breast, sliced strawberries, blue cheese,  
sweet red onion and toasted almonds. So refreshing!
- CLASSIC COBB ..... \$16.00  
Tender turkey, ham, mixed cheeses, crisp bacon, avocado  
and tomato mounded on a crisp bed of mixed greens
- GOURMET CHICKEN SALAD ..... \$15.50  
Flavorful strips of broiled chicken breast served atop mixed greens  
with avocado, cucumber, tomato, hard-boiled egg and fresh fruit  
With large shrimp in place of chicken..... \$17.95
- CHICKEN CAESAR SALAD ..... \$15.50  
Traditional presentation complemented by flame-broiled chicken breasts,  
served with choice of garlic bread or Rosemary Rustique bread  
With salmon in place of chicken ..... \$19.95
- STEAK AND MUSHROOM SALAD ..... \$16.95  
Marinated USDA Choice New York steak, mixed greens, red onions,  
cherry tomatoes, sautéed mushrooms and blue cheese  
tossed in a Balsamic vinaigrette
- SOUTHWEST CHICKEN SALAD ..... \$15.95  
Mixed greens with marinated chicken breast, diced tomatoes,  
corn, crispy tortilla strips, avocado and mixed cheese served  
with our special Cilantro Ranch dressing. Ole'
- FRESH FRUIT..... \$17.95  
Melon, pineapple, banana, orange slices, grapes and seasonal fruits  
in a fresh pineapple boat, topped with your choice of cottage cheese,  
ice cream or sherbet. Accompanied by fresh banana-nut bread  
and creamy marshmallow sauce

# SANDWICHES

All whole sandwiches served with choice of potato salad,  
french fries, cottage cheese, onion rings or fruit cup.  
Sweet potato fries additional \$1.00.

- FOCACCIA CHICKEN SANDWICH..... \$14.95  
Herb focaccia stacked high with marinated chicken breast, avocado,  
Prosciutto and Provolone cheese, served with Balsamic vinaigrette
- PESTO CHICKEN SANDWICH..... \$14.95  
Marinated chicken breasts broiled and served on a Rosemary Pan Rustique  
bread with Provolone, lettuce, red onion, tomato and pesto sauce
- BACON, LETTUCE AND TOMATO WITH AVOCADO ..... \$12.95
- GYRO SANDWICH ..... \$13.50  
Featuring two pita-style pocket sandwiches filled with  
spiced beef and lamb, tomato, onion and a cucumber sour cream sauce
- THE REUBEN ..... \$13.95  
Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing  
on grilled marble rye
- HOT PASTRAMI DELI-STYLE ..... \$13.95  
Old-fashioned lean pastrami with mustard-mayo sauce and melted  
Swiss cheese on grilled marble rye, served with a dill pickle spear
- FRENCH DIP WITH AU JUS..... \$13.50  
Thinly sliced roast beef tucked in a grilled French roll  
Add cheese or sautéed mushrooms ..... \$1.25 each
- PHILLY CHEESE STEAK..... \$13.95  
Grilled shredded beef with strips of onion, bell peppers,  
sliced tomato and smothered with Provolone on a grilled steak roll
- CONQUEST..... \$13.95  
Combination of roast beef, Cheddar cheese, tomato,  
sautéed peppers, onions, mushrooms, Thousand Island dressing  
and bacon, served on grilled Parmesan sourdough
- CLUBHOUSE ..... \$13.95  
A triple decker bursting with turkey, bacon, tomato and lettuce
- HALF SANDWICH WITH SOUP OR SALAD ..... \$12.95  
Your choice of ham, turkey or roast beef with lettuce and tomato, accompanied  
by mixed greens, spinach salad, Caesar salad or our hearty housemade soup
- TANGY BUFFALO CHICKEN WRAP ..... \$12.95  
Crispy chicken fingers tossed with fiery hot sauce, lettuce, tomatoes and  
Peppermill's own Ranch dressing, served in a warm spinach tortilla
- CAPRESE STYLE CIABATTA..... \$12.50  
Toasted Ciabatta, fresh basil, Mozzarella cheese, tomatoes  
and pesto sauce, served with fresh fruit ambrosia
- SIN CITY B.L.T. .... \$14.50  
Applewood-smoked bacon, lettuce, tomato, mayo and avocado  
topped with an over-medium egg, drizzled with our fresh  
pesto sauce on grilled Texas toast

# BURGERS

Burgers are half-pound USDA Choice beef, flame broiled to order, served on wheat or white bun with lettuce, tomato, onion and dill pickle slice. Served with choice of french fries, onion rings or potato salad. Sweet potato fries additional \$1.00.

Add a cup of soup, tossed greens or spinach salad for \$3.50.

- HAMBURGER\* ..... \$12.95  
Add cheese or bacon..... \$1.25 each
- SWISS AND MUSHROOM BURGER\* ..... \$13.95  
Juicy flame-broiled beef with Swiss cheese and sautéed mushrooms
- PEPPERMILL PASTRAMI BURGER\* ..... 14.50  
Juicy half-pound burger topped with lean pastrami,  
Swiss cheese and drizzled with mayo mustard sauce. YUM!
- PEPPERMILL BURGER\* ..... \$13.95  
Our flagship burger features a half-pound all-beef patty  
broiled to order, served on grilled Parmesan sourdough  
Add your choice of cheese or bacon ..... \$1.25 each
- CIABATTA PESTO BURGER\* ..... \$14.50  
Flame-broiled burger, Mozzarella cheese, fresh basil,  
red onions, tomato, Prosciutto and pesto sauce on a ciabatta bun
- TURKEY BURGER\* ..... \$14.50  
Juicy burger flame broiled and served on a whole wheat bun,  
topped with Swiss cheese and accompanied by sweet potato fries
- BBQ CHEDDAR BURGER\* ..... \$14.50  
Flame broiled with bacon, BBQ sauce, cheddar cheese and stacked on golden onion ring
- BAJA BURGER\* ..... \$14.50  
Fire-roasted green chiles and habanero pepper jack cheese topped with  
applewood-smoked bacon on a grilled brioche bun
- PINEAPPLE EXPRESS BURGER\* ..... \$14.50  
Grilled pineapple rings and provolone cheese topped with  
teriyaki sauce on a grilled Hawaiian-style bun
- PRIMAL BURGER ..... \$15.25  
USDA Prime ground chuck patty, double applewood-smoked bacon and  
smoked Gouda smothered with sautéed mushrooms and red onions, topped  
with an over-medium egg and finished with our housemade chipotle aioli.  
On an onion Kaiser bun
- CALIFORNIA BURGER ..... \$14.75  
Half-pound ground chuck patty, habanero jack cheese, applewood-smoked  
bacon and guacamole atop a giant onion ring on a jalapeño cheddar bun

# STEAKS

USDA Choice flame-broiled steaks, rubbed with cracked pepper seasoning, served with french fries (or baked potato from 11am - 1am), and your choice of soup of the day or crisp green or fresh spinach salad.

PORTERHOUSE STEAK* .....	\$31.00
Flame broiled to perfection and served with sautéed mushrooms	
NEW YORK! NEW YORK!* .....	\$31.00
12 oz. hand-cut and trimmed, flame broiled to perfection and served with sautéed mushrooms	
NEW YORK STEAK AND SHRIMP SCAMPI* .....	\$32.95
Choice New York steak and shrimp scampi served with steamed rice pilaf, scampi sauce and citrus wedge	
SAVORY RIBEYE STEAK* .....	\$32.95
16 oz. portion of Ribeye steak, hand-cut and trimmed, broiled to your taste, served with sautéed mushrooms	
NEW YORK STEAK AND FETTUCCINE* .....	\$33.95
12 oz. broiled USDA Choice New York steak, with fettuccine sautéed in a buttery Parmesan cream sauce and vegetable of the day	

# ENTRÉES

Served with your choice of soup, tossed greens, spinach salad or Caesar salad and Rosemary Rustique bread or garlic bread.

SOUTHWESTERN BEEF KABOBS.....	\$24.95
Marinated USDA Choice Filet skewered with peppers, mushrooms, pineapple and onions served over rice pilaf	
CREAMY CHICKEN DIJON .....	\$23.50
Grilled chicken breast sautéed with mushrooms and tossed in Dijon mustard sauce served with mashed red potatoes and vegetable of the day	
ICELANDIC FISH AND CHIPS.....	\$19.50
Arctic cod fillets, battered and deep fried, served with curly fries	
BBQ PORK RIBS.....	\$24.95
Slow cooked, then basted and broiled with our hickory smoked BBQ sauce, served with french fries (or baked potato 11am-11pm)	
SHRIMP SCAMPI ACAPULCO.....	\$25.95
Delicate savory shrimp sautéed and served in a light buttery garlic sauce with wedge of citrus over rice pilaf	
FILET OF SALMON* .....	\$24.95
Fresh salmon filet grilled to perfection, topped with pineapple and mango salsa	
SOUTHERN FRIED STEAK .....	\$21.50
Delicious USDA Choice steak chopped, deep fried, covered with country sausage gravy and served with mashed red potatoes and vegetable	
FETTUCCINE ALFREDO.....	\$20.95
Fettuccine sautéed in butter, cream, Parmesan cheese, fresh parsley and spices	
With chicken .....	\$22.95
With sautéed shrimp.....	\$24.95
CHICKEN PARMESAN.....	\$24.95
Italian-style boneless breaded chicken breast sautéed and smothered in Provolone cheese and marinara sauce, served on a bed of fettuccine, tossed with sautéed peppers, onions and mushrooms	
CHICKEN AND RED PEPPER PASTA .....	\$24.95
Breaded chicken breast stuffed with fresh herbs and cream cheese accompanied by penne pasta tossed in red pepper cream sauce	

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## DESSERTS

CHEESECAKE.....	\$7.95
CRÈME BRÛLÉE.....	\$7.95
MUD PIE .....	\$7.95
Creamy, rich Dreyer's coffee ice cream molded into a dark chocolate cookie crunch shell and topped with a sinful layer of fudge, whipped topping and sprinkles	
THE ELEGANT BROWNIE.....	\$9.25
Superb chocolate fudge brownie served steaming hot with a mound of creamy French vanilla ice cream, smothered in warm chocolate fudge sauce and layered with whipped topping and sprinkles	
STRAWBERRY SHORTCAKE.....	\$9.25
Moist slices of pound cake, a generous helping of strawberries and creamy French vanilla ice cream, all topped with real whipping cream	
CARROT CAKE.....	\$7.95
ICE CREAM or SHERBET .....	\$6.50
2 scoops	

## Peppermill Gourmet Sundaes

Made with premium ice cream laden with the finest toppings available and covered with a cloud of whipped cream and chopped nuts.

COLOSSAL SUNDAE .....	\$9.95
Creamy French vanilla ice cream with your choice of sweet hot fudge, strawberry, marshmallow or chocolate syrup	
BANANA SPLIT .....	\$12.50
Simply sensational - two whole bananas, French vanilla, strawberry and chocolate ice cream with strawberry, marshmallow and chocolate toppings, served with whipped topping, nuts and a cherry	

## BEVERAGES, FRUITS & CEREALS

100% COLOMBIAN COFFEE, Regular or Decaf.....	\$3.95
HOT TEA, Regular or Decaf.....	\$3.95
HOT CHOCOLATE WITH WHIPPED CREAM.....	\$4.25
MILK, Regular or Chocolate.....	\$3.95
MILK SHAKE, 22 oz. ....	\$7.50
LEMONADE .....	\$3.95
FRESHLY BREWED ICED TEA .....	\$3.95
FRUIT JUICE Small.....	\$3.95
Large .....	\$4.95
Freshly squeezed orange, tomato, grapefruit, apple, cranberry, pineapple	
ORANGE JUICE Carafe.....	\$11.25
SOFT DRINK .....	\$3.95
Pepsi, Diet Pepsi, Dr. Pepper, Mug Root Beer, Sierra Mist, Ginger Ale, Raspberry Tea	
FRESH FRUIT CUP .....	\$7.95
Succulent chunks of seasonal fresh fruit	
SMALL OATMEAL .....	\$7.25
With raisins, banana and nuts	

# WINE

## Sparkling Wine

	GLASS	BOTTLE
KORBEL	SPLIT	\$9.00
J. ROGET	\$8.00	\$18.00
CAPOSALDO	\$10.00	\$34.00
BENVOLIO PROSECCO	\$10.00	\$35.00

## White Wine

	GLASS	BOTTLE
CHATEAU STE. MICHELLE RIESLING Dry, crisp, refreshing with beautiful forward fruit flavors, crisp acidity and an elegant finish. Character of white peach and mandarin oranges	\$9.00	\$32.00
CAPOSALDO MOSCATO Aromas of honeydew and apricot, gently kissed by orange blossom, candied pineapple and a hint of lime zest	\$9.00	\$32.00
KENDALL JACKSON VR CHARDONNAY Beautifully integrated tropical flavors such as pineapple, mango and papaya with citrus notes	\$10.00	\$36.00
BOLLA PINOT GRIGIO Fresh, crisp and beautiful fruit aromas. Delicate flavors with hints of peach, melon, pear and lime	\$9.00	\$32.00
INFAMOUS GOOSE SAUVIGNON BLANC The wine has fresh aromas and flavors of nectarine, peach and gooseberry followed by fresh acidity and a clean finish	\$10.00	\$36.00
BLACK STALLION ESTATE CHARDONNAY Soft and round bright lemon zest, green apple, hazelnut aromas and buttery smooth vanilla cream soda wraps around the finish	\$11.00	\$38.00

## White Zinfandel

	GLASS	BOTTLE
BERINGER WHITE ZINFANDEL	\$8.00	\$29.00

## Red Wine

	GLASS	BOTTLE
COLUMBIA CREST H3 MERLOT, CALIFORNIA Aromas of strawberry and blackberry with huge blackberry and chocolate flavors. Try it with a burger or salad	\$11.00	\$37.00
GNARLY HEAD PINOT NOIR Aromas of strawberry and blackberry with huge blackberry and chocolate flavors	\$10.00	\$36.00
Z. ALEXANDER BROWN UNCAGED Proprietary Red – a bold full red blend, layered with black cherry, blueberry and baking spice	\$15.00	\$49.00
BODEGA NORTON MALBEC A deep red color with hints of purple, this Malbec is expressive on the nose with notes of ripe black fruits, violets and tobacco	\$13.00	\$44.00
SILVER PALM CABERNET SAUVIGNON Dark ruby in color with aromas of blackberry and cassis. Flavors of black cherry, spice and oak with round firm tannins lead to a soft, silky, lingering finish	\$13.00	\$44.00

## House Wine

MERLOT		\$8.00
CABERNET SAUVIGNON		\$8.00
CHARDONNAY		\$8.00

# Beer

## Domestic Bottle

BUDWEISER  
BUD LIGHT  
MILLER LITE  
COORS LIGHT  
BLUE MOON  
MICHELOB ULTRA  
SIERRA NEVADA  
SAM ADAMS

## Import Bottle

STELLA ARTOIS  
HEINEKEN  
GUINNESS  
MODELO  
CORONA  
DOS EQUIS

## Craft Beer

ROGUE DEAD GUY  
VICTORY GOLDEN  
MONKEY  
HOFBRAU  
HEFE WEIZEN  
SHINER BOCK  
LAGUNITAS PILS  
805 ALE

## IPA

WEST COAST  
GREEN FLASH  
  
STONE  
  
BALLAST POINT SCULPIN  
  
BALLAST POINT  
WATERMELON DORADO  
DOUBLE IPA

## On Tap

STELLA ARTOIS  
DRAUGHT

COCKTAILS AVAILABLE  
24 HOURS FROM OUR FIRESIDE LOUNGE

VISIT THE  
**FIRESIDE**  
LOUNGE