



## APPETIZERS

- GRILLED BBQ OCTOPUS** 16  
Korean BBQ Marinated Octopus, Grilled Shishito Peppers, Chipotle Aioli
- FRIED CHEESE CURDS & YUKON FRIES** 13  
Steak Fries, Fresh Herbs,  
Served with House Southwest Ketchup, Chipotle Aioli
- AHI TUNA POKE** 19  
Pickled Cucumbers & Red Onion Relish, Avocado, Crispy Wontons
- STEAMED SHRIMP & PORK DUMPLINGS (5)** 15  
Thai Dipping Sauce
- BURRATA BRUSCHETTA** 14  
Grilled Baguette, Dressed Arugula, Pickled Red Onions,  
Roasted Red Peppers, Marinated Cannellini Beans,  
Balsamic Gastrique
- GRILLED BLACK MISSION FIGS (3)** 13  
Stuffed with Gorgonzola Cheese,  
Wrapped with Smoked Prosciutto, Dressed Arugula
- CRISPY FRIED CALAMARI** 15  
Chipotle Aioli, Cocktail Sauce

## PUB FARE

- GRILLED AHI TUNA & GRAIN SALAD** 21  
Kale, Mixed Greens, Baby Chioggia Beets, Toy Box Tomatoes,  
Wild Rice, Quinoa, House Green Goddess Dressing
- BAKED MAC & CHEESE** 15  
Sharp White Cheddar & Chèvre Cheeses,  
Applewood-Smoked Bacon, Ciabatta Herb Crumble  
VEGETARIAN OPTION: SUBSTITUTE ASPARAGUS & TOMATO
- GRILLED WILD ALASKAN HALIBUT FISH TACO** 22  
White Confetti Corn, Pico de Gallo, Guacamole, Queso Fresco
- THE LODGE WAGYU BURGER** 18  
Fries, Choice of Cheddar or Swiss Cheese
- TOPPINGS**  
\$1 EACH: SAUTÉED ONIONS, SAUTÉED MUSHROOMS  
\$2 EACH: BACON, AVOCADO, POINT REYES BLUE CHEESE
- SIDES**  
BASKET OF REGULAR OR SWEET POTATO FRIES 7  
DAILY VEGETABLE 7  
FRESH FRUIT 5  
TRUFFLED MASHED POTATOES 6

## SOUP & SALADS

- TODAY'S SOUP** 10
- CLASSIC CAESAR SALAD** 13  
Contains Raw Egg  
ADD CHICKEN 7
- HEIRLOOM TOMATO & FRESH MOZZARELLA SALAD** 15  
Fresh Basil, Extra-Virgin Olive Oil, 25-Year Aged Balsamic
- THE LODGE WEDGE SALAD** 14  
Iceberg Lettuce, Red Onions, Toy Box Tomatoes,  
Point Reyes Blue Cheese, Applewood-Smoked Bacon,  
House Blue Cheese Dressing
- SUMMER CHOPPED SALAD** 13  
Organic Baby Lettuce, Hearts of Palm, Red Onions, Cucumbers,  
Toy Box Tomatoes, Bistro Olives, Feta Cheese, Sherry Vinaigrette

## MAINS

- TODAY'S FISH** MP
- TODAY'S FRESH PASTA** MP
- THAI CURRY NOODLE BOWL VEGETARIAN** 21  
Coconut Milk, Snow Peas, Carrots, Asparagus Tips, Ginger,  
Lime, Soba Noodles, Fried Wontons  
ADD CHICKEN OR TOFU 7
- PANKO PARMESAN-CRUSTED ORGANIC CHICKEN BREAST** 26  
Fennel, Apple & Arugula Slaw, Lemon Aioli
- GRILLED DURHAM RANCH RIBEYE STEAK** 42  
Vine Tomato & Shallot Salad, Fries,  
Gorgonzola & Green Peppercorn Butter
- GRILLED DURHAM RANCH SKIRT STEAK WITH SALSA VERDE** 34  
Roasted Succotash with Garlic, Cremini Mushrooms,  
Fingerling Potatoes, Carrots, English Peas
- BRAISED SHORT RIB** 34  
Truffled Whipped Potatoes, Grilled Asparagus,  
Port Wine Demi-Glace  
*All beef is certified Angus.*

*We pride ourselves  
on using the finest ingredients in our dishes, including organic meats and  
locally-grown produce without trans fats.*

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# SPECIALTY COCKTAILS

14

## CLASSIC NEGRONI

Hendrick's Gin, Campari, Sweet Vermouth,  
Toasted Orange Peel

## SMOKY MARGARITA

Yuu Baal Mezcal Joven, Campo Azul Blanco Tequila,  
Fresh Lime, Organic Agave Nectar, Rocks, Salt

## SO FRESH AND SO CLEAN

Tito's Vodka, St. Germain Liqueur,  
Muddled Cucumber and Mint, Fresh Lime, Soda

## GRAPEFRUIT HIBISCUS PALOMA

21 Seeds Grapefruit-Hibiscus Tequila,  
Grapefruit Juice, Soda, Lime

## BLOOD ORANGE OLD FASHIONED

Maker's Mark Bourbon Whiskey, Organic Blood Orange Liqueur,  
Blood Orange Wheel, Cherry

## MOUNTAINTOP MARGARITA

Cimarrón Blanco Tequila, Cointreau Liqueur, Fresh Lime,  
Organic Agave Nectar, Grand Marnier Float, Rocks, Salt

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# SERVED UP

15

## JOLENE

Leopold's Small Batch Gin, Linie Aquavit,  
Kalani Coconut Liqueur, Dry Vermouth

## SMOOTH CRIMINAL

Elyx Vodka, Lillet Rose, Lemon Twist

## HENNESSY SIDECAR

Hennessy V.S, Cointreau Liqueur, Fresh Lemon, Sugar Rim, Twist

## BUFFALO SOLDIER

Buffalo Trace Whiskey, Sweet Vermouth, Bitters, Cherry

## KEEP IT TRADITIONAL

Grey Goose, Belvedere, Chopin, Ketel One  
OR

Bombay Sapphire, Hendrick's, Nolet's, Tanqueray

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# TREAT YOURSELF

Monkey 47 Gin	15
WhistlePig Rye Whiskey	16
Don Julio 1942 Tequila	26
Hennessy XO Cognac	35

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# WINES BY THE GLASS

*All of our wines served by the glass come from wineries that incorporate sustainable, organic or environmentally responsible practices.*

## BUBBLES

Domaine Chandon Rosé, California	12
Bocelli Prosecco, Italy	9

## WHITE / ROSÉ

House White: Santa Julia Chardonnay, Argentina	8
Triennes Rosé, Provence, France	11
Columna Albariño, Rias Baixas, Spain	12
Dr. Loosen Riesling, Mosel Valley, Germany	10
Benvolio Pinot Grigio, Italy	10
St. Supéry Sauvignon Blanc, Napa Valley	12
Starmont Chardonnay, Carneros	12
ZD Chardonnay, Napa Valley	16

## RED

House Red: Domaine de Pellehaut, France	8
King Estate Inscription Pinot Noir, Willamette Valley	14
Tenuta Di Arceno Chianti DOCG, Italy	12
Trinitas "Mysteriama" Red Blend, Mendocino	11
Whitehall Lane Merlot, Napa Valley	14
Sobon "Rocky Top" Zinfandel, Amador County	10
Brady Vineyard Cabernet Franc, Paso Robles	12
Arrowood Cabernet, Sonoma County	16
Terrazas Malbec, Mendoza, Argentina	9.

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# BEERS

## DRAFT

Firestone Walker Brewing Lager	7
Revision IPA	7
Deschutes Fresh Haze IPA	7
Seasonal Nitro Handle	7
Draft Beer Special	7

## CAN

Seismic Brewing Co. Alluvium Pilsner	6
Firestone Walker Brewing Mind Haze IPA	6
Firestone Walker Brewing 805 (16 oz.)	7
Guinness	8

## BOTTLE

Budweiser	5
Bud Light	5
Coors Light	5
Corona	6
Sierra Nevada Pale Ale	6
Stella Artois	6
Stella Artois Cidre	6
St. Pauli Girl (non-alcoholic)	5