

THE GRILL

FEATURED WINE

2021 ALY'S PINOT NOIR , ARROYO SECCO, MONTEREY 16 / 50

SHAREABLES

ARTICHOKE DIP with grilled pita 12

CHIPOTLE PUMPKIN HUMMUS 12
 Pumpkin and chipotle hummus, topped with roasted pepitas, crispy chickpeas with grilled pita

VERDE PORK TACOS 13
 Corn tortilla, slow cooked pork, tomatillo salsa, onions, cilantro, queso fresco, side avocado

CHIPS & SALSA 10
 House-made salsa, smashed avocado, tortilla chips

CHICKEN WINGS 13
 House-made barbecue sauce, ranch dressing

SALADS (add Grilled chicken \$6)

CAESAR SALAD 14
 Shaved parmesan cheese, house-made Caesar dressing, croutons

WEDGE SALAD 14
 Romaine, house blue cheese dressing, cherry tomato, crispy bacon, blue cheese crumble

SPRING MIX SALAD 13
 House vinaigrette, blue cheese crumble, pomegranate seeds, apples, maple cinnamon pepitas, croutons

SHRIMP SALAD 24
 Seared shrimp, romaine, chipotle ranch, grape tomato, onion, avocado, queso fresco, tortilla strips

OFF THE GRILL (choice of French fries or potato chips)

1883 BURGER 24
 Special blend patty, roasted tomato, caramelized onion, cheddar, sunny-side up egg, truffle aioli, brioche bun

BLACK BEAN BURGER 18
 Black bean patty, spicy ketchup, lettuce, tomato, house-made pickle, toasted brioche bun

CHIPOTLE BURGER 21
 Beef patty, chipotle onions, smashed avocado, cheddar cheese, lettuce, tomato, mayo, brioche bun

SANDWICHES (choice of French fries or potato chips)

FRIED CHICKEN SANDWICH 20
 Fried chicken, Honey BBQ dijonaise sauce, coleslaw, pickled jalapeno, bacon and pepperjack cheese on a brioche bun

PULLED PORK SANDWICH 20
 Braised pork, house made BBQ sauce, cheddar cheese on a brioche bun

STEAK SANDWICH 24
 Seared flat iron, horseradish aioli, pepperjack, caramelized sweet onion, toasted brioche bun

DESSERT

KEY LIME PIE 7
 Brown-butter graham cracker crust, whipped cream

18% gratuity will be added for parties of six or more guests.

Consuming raw or undercooked food may increase your risk of foodborne illness.

BEVERAGES

WENTE VINEYARDS SPARKLING WINE

BOTTLE

Limited Release 140TH Harvest Sparkling Brut, Arroyo Seco, Monterey 18 55

WENTE VINEYARDS WHITE WINES

2021 Niki's Rosé, Arroyo Seco, Monterey 13 35
 2022 Louis Mel Sauvignon Blanc, Central Coast 11 18
 2021 Morning Fog, Chardonnay, Central Coast 11 18
 2021 Riva Ranch Vineyard Chardonnay, Arroyo Seco, Monterey 11 22
 2021 Riverbank Riesling, Arroyo Seco, Monterey 10 18

WENTE VINEYARDS RED WINES

2020 Southern Hills Cabernet Sauvignon, Livermore Valley 10 20
 2019 Sandstone Merlot, Central Coast 10 20
 2020 Wetmore Vineyard Cabernet Sauvignon, Livermore Valley 12 35
 2020 Riva Ranch Pinot Noir, Arroyo Seco, Monterey 13 35
 2021 Aly's Pinot Noir, Arroyo Seco, Monterey 16 50

SPECIALTY COCKTAILS

APEROL SPRITZ 15
 Blanchard Perez Cava, Aperol, soda, orange

LEMON SPRITZ 15
 Chandon sparkling brut, Lemon S. Pellegrino, lemon juice, lemon

MANHATTAN 15
 Angels envy whiskey, vermouth and bitters, cherry and orange garnish

BLOODY MARY 13
 Ketel One vodka, house mix, pickled green bean, olives , bacon (add \$3)

CADILLAC MARGARITA 14
 Hornitos Reposado tequila, lemon lime juice, triple sec, Grand Marnier

POMEGRANATE-ORANGE KENTUCKEY MULE 14
 Bulleit bourbon, pomegranate and orange San Pellegrino, Fever tree ginger beer, orange wheel

TRANSFUSION 14
 Ketel One vodka, grape juice, ginger ale, lime

VODKA & MR. BLACKS ON THE ROCKS 14
 Ketel one vodka, Mr. Blacks coffee liquor and peerless coffee served on the rocks

DRAFT BEER (rotating taps, selections may change)

ALTAMONT BEER WORKS MAUI WAUI 8

MODELO 8

COORS LIGHT 8

BLUE MOON 8

SIERRA NEVADA HAZY LITTLE THING IPA 8

NON-ALCOHOLIC

Sparkling Pellegrino 4

Soda 3

Iced Tea 3

Lemonade 3

Strawberry Lemonade 3

Apple Juice 3