CAESAR SALAD  
romaine, ciabatta croutons, parmesan  
lemon caesar dressing | $10

KENTER CANYON GREENS  
field greens, strawberries, goat cheese  
candied pecans, balsamic vinaigrette | $10

ICEBERG WEDGE  
smoked bleu cheese, baby tomatoes  
pepper bacon, butter pickles, red onions  
ranch dressing | $12

ARUGULA SALAD  
watermelon, baby arugula, radish, feta  
macadamia nuts, citrus vinaigrette | $12

WARM BREAD & SPREAD FOR TWO  
trio of spreads, French baguette | $12

CORN BREAD FOR TWO  
jalapeno and cheddar corn bread  
honey butter | $12

SUMMER CORN CHOWDER  
smoke shrimp, grilled corn relish  
cilantro pesto | $15

LOBSTER BISQUE  
buttered garlic lobster, cagnac creme  
chives | $16

STARTERS

HEIRLOOM CAPRESE BRUSCETTA  
grilled baguette, baby tomato relish  
fresh mozzarella, evo, balsamic reduction  
basil, sea salt | $14

POKE NACHOS  
marinated ahi, avocado, sweet soy, ginger aioli  
fresh chile, micro wasabi, furikake chile oil | $19

CANOE CUT BEEF BONE MARROW  
toasted ciabatta, petite arugula salad  
sherry onion chutney | $21

JUMBO SHRIMP SKEWERS  
bacon wrapped shrimp, watermelon relish  
balsamic reduction, basil chimichurri | $23

CHEESE & CHARCUTERIE  
Chefs choice 2 meats, 4 cheese, quince jam  
gherkins, dried fruit, nuts, olives  
 crackers & crostini | $24

ENRÉES

NASHERILE HOT OR NOT CHICKEN  
crispy chicken breast, yukon mash potatoes  
bbq pinto beans, coleslaw, sweet butter pickles  
gravy or nashville hot sauce | $26

JIDORI CHICKEN BREAST BOZ  
cacio e pepe gnocchi, blistered tomatoes  
truffle mushroom brown butter | $28

BBQ PORK RIB DINNER  
1/2 rack ribs, mac & cheese, bbq pinto beans  
yukon mash potatoes, coleslaw, bbq sauce | $30

SHRIMP & CRITS  
grilled corn grits, spanish chorizo  
trinity bell pepper chutney, micro relish | $36

SKUNA BAY SALMON  
lemon sun choke puree, charred broccolini  
red bell pepper relish, micro basil | $36

KURABUTO PORK CHOP 16OZ  
parsnip puree, apple onion compote  
balsamic brown butter | $36

PAN ROASTED SEA SCALLOPS  
wild rice and farro pilaf, yuzu buerre blanc  
smoked cauliflower basil puree | $42

PRIME FLAT IRON STEAK 12 OZ  
wasabi horseradish mash potatoes  
king oyster mushrooms, soy saki demi | $48

PRIME BEEF TENDERLOIN 8OZ  
yukon gold mashed potatoes, grilled asparagus  
bordelaise sauce | $52

PRIME NEW YORK STEAK 14OZ  
cheddar jalapeno au gratin potatoes  
grilled asparagus, chasseur sauce | $54

FAMILY MEALS

BBQ PORK RIB DINNER  
2 full rack ribs, mac & cheese, bbq pinto beans  
yukon mash potatoes, coleslaw, bbq sauce | $80

NASHERILE HOT OR NOT CHICKEN  
crispy chicken breast, yukon mash potatoes  
bbq pinto beans, coleslaw, sweet butter pickles  
gravy or nashville hot sauce | $80  
(feeds 2 adults & 2 children)
## Wines by the Glass

**WHITES**
- Poema, cava brut, Spain (sparkling) $8
- Beau Joie, 'brut', France (sparkling) $25
- Beau Joie, 'brut rose', France (sparkling) $25
- Chateau de Berne, Fracne (Rose) $5
- Three Thieves, California (Chardonnay) $8
- Mersoleli, California (Chardonnay) $14
- La Crema, Sonoma, CA (Chardonnay) $22
- Jordan, California (Chardonnay) $20
- Craggy Range, NZ (Sauvignon Blanc) $13
- Cakebread, California (Sauvignon Blanc) $20
- Conundrum, California (White Blend) $12
- Kung Fu Girl, Washington (Riesling) $12
- King Estate, Oregon (Pinot Gris) $16
- Three Thieves, California (Pinot Noir) $8
- La Crema, California (Pinot Noir) $13
- Resonance, Oregon (Pinot Noir) $20
- Three Thieves, California (Cabernet Sauvignon) $8
- Wines of Substance (Cabernet Sauvignon) $12
- Daou, California (Cabernet Sauvignon) $14
- Justin, California (Cabernet Sauvignon) $16
- Jordan, California (Cabernet Sauvignon) $60
- Conundrum, California (Red Blend) $10
- Ruta 22, Argentina (Malbec) $12
- Velvet Devil, Washington (Merlot) $13
- Seghesio 'Old Vine', California (Zinfandel) $15

## Cocktails

**COTO SMUGGLER**
- Zaya 16 yr rum, pineapple juice, lime juice, grenadine, orange bitters $13

**SUMMER OF TIKI**
- Zaya 16 yr rum, whiskey, rye, lime juice, pineapple juice, orange juice, monin cinnamon syrup $13

**THIS IS THE STORY OF THE HURRICANE...**
- Zaya 16 yr rum, Flor de Cana 4 year seco, grenadine, pineapple juice, orange juice, monin hawaiian syrup $13

**LUAU MOJITO**
- Pau Maui vodka, lime juice, soda water, monin hawaiian syrup, fresh mint $13

**ROYAL HAWAIIAN**
- Empress 1908 gin, pineapple juice, lemon juice $13

**UNPEARLABLE MARGARITA**
- Milagro blanco tequila, cointreau, lime juice, monin prickly pear syrup $14

**AZALEA**
- Hendrick's gin, pineapple juice, lime juice, grenadine $13

**TEE'D OFF**
- Monkey shoulder scotch, lemon juice, grapefruit juice, chamomile honey, orosasa sherry $13

**BY PAR, THE BEST DRINK**
- Woodford reserve bourbon, bitterman's tepache, simple syrup, orange bitters $13

**TEE TIME**
- Tito's vodka, iced tea, monin peach syrup $13

**TRANSFUSION**
- Tito's vodka, grape juice, lime juice, sierra mist $13

**THE BIG SLICE**
- Empress 1908 gin, muddled cucumber, lemon juice, simple syrup $13

## Brews

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottle - Domestic</td>
<td>$7</td>
</tr>
<tr>
<td>Bottle - Craft or Import</td>
<td>$8</td>
</tr>
<tr>
<td>Bottle - Non-Alcoholic (Heineken Zero)</td>
<td>$5</td>
</tr>
<tr>
<td>Draft - Domestic (22oz)</td>
<td>$8</td>
</tr>
<tr>
<td>Draft - Craft or Import (22oz)</td>
<td>$9</td>
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## Non-Alcoholic

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepsi, Diet Pepsi, Sierra Mist, Lemonade</td>
<td>$2</td>
</tr>
<tr>
<td>Ginger Ale, Root Beer, Ice Tea</td>
<td>$2</td>
</tr>
<tr>
<td>Coffee, Decaf, Assorted Tea</td>
<td>$3</td>
</tr>
<tr>
<td>Press Pot Coffee</td>
<td>$10</td>
</tr>
<tr>
<td>Hawaiian Volcanic Water (777ml Bottle)</td>
<td>Still or Sparkling</td>
</tr>
</tbody>
</table>

*Can last for weekends, holidays, or special events in a select number of seasons. All food and beverage purchases are subject to 24% Service Charge. A portion of all tips may be distributed by the Club to certain food and beverage vendors & associates. The service charge is not a gratuity. Please show your server if you are in the market for any tax-free bottle sales or special drink treatments. ©2018 Coto de Caza. All Rights Reserved. WINE WITH 13.