STARTERS

HEIRLOOM CAPRESE BRUSCHETTA
grilled baguette, baby tomato relish, evoo
fresh mozzarella, balsamic reduction, micro basil,
sea salt | $14

CHICKEN WINGS & DRUMMETTES
celery, carrots, ranch or bleu cheese
buffalo, bbq or siracha sauce | $15

POKE NACHO
marinated ahi, avocado, sweet soy, ginger aioli
fresno chile, furikake, crispy wonton | $19

OPEN FACE AHI SUSHI ROLL
marinated ahi, sushi rice, sweet soy, ginger aioli,
wasabi aioli, furikake, chili oil | $19

LOBSTER ROLL
garlic butter lobster, toasted bun, lemon,
cajun remoulade, micro greens, cajun fries | $24

SOUPS + SALAD

SOUP DU JOUR
ask your server | $6/8

ROJO PORK POSOLE
pork, cabbage, cilantro, tortilla, lime | $6/8

ANGUS SIRLOIN CHILI
onion, cheddar, sour cream, crackers | $8/10

HARVEST QUINOA SALAD
mixed greens, quinoa, feta, dried cranberries
blueberries, almonds, balsamic vinaigrette | $12

SUMMER CHOP SALAD
field greens, savoy cabbage, dates, hemp seeds
apple, grapes, goat cheese, citrus vinaigrette | $14

CAESAR SALAD
romaine, ciabatta croutons, parmesan cheese
lemon caesar dressing | $14

COBB SALAD
chicken, avocado, egg, bacon, tomato, bleu cheese
romaine, ranch dressing | $19

ASIAN NOODLE AHI SALAD
marinated noodles, cabbage, carrots, cilantro, onion
cucumber, edamame, peanuts, seared ahi
ginger sesame vinaigrette | $21

HANDHELDs

THAI CHICKEN LETTUCE WRAPS
ground chicken, red leaf lettuce, cabbage
cucumber, carrots, red onion, cilantro, mint
lime chile broth | $16

CRISPY CHICKEN SANDWICH
crispy chicken breast, arugula, havarti cheese
blueberry chipotle honey glaze, ciabatta bun | $16

SIGNATURE BURGER (BEEF/TURKEY/BEYOND)
roasted tomato, pepper bacon, cheddar cheese
caramelized onions, red leaf lettuce, garlic aioli
brioche bun | $18

BEEF BARBACOA OR CHICKEN TINGA TACOS
pickled red onion, lime creme, avocado, cilantro
queso fresco, pico de gallo, roasted salsa | $19

CRISPY COD OR SALMON TACOS
pickled red onion, lime creme, avocado, cilantro
queso fresco, pico de gallo, roasted salsa | $21

PRIME RIB SANDWICH
prime rib, beer cheddar sauce, crispy onion
arugula, white carolina bbq sauce,
brioche bun | $24

ENTRÉES

CAULIFLOWER & BUTTERNUT SQUASH PASTA
tagliatelle pasta, tomato ragu, cauliflower
butternut squash, | $26

NASHVILLE HOT OR NOT FRIED CHICKEN
mashed potatoes, coleslaw, bbq pinto
butter pickles, gravy or hot nashville sauce | $26

SHRIMP MAC & CHEESE
gemelli pasta, bacon, mushrooms, corn, peas
truffle pesto, brie bechamel
parmesan, chives | $30

WILD BOAR BOLOGNESE
wild boar ragu, papperdella pasta, pecorino
smoked mushrooms, blistered tomatoes
wilted arugula | $30

SKUNA BAY SALMON
lemon sun choke puree, charred broccoli
micro basil, red bell pepper relish | $30

LATIN NEW YORK STEAK
grilled 7oz. new york, grilled onions, avocado
roasted potato, cilantro, roasted salsa, lime | $34
## Wines by the Glass

<table>
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<tr>
<th>Whites</th>
<th>Redns</th>
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<tbody>
<tr>
<td>Poema, Cava Brut, Spain (Sparkling)</td>
<td>Three Thieves, California (Pinot Noir)</td>
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<tr>
<td>Beau Joie, ‘Brut’, France (Sparkling)</td>
<td>La Crema, California (Pinot Noir)</td>
</tr>
<tr>
<td>Beau Joie, ‘Brut Rose’, France (Sparkling)</td>
<td>Resonance, Oregon (Pinot Noir)</td>
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<tr>
<td>Château de Berne, Fracne (Rose)</td>
<td>Three Thieves, California (Cabernet Sauvignon)</td>
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<tr>
<td>Three Thieves, California (Chardonnay)</td>
<td>Wines of Substance (Cabernet Sauvignon)</td>
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<tr>
<td>La Crema, Sonoma, CA (Chardonnay)</td>
<td>Daou, California (Cabernet Sauvignon)</td>
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<tr>
<td>Rombauer, California (Chardonnay)</td>
<td>Justin, California (Cabernet Sauvignon)</td>
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<tr>
<td>Jordan, California (Chardonnay)</td>
<td>Jordan, California (Cabernet Sauvignon)</td>
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<tr>
<td>Craggy Range, NZ (Sauvignon Blanc)</td>
<td>Conundrum, California (Red Blend)</td>
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<tr>
<td>Cakebread, California (Sauvignon Blanc)</td>
<td>Ruta 22, Argentina (Malbec)</td>
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<tr>
<td>Conundrum California (White Blend)</td>
<td>Velvet Devil, Washington (Merlot)</td>
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<tr>
<td>Kung Fu Girl, Washington (Riesling)</td>
<td>Seghesio 'Old Vine', California (Zinfandel)</td>
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<tr>
<td>King Estate, Oregon (Pinot Gris)</td>
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## Cocktails

### Coto Smuggler

| Zaya 16 yr rum, Pineapple Juice, Lime Juice Grenadine, Orange Bitters | $13 |

### Summer of Tikis

| Zaya 16 yr rum, Whistlepigs Rye, Lime Juice Pineapple Juice, Orange Juice Monin Hawaiian Syrup | $13 |

### This is the Story of the Hurricane...

| Zaya 16 yr rum, Fler de Cana 4 Year Secco, 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 |

### Unpeachable Margarita

| Milagro Blanco Tequilla, Cointreau, Lime Juice Monin Prickly Pear Syrup | $14 |

### Hendrick’s Gin, Pineapple Juice, Lime Juice Grenadine

| $13 |

### Monkey Shoulder Scotch, Lemon Juice, Grapefruit Juice, Chamomile Honey Olorosa Sherry

| $13 |

### Woodford Reserve Bourbon, Bitterman’s Tepache Simple Syrup, Orange Bitters

| $13 |

### Tito’s Vodka, Iced Tea, Monin Peach Syrup

| $13 |

### Empress 1908 Gin, Muddled Cucumber Lemon Juice, Simple Syrup

| $13 |

## Brews

| Bottle - Domestic| $7 |
| Bottle - Craft or Import | $8 |
| Bottle - Non-Alcoholic (Heineken Zero) | $5 |
| Draft - Domestic (22 oz) | $8 |
| Draft - Craft or Import (22 oz) | $9 |

## Non-Alcoholic

| Pepsi, Diet Pepsi, Sierra Mist, Lemonade Gingerale, Root Beer, Ice Tea | $2 |
| Coffee, Decaf, Assorted Tea | $3 |
| Press Pot Coffee | $10 |
| Hawaiian Volcanic Water (777 ml Bottle) | $7 |

*Consuming alcohol in any undesignated areas, under 21, or in an excessive manner is prohibited by California state law and local ordinance. Minimum purchase is $15. All food and beverage purchases are subject to a 24% Service Charge, a portion of which may be distributed by the Club to certain food and beverage vendors representatives. A service charge is also included in all prices. Please ask any server if you or someone you know has food or beverage allergies or special dietary needs. © 2022 Coto de Caza. All rights reserved. WBM #661.3.