

APPETIZERS

SALADS

WE SERVE ALL SALADS WITH A HONEY BRAN,

GARLIC STEAK-CUT FRIES crispy thick cut fries tossed with fresh garlic, topped with our roasted garlic aioli & a sprinkle of grated parmesan cheese	10.95	CARROT RAISIN, BLUEBERRY CRUMB, ORANGE ZEST, COFFEE CAKE OR BANANA NUT MUFFIN DRESSINGS: avocado buttermilk ranch, 1000 island, balsamic vinaigrette (V), bleu cheese, honey mustard or olive oil & balsamic vinegar (V)	
thick slices of onion are dipped in buttermilk, hand-breaded, & fried crispy, served with our avocado butterrmilk ranch dressing	12.95	PETITE SOUP & SALAD a cup of any of our soups with a small caesar, chinese chicken or pulled chicken cobb salad	17.95
PANKO CHICKEN TENDERS (7) fresh boneless fillets are hand-breaded & fried, served with your choice of dipping sauce WITH SEASONED FRIES	14.95 17.95	a small crock of baked onion soup or a cup or bowl of the soup du jour & caesar, chinese chicken or pulled chicken cobb	5/20.95
CALIFORNIA TATER TOTS topped with jack & cheddar cheese sauce, crispy bacon, chopped tomatoes, scallions & avocado buttermilk ranch	13.50	THE WEDGE a crisp wedge of iceberg lettuce, creamy bleu cheese dressing, bleu cheese crumbles, chopped tomato, shredded carrots, red onion & scallions	15.50
SPICY CAULIFLOWER BITES (V) fried crispy & tossed in sweet chili buffalo sauce then topped with scallions	12.95	add smoked bacon CHINESE CHICKEN SALAD	16.50 16.95
ZUCCHINI PARMESAN zucchini sticks are seasoned, breaded & fried, then sprinkled with parmesan & served with your choice of dipping sauce	14.95	pulled chicken, scallions, chopped romaine, sweet red pepper, snap peas, toasted wontons & rice sticks, tossed in a sesame oil & rice vinegar dres (Make it Vegan with Crispy Tofu!)	
HOT SPINACH & ARTICHOKE DIP sun-dried tomatoes, swiss, jack & parmesan cheeses, served with corn tortilla chips	15.95	PULLED CHICKEN COBB pulled chicken, smoked bacon, avocado, green onions, grape tomatoes, crumbled bleu cheese & chopped iceberg lettuce with choice of dressing	17.95
BBQ POT ROAST QUESADILLA a flour tortilla loaded with braised pot roast, bbq sauce, jack & tillamook cheddar, caramelized onion jam, avocado, & chopped tomatoes served with sour cream & fire roasted salsal	16.50	CALIFORNIA CHOP SALAD chopped ham, grated tillamook cheddar, crispy bacon, hard egg, tomato, chickpeas, red onion, shredded carrots, chopped romaine, iceberg, and pepperoncini with choice of dressing	17.95
FRIED PICKLE CHIPS hand-cut, dredged and fried, served with honey mustard dressing	12.95	PANKO CHICKEN SALAD crunchy boneless tenders served over chilled greens tossed with honey mustard dressing,	17.95
BUFFALO TENDERS (7) our panko chicken tenders tossed in spicy buffalo sauce, topped with blue cheese crumble served with celery & carrot sticks & our housemade bleu cheese & avocado buttermilk re		half an avocado, grape tomatoes, hard cooked egg, sliced cucumber & radish sprouts BBQ PULLED CHICKEN SALAD pulled bbq chicken, avocado, black beans, chopped tomato, shredded carrots, shaved	17.95
HOUSE CRAB CAKES made by hand with lump blue crab meat,	20.95	radish, crispy tortilla strips, romaine & our cilantro buttermilk ranch	
served over our 1000 island dressing, fresh scallions & a lemon wedge		CAESAR SALAD	15.95
nesh scanons a a lemon weage		with PULLED CHICKEN	18.95

SOUPS

WE SERVE ALL SOUPS WITH CHOICE OF MUFFIN OR GARLIC TOAST

SOUP DU JOUR

13.50 BOWL, SERVED 11 AM 'TILL GONE

FRENCH MARKET ONION SOUP

topped with a thick layer of melted mozzarella & swiss served with parmesan garlic toast

13.95

13.95

topped with grated monterey jack, fresh cilantro & crispy tortilla strips

CHICKEN TORTILLA

MONDAY / TUESDAY

with **BLACKENED SALMON**

SPLIT PEA WITH SMOKED HAM

WEDNESDAY / THURSDAY

PORTUGUESE SAUSAGE AND BEAN

FRIDAY

CLAM CHOWDER WITH BACON

SATURDAY & SUNDAY **BROCCOLI CHEESE**

ASK ABOUT OUR 50th ANNIVERSARY MERCH! LIMITED EDITION HATS AND TEES AVAILABLE AT HOST STAND

> WE PROUDLY MAKE ALL OF OUR SOUPS, DRESSINGS, MUFFINS, SAUCES AND MORE WITH RECIPES THAT HAVE BEEN DEVELOPED IN OUR KITCHEN OVER THE PAST 50 YEARS

19.95

14.95

16.95

17.50

17.50

18.50

19.95

17.50

19.50

SANDWICHES

BURGERS

HALF A SANDWICH	12.95
half of a tuna, turkey salad or sliced turkey	
sandwich with fresh fruit	

WE PROUDLY SERVE 100% ALL NATURAL & HORMONE FREE AMERICAN BEEF MADE FROM FRESHLY GROUND CHUCK

16.95

18.95

19.95

18.95

19.50

19.50

KETTLE BURGER half pound burger, lettuce, tomato, red onion pickle & 1000 island dressing

GRILLED FOUR CHEESE DIP the ultimate grilled cheese sandwich with tillamook

add tillamook cheddar 18.50

cheddar, mozzarella, swiss & caramelized onion jam melted between two slices of parmesan crusted corn rye bread with french onion soup jus

THE HIGHLANDER 21.95 two half pound burger patties & tillamook cheddar X 2 along with lettuce, tomato, red onion,

on raisin bread with sliced tomato & iceburg lettuce

pickle & 1000 island dressing try it with our caramelized onion jam

PATTY MELT 18.50 half pound burger with tillamook cheddar

BUFFALO CHICKEN SANDWICH crispy boneless tenders tossed in spicy buffalo sauce with a little bleu cheese dressing & coleslaw on a brioche bun

WALNUT TURKEY SALAD

& caramelized onion jam on grilled corn rye QUINOA & BLACK BEAN VEGGIE BURGER 18.50

TUNA MANHATTAN melted tillamook cheddar over white tuna salad, sliced avocado, vine ripe tomato & radish sprouts on a whole wheat bun

half pound housemade patty coated in crsipy fried panko, topped with melted jack cheese on a toasted whole wheat bun with sprouts, tomato, red onion, pickle & avocado buttermilk ranch (vegan upon request)

BRAISED POT ROAST DIP caramelized onion jam, horseradish mayo & au jus on sweet french baguette

FRENCH ONION BURGER half pound burger with melted swiss cheese on a parmesan crusted brioche bun with caramelized onion jam, A-1 steak sauce and our french onion soup jus

try it as a melt with jack cheese on parmesan grilled sourdough

FRENCH QUARTER

BLT & AVOCADO thick cut bacon, crisp lettuce, sliced tomato, mayo & half an avocado on whole wheat bread

half pound burger with melted swiss, thick cut bacon, avocado, tomato, red onion, lettuce & pickles on grilled sourdough with side of 1000 island dressing

add a sunny side up egg

SHAVED HAM CUBANO 17.95

smoked ham & melted swiss with pickles & sweet hot beaver mustard on a toasted brioche bun

17.95 GRILLED BBQ CHICKEN SANDWICH

18.50

20.50

22.95

basted with barbecue sauce and served on a whole wheat bun with shredded iceberg lettuce, caramelized onion jam, sliced tomato, sliced red onion & pickles

BURGER FEATURES

ALL BURGERS CAN BE MADE WITH BEEF, TURKEY OR OUR HOUSEMADE VEGAN QUINOA & BLACK BEAN VEGGIE PATTY. ADD BACON TO ANY BURGER (+\$4)

THE ORIGINAL REUBEN (1914)

MONDAY

smoked ham, swiss cheese, roast turkey, cole slaw & 1000 island dressing served on hand sliced corn rye

GREEN GODDESS BURGER grilled turkey patty topped with melted swiss, half an avocado, sprouts, red onion & our avocado buttermilk ranch dressing on a toasted brioche bun

18.95 THE CHICKEN CLUB grilled chicken, thick cut bacon, lettuce, tomato & scallion aioli as a triple deck sandwich on whole wheat bread

TUESDAY & WEDNESDAY

PIMENTO CHEESE BURGER

BLACKENED SALMON SANDWICH dusted with cajun spices, grilled & served on a toasted brioche bun with lettuce, tomato & our scallion aioli sauce on the side

EL PORTO BURGER half pound burger topped with grilled pineapple, caramelized onion jam, melted swiss, housemade teriyaki sauce, red onion, lettuce, pickles & spicy

SOUTHBAY CRAB MELT

garlic butter toasted brioche bun, lump blue crab cake covered in melted pimento cheese, sliced tomato, cucumber, red onion, scallion aioli and lemon wedge on the side

mayo on a toasted brioche bun. THURSDAY & FRIDAY

half pound burger topped with Sweet pickled jalapeños, housemade pimento cheese, red onion, lettuce, tomato, & honey mustard on a toasted brioche bun

SATURDAY & SUNDAY

ROASTED GARLIC & BLEU BURGER 19.50

half pound burger with melted bleu cheese & roasted garlic, red onion and pickles on a toasted brioche bun

JUICE & BUBBLY

FRUIT & CEREAL

CAGE-FREE EGGS

SERVED WITH BREAKFAST POTATOES & YOUR

CHOICE OF TOAST OR MUFFIN

CHILLED JUICE orange, grapefruit, apple, guava cranberry or tomato	5.50/6.50	CHILLED SEASONAL FRESH FRUIT (V) BOWL OF SEASONAL FRESH BERRIES (V)	
MIMOSA OR GUAVAMOSA oj or guava juice & prosecco	13.50	STEEL-CUT OATMEAL (6 a.m 11 a.m.) HOUSEMADE MAPLE GRANOLA	8.95 9.95
BEACH FIZZ our blackberry lemonade & prosecco	13.50	SARAH'S FAVORITE fresh seasonal fruit, greek yogurt or cottage cheese, house granola & clover honey	13.95

THE BREAKFAST CLUB

SERVED WITH BREAKFAST POTATOES & CHOICE OF CHILLED JUICE

KETTLE BREAKFAST	11.95	TWO LARGE AA EGGS	11.95
one egg any style, 2 strips of bacon,		SMOKED BACON & EGGS	13.95
toast & jelly or a fresh baked muffin		MAPLE SAUSAGE LINKS & EGGS	13.95
EGGS BENEDICT	17.95	SMOKED HAM & EGGS	14.50
poached eggs, grilled shaved ham, english muffin, hollandaise		APPLE CHICKEN SAUSAGE & EGGS	14.50
CRABCAKE BENEDICT	19.95	CHICKEN BREAST &	
poached eggs, house crabcakes, english	19.55	SCRAMBLED EGG WHITES (6)	17.50
muffin & orange cilantro hollandaise		CHICKEN-FRIED STEAK with	
BACON BENEDICT	17.95	COUNTRY GRAVY & EGGS	18.95
scrambled eggs, thick-cut bacon, caramelized onions and english muffin with hollandaise		THE BREAKFAST SANDWICH	14.95

		scrambled eggs, pimento cheese, caramelized
OEUFS PAIN PERDU	17.95	onion jam, grilled tomato, arugula, thick cut bacon,
two eggs, bacon or sausage, breakfast		a toasted brioche bun, served with fruit
potatoes & french toast stuffed with		(no toast or muffin here)
cream cheese & orange marmalade		· ·

17.95

HUEVOS RANCHEROS

3 fried eggs atop crispy corn tortillas, black beans, caramelized onion jam, cilantro & potatoes covered with jack & tillamook cheddar, chipotle sauce, avocado & fire roasted salsa

POT ROAST BENEDICT 18.95

poached eggs & our slow braised pot roast on toasted parmesan garlic french bread topped with demi-glace & orange cilantro hollandaise

BLACKENED SALMON BENEDICT 19.95

poached eggs, cajun grilled salmon, grilled tomato, sautéed spinach, english muffin & hollandaise

BACON AVOCADO BREAKFAST BURRITO 17.95

scrambled eggs, crispy tater tots, bacon, tillamook cheddar cheese, avocado and scallions wrapped up and topped with warm chipotle sauce and fresh cilantro, served with black beans and sour cream

THE GRIDDLE

REAL VERMONT MAPLE SYRUP 2.00

BUTTERMILK PANCAKES	10.95
FRESH BANANA NUT PANCAKES	12.50
PANCAKE OR FRENCH TOAST BREAKFAST	13.50

3 buttermilk pancakes or 2 french toast with 2 eggs any style & smoked ham, bacon or sausage

BANANAS FOSTER FRENCH TOAST 13.95

cinnamon raisin french toast, bananas & walnuts sautéed in brown sugar cinnamon butter

AVOCADO TOAST (V)	11.95
griddled seven grain seedy toast with olive oil, sprouts, shaved radish & chili flakes	
Add a sunny egg on top	13.95

HOUSE MADE MUFFIN Honey bran, carrot raisin, blueberry crumb, orange zest, coffee cake or banana nut

CAGE-FREE OMELETTES

SERVED WITH BREAKFAST POTATOES & YOUR CHOICE OF TOAST OR MUFFIN

TOP ANY OMELETTE WITH HOLLANDAISE 2.50

BACON, AVOCADO & CHEDDAR smoked bacon & tillamook cheddar topped with half an avocado	17.95
THE WEEKENDER smoked ham, bacon, sausage, mushrooms, tomato, tillamook cheddar	18.95
CARAMELIZED ONION & MUSHROOM OMELETTE with jack cheese, topped with wild arugula	16.95
ALL THE GREENS spinach, scallions, zucchini, & jack cheese, topped with warm chipotle sauce	16.95
HANGOVER SCRAMBLE 3 eggs scrambled with ortega chilis, crispy bacon, scallions, & jack & tillamook cheddar, topped with half a fresh avocado, served with sour cream, fire roasted salsa, & warm corn tortillas (no muffin he	e.

SIDES

TOAST & JELLY OR ENGLISH MUFFIN	4.25
BREAKFAST POTATOES OR TATER TOTS	5.95
SHORT STACK OF PANCAKES (3)	6.95
HAMBURGER PATTY OR HAM STEAK	8.95
SAUSAGE LINKS OR THICK CUT BACON	7.95
APPLE CHICKEN SAUSAGE	7.95

SUPPERS

(Served 11am to Midnight Daily)

WE SERVE DINNERS WITH YOUR CHOICE OF SOUP OR A MIXED GREEN OR CAESAR SALAD & GARLIC TOAST OR HOUSE MADE MUFFIN

29.95

36.95

29.95

30.95

33.95

CLASSICS

PASTA

25.95

23.95

25.95

29.95

29.95

8.95

BRAISED	POT	ROAST
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chuck roast slowly braised in red wine, served with red skinned mashed potatoes & sautéed spinach

NEW YORK STRIP STEAK (14 oz.)

served with our kettle steak sauce, sautéed spinach and loaded mashed potatoes which are topped with cheddar, sour cream, bacon bits and scallions

FISH

CRISPY SKINNED CAMPFIRE TROUT

pan-roasted & finished with a squeeze of lemon, served with red skinned mashed potatoes & garlic sautéed spinach

GLAZED ATLANTIC SALMON

fresh ocean farmed salmon basted with sweet red chili sauce, rice vinegar & lime juice. Served with red skinned mashed potatoes & sauteéd spinach

HOUSE CRAB CAKES & CHIPS

made by hand with lump blue crab meat, served with seasoned fries, coleslaw, 1000 island dressing and fresh scallions

UNDER 9 & OVER 90

INCLUDES A CHOICE OF FRESH FRUIT, VEGGIE STICKS W/RANCH, TATER TOTS, SOUP OR SEASONED FRIES & CHOICE OF BEVERAGE

10.95

TWO SCRAMBLED EGGS

& bacon or sausage

CHOCOLATE CHIP OR MICKEY MOUSE PANCAKE

served with bacon or sausage

CONFETTI CAKES

Silver dollar buttermilk pancakes with rainbow sprinkles

GRILLED TILLAMOOK CHEDDAR CHEESE SANDWICH

MINI HAMBURGERS (2)

CHICKEN FINGERS (3)

KRAFT MACARONI & CHEESE

BLACKENED CHICKEN RIGATONI rigatoni tossed with grilled blackened chicken breast, scallions, sweet red pepper & parmesan cream sauce

ANGEL HAIR CARBONARA 25.95

angel hair pasta tossed with smoked bacon, diced onion, sweet peas, & sun-dried tomato walnut pesto in a parmesan cream sauce, topped with a soft-poached cage-free egg

SPINACH ARTICHOKE & SUN-DRIED TOMATO RIGATONI

rigatoni tossed with garlic, spinach, artichoke and sun-dried tomato in parmesan cream sauce

CHICKEN

WE PROUDLY SERVE 100% ALL NATURAL CHICKEN

STIR FRY CHICKEN

lots of chicken, red & green bell peppers, broccoli & onion stir-fried in honey & soy sauce served on wild or coconut rice (make it vegan with tofu or crispy cauliflower)

SPICY CHICKEN PARMESAN

pounded & hand breaded then fried crispy & topped with mozzarella, parmesan & pepperoncini served with angel hair marinara & garlic sautéed broccoli

CHICKEN PICCATA

sautéed with butter, lemon juice, fresh garlic, capers & white wine, topped with parmesan served with pan roasted grape tomatoes, sautéed spinach & our red skinned mashed potatoes

SIDES

SAUTÉED GARLIC SPINACH **CREAMED SPINACH with Parmesan** SAUTÉED GARLIC BROCCOLI (V) **CREAMY COLESLAW**

RED SKINNED MASHED POTATOES

LOADED MASHERS

our red skinned mashed potatoes topped with shredded tillamook cheddar, smoked bacon bits, sour cream & scallions

BASKET OF FRIES (V)

SEASONED 8.50

WE PROUDLY SUPPORT OUR LOCAL CALIFORNIA FARMERS

WINE BY THE GLASS

WHITE

VERDELHO / TOCAI FRIULANO , FOLK MACHINE, "WHITE LIGHT", CALIFORNIA	14.00
PICPOUL VERMENTINO BLEND, BROC CELLARS LOVE WHITE, CALIFORNIA	16.00
SAUVIGNON BLANC, SEA PEARL, NEW ZEALAND	14.00
CHARDONNAY, LÚUMA, SCRIBE WINERY X REVEL, SONOMA COAST	17.00
CHARDONNAY, KALI HART, ROBERT TALBOTT, CALIFORNIA	15.00
PROSECCO, TIAMO, ITALY (SPLIT)	13.00
ROSÉ	
ROSÉ OF PINOT NOIR, UNA LOU, SONOMA COAST	13.00
MAKE IT A ROSÉ SPRITZER! ENJOY OVER ICE WITH CLUB SODA	
RED	
PINOT NOIR, POPPY, MONTEREY COUNTY	14.00
ZINFANDEL, CAMP, SONOMA	15.00
BORDEAUX BLEND, BRANDER, LOS OLIVOS, SANTA BARBARA, CALIFORNIA	14.00
MERLOT, ANCIENT PEAKS, PASO ROBLES, CALIFORNIA	16.00
CABERNET SAUVIGNON, POE WINES ULTRAVIOLET, CALIFORNIA	15.00
CABERNET SAUVIGNON, SAILORS GRAVE, NAPA, CALIFORNIA	18.00
BEER, CIDER & KOMBUCHA	
FIGUEROA MOUNTAIN SANTA BARBARA CITRUS SHANDY RADLER 4.3% ABV	9.95
SKYDUSTER ITALIAN PILSNER 4.6% ABV	9.95
CALIDAD CLASSIC MEXICAN LAGER 5% ABV	9.95
TOPA TOPA BREWING CHIEF PEAK IPA 7% ABV	10.95
□ BEACHWOOD BREWING AMALGAMATOR IPA 7:1% ABV	10.95
THREE WEAVERS BREWING CLOUD CITY HAZY IPA, 6.5% ABV	7.95
AVERY BREWING CO LILIKO'I KEPOLO WHITE ALE WITH PASSION FRUIT, 5.4% ABV	7.95
TRUMER BREWERY TRUMER PILS, 4.2% ABV CROWN & HOPS 8 TRILL PILS 5% ABV	8.95
CROWN & HOPS 8 TRILL PILS 5% ABV	8.95
CLAREMONT CRAFT ALES PEPPER & PEACHES IPA 6.7% ABV 2 TOWNS CIDERHOUSE BRIGHTCIDER, 6.0% ABV	9.95 8.95
JIANT PASSIONFRUIT & ELDERFLOWER HARD KOMBUCHA 4.5% ABV	8.95
BEST DAY BREWING NON-ALCOHOLIC WEST COAST IPA BEER >0.5% ABV	8.95
- BEST DAT BREWING NON-ALCOHOLIC WEST COAST ITA BEER >0.5% ABV	0.95
BEVERAGES	
COKE, DIET COKE, ROOT BEER, DR. PEPPER OR SPRITE	4.25
LEMONADE OR BLACKBERRY LEMONADE	4.25
ARNOLD PALMER OR SHIRLEY TEMPLE ICED TEA, BLACK OR TROPICAL GREEN HARNEY & SONS HOT TEA	4.25
ICED TEA, BLACK OR TROPICAL GREEN	4.25
HARNEY & SONS HOT TEA	4.25
FAIR TRADE COFFEE - WE PROUDLY SERVE AN ARTISAN ROASTED PROPRIETARY BLEND	4.25
└─ ICE COLD MILK 2% GHIRARDELLI HOT CHOCOLATE	4.25 5.95
MOUNTAIN VALLEY WATER (1 LITER Spring or Sparkling)	5.95 8.95
MOONTAIN VALLET WATER (LETTER Spring of Sparking)	0.50
SHAREABLE SWEETS	
ROOT BEER FROSTY MADE WITH VANILLA BEAN ICE CREAM	7.95
DESERT MEDJOOL DATE SHAKE MADE WITH VANILLA BEAN ICE CREAM	8.95
FRESH BLACKBERRY HOT FUDGE SUNDAE	8.95
WARM APPLE CINNAMON COBBLER A LA MODE	10.50
HOUSE MADE BREAD PUDDING & WHISKEY SAUCE HOUSE MADE SEA SALT FUDGE BROWNIE SUNDAE	10.50 10.50
HOUSE WADE SEA SALT FUUGE DROWNIE SUNUAE	10.50