

STARTERS

chef's daily soup \$7

flatbread

crème fraiche | point Reyes blue cheese | oven roasted tomatoes | prosciutto | arugula | balsamic glaze \$12

tuna poke

taro chips | ponzu | sesame seeds \$15

pretzel bites

creole-truffle honey | sea salt \$9

meatball trio

red sauce | pizzaiola | cumin tzatziki \$13

california quesadilla

nopales | chiles | potatoes | grilled chicken | queso fresco | crème fraîche | pico de gallo \$13

hot wings **GF**

garden crudite | blue cheese dressing \$10

house made guacamole

local avocados | jalapeño | lime | cilantro \$11

rbi angus cheeseburger

tillamook cheddar | romesco aioli | kaiser roll \$14

california cobb **GF**

diced chicken | avocado | bacon | farm egg | tomato | cilantro vinaigrette \$16

DESSERTS

the rancho bernardo inn bread pudding crème anglaise \$9

tahitian vanilla crème brûlée local berries \$9 **GF**

double chocolate brownie sundae

chocolate ice cream | chocolate sauce | whipped cream \$9

banana cake salted caramel | brûlée'd bananas \$9

chef's seasonal dessert \$9

ice cream | vanilla or chocolate \$9 **GF**

GF Gluten Free

sorbet | lemon or mango \$9 **GF**



DAILY DELIGHTS

From burger Mondays to street taco Tuesdays, to fish Fridays to all-you-can-eat prime rib Wednesdays, you'll want to try a **Daily Delight** every night of the week!

Live Music: Listen to live entertainment by local artists while sampling some of our signature craft beers or wines by the glass.

Please ask your server for details.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

WHITE WINES

sur lie “the mule” | sparkling \$9
kenwood yulupa | sparkling \$9
zonin | prosecco \$9
famille perrin | rose \$9
scharffenberger | brut rose \$15
bex | riesling \$11
danzante | pinot grigio \$10
whitehaven nz | sauvignon blanc \$9
bv cellars | chardonnay \$8
byron | chardonnay \$11
sonoma cutrer | chardonnay \$16

DRAFT BEER

coors light \$5
stone | pale ale \$7
ballast point | sculpin i.p.a. | \$7
green flash | 30th street pale ale \$7
firestone walker | 805 blonde ale \$7
karl strauss | red trolley red ale \$7

RED WINES

“a” by acacia | pinot noir \$13
lyric | pinot noir \$15
bv cellars | merlot \$8
rodney strong | merlot \$13
trapiche | malbec \$10
cline | zinfandel \$11
d’arenberg “footbolt” | shiraz \$12
bv cellars | cabernet \$8
liberty school | cabernet \$12
joseph carr | cabernet \$15

BOTTLED BEER

coors light \$4
bud light \$4
amstel light \$5
heineken \$5
corona \$5
stella artois \$5
guinness \$5
guinness blonde \$5
blue moon \$5
bass \$5

SPECIALTY \$12

smooth white sangria

chardonnay | peach schnapps | mango juice | sierra mist | peaches | oranges | over ice

velvet red sangria

merlot | amaretto | apple juice | blackberries | raspberries | oranges | over ice

SEASONAL \$12

grapefruit mojito

captain morgan’s grapefruit rum | fresh mint and lime | simple syrup | splash club soda

piña colada mojito

captain morgan’s coconut and pineapple rum | fresh mint and lime | simple syrup | splash club soda

AFTER DINNER \$12

b52 coffee

bailey’s | kahlua | grand marnier | coffee | whipped cream

irish coffee

irish whisky | sugar cube | fill with coffee |
whipped cream and green crème de menthe

chip shot

bailey’s | tuaca | coffee | whipped cream

pb&j martini

amaretto | chambord raspberry liqueur | dash of tuaca