

SHARES

- Pretzel Bites** \$12
honey mustard, mustard dusted
- Shredded Beef Nachos** \$24
cheddar cheese, black beans, jalapenos, guacamole, verde salsa cruda, lime cream, pico de gallo, queso fresco (serves 2 to 3)
- Spinach + Artichoke Dip** \$19
grilled pita, tortilla chips
- Grilled Pita** \$15
beer cheese, olive tapenade, sesame-sriracha hummus
- Shrimp Ceviche** \$16
avocado, corn chips, pico de gallo, clamato
- Wings** \$19
CHOICE OF **buffalo** or **lemon pepper**
carrots, celery, ranch
- Beef Riblets** \$21
Sculpin BBQ, serrano-cilantro slaw
- S+P Fried Green Beans** \$12
garlic aioli
- Crispy Brussel Sprouts** \$12
pickled red onions, cranberry jam, balsamic glaze
- Shrimp Pesto Mac** \$13
roasted tomatoes, smoke gouda
- Greek Flatbread** \$21
chicken, artichoke hearts, olives, feta, pesto, basil
- Cheese Board** \$24
baked brie, boursin, bacon jelly, sweet garlic, seasonal jams, grilled french french bread

ENTREES

- Draft Burger** \$16
lettuce, tomato, red onion, cheddar cheese, mayo, pickle
Draft Style sunny side egg, bacon, crispy onion, beer cheese **+\$5**
- Bison Burger** \$20
poblano pepper, grilled onions, muenster cheese, cumin mayo
- Pistachio Crusted Salmon Sandwich** \$19
meyer lemon aioli, arugula, fennel, dijon glaze
- Local Albacore Club** \$17
tuna salad, bacon, avocado, lettuce, tomato, herb aioli
- Steak N' Fries** Market Price
10oz ribeye, bone marrow butter
- "Pulled Pork" Grilled Cheese** \$15
jackfruit, Draft sauce, crispy onions



COCKTAILS

\$10

SERVED BY THE CAN

- CUTWATER MARGARITA
- CUTWATER PALOMA
- CUTWATER MOJITO
- KETEL ONE PEACH SPRITZ
- KETEL ONE GRAPEFRUIT SPRITZ
- TANQUERAY SEVILLA ORANGE & SODA
- TANQUERAY GIN & SODA
- SIDEYARD PINA MELON LIMEADE

SIGNATURE

- Spicy Watermelon Margarita** \$13
ghost tequila, watermelon, and lime
- Beach House Sangria** \$13
rosé, pineapple, and peach
- Mission Beach Mai Tai** \$13
white rum, dark rum, orange juice and pineapple
- Cactus Cooler** \$13
ketel one orange vodka, peach orange juice and redbull
- Belmont Mule** \$14
Belmont Park Private Label Makers Mark, ginger beer and lime
- Sunset Collins** \$14
vodka, watermelon, lemon, and soda
- Takes Two To Mango** \$14
tequila, mezcal, mango, and lime
- Beach Vibes** \$14
rum, cinnamon, honey, banana, and lime

SELTZERS

\$8

SERVED BY THE CAN

- ASHLAND MANGO STRAWBERRY
- ASHLAND WATERMELON
- TRULY STRAWBERRY LEMONADE
- TRULY LEMON TEA

SALADS

- California Chop** \$16
romaine, bacon, tomato, black bean, cheddar cheese, chicken, tortilla strips, avocado dressing
add Avocado \$2

- Draft Caesar** \$13
romaine, parmesan reggiano, croutons
add Chicken \$5 add Salmon \$8
- House Salad** \$10
mixed greens, tomato, red onion, cucumber, croutons, coice of dressing
add Chicken \$5 add Avocado \$2
- Harvest Salad** \$15
roasted beets, granny smith apples, feta, candied walnuts, stone fruit vinaigrette
add Chicken \$5 / Salmon \$8

BEER

SERVED BY THE CAN

- SHOCKTOP** 7
- BUD LIGHT** 7
- MICHELOB ULTRA** 7
- LOCAL ROOTS HARD KOMBUCHA** 7
- TWO ROOTS NON-ALCOHOLIC** 7
- Booch Craft Grapefruit Hibiscus 16oz** 10
- Booch Craft Apple Jasmine 16oz** 10

WINE

	g	b
Zonin Prosecco	10	36
Chandon Brut Sparkling Rosé	12	44
Angels & Cowboys Rosé	10	36
CA'Bolani Pinot Grigio	10	36
Charles & Charles Riesling	8	32
Kim Crawford Sauvignon Blanc	10	36
Cannonball Chardonnay	10	36
Deloach Pinot Noir	9	32
Z. Zlexander Brown Pinot Noir	12	44
Prisoner Wines Co. Zinfandel	14	52
Cannonball Cabernet Sauvignon	10	36