

Mid-day fare

Served daily between 2 and 5pm

starters/sharables

charcuterie artisan selection of cured meats, whole grain mustard, pickled vegetables 17

crispy calamari spicy aioli dip 13

buffalo style cauliflower blue cheese dip, apple slaw 9 [v]

harissa hummus raw vegetable medley, roasted beet puree, parmesan flatbread 11[v]

house-made guacamole avocado, cilantro, cotija, lime, pistachios, corn tortilla chips 10

french onion soup sourdough crostini, gruyere cheese 10

pepperoni pizza mozzarella, parmesan, tomato marinara sauce 14

grilled peach & smoked gouda pizza calabrian peppers, basil, peach bbq sauce 15

brie, blue & crispy prosciutto pizza mozzarella, basil, roasted tomatoes 15

salad

nice little salad locally harvested greens, lemon, EVOO, grape tomatoes, cucumber 7

hearts of romaine caesar dressing, asiago cheese starter 8 entrée 14

steak salad angus new york steak, golden beets, point Reyes blue cheese, balsamic onions, fingerling potatoes, whole grain mustard vinaigrette 19 [g]

sandwiches

your choice of bistro fries, house-made kennebec potato chips, a cup of soup or an organic green salad

bistro burger all natural ground angus beef, bacon, aged cheddar & Monterey jack cheese, lettuce, tomatoes, pickles 15

turkey panini smoked turkey, taleggio cheese, caramelized onions, basil pesto, potato-rosemary roll 14

crispy or char-grilled chicken creamy coleslaw, chipotle aioli 14

reuben hot pastrami, sauerkraut, 1000 Island dressing, gruyere cheese, toasted rye 13

substantials

mac 'n' cheddar cheese 11

char-grilled chicken breast 6 **black forest ham** 4

blackened fish tacos seared rock fish, hass avocado cabbage, corn tortillas, lime crema, salsa 13

roasted artichoke & farro "risotto" sundried tomatoes, roasted baby carrots, parmigiano-reggiano, balsamic reduction 18 [v]

coolrefreshments

housemade spritzer 4

lemonade 3

arnold palmer 3

iced tea 3

coke, diet coke, sprite, ginger ale 3

bundaberg peach or blood orange 5

fever tree ginger beer 4.5



when dining in the Menlo Grill Bistro & Bar, we offer complimentary corkage service for up to 2 bottles of wine per table

bread service available upon request

join us

forsundaydinner

house-smoked prime rib

served exclusively on sunday evening

10oz 20 | 14oz 25

jus & horseradish cream, mashed potatoes, pan-roasted vegetables

Fortuesday&thursdaydinner

crispy fried chicken

served exclusively on tuesday & thursday evening 22

mashed potatoes, market vegetables,

*accommodations can be made for most dietary restrictions and preferences
[v] suitable for vegetarians | [g] gluten free preparation*

executive chef saul romero

Mid-day fare

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chicken gravy

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executive chef saul romero