

APPETIZERS

- Roasted Red Pepper Hummus, crispy flatbread 9.5
5 Cheese Macaroni & Cheese 9.5 with applewood smoked bacon 11.5
Sweet Corn Tamale Cakes, tomatillo & corn salsa, cotija, pepper jack, sour cream 12
Soy-ginger Chicken Lettuce Wraps, water chestnut, celery, carrot, green onion 13
Short Rib Sticky Fries, soy-ginger glaze, green onion 12
Boneless Crispy Chicken, sweet & spicy glaze 12
Deviled eggs, sweet relish & capers 8

SALADS

- Santa Fe chicken, corn, black bean, bell pepper, tortilla, cotija 17.5
Drunken Chicken, dates, bacon, candied pecan, cornbread croutons, goat cheese 17.5
Blackened Salmon, toasted almonds, sundried cranberry, hard-boiled egg, red onion 18.5
Thai Chicken, napa cabbage, edamame, peanuts, bell pepper, carrots, wontons 17.5

SANDWICHES

- Crispy Chicken Club, bacon, swiss, lettuce, tomato, tarragon mayo, french roll 17.5
Christopher's Spicy Grilled Chicken, buffalo sauce, lettuce, tomato, bleu cheese, french roll 16.5
Half-pound Prime Chuck Burger, all the fixin's, cheese, mayo, oil top bun * 17.5
Black Bean Burger, pepper jack, chipotle mayo, all the fixin's, whole wheat bun 15.5
Impossible Burger, all the fixin's, choice of cheese, whole wheat bun 17.5
Carolina-style Pulled Pork, pineapple coleslaw, king's hawaiian roll 16
Shrimp Po' Boy, cabbage slaw, tomato, spicy mayo 19.5
Salmon BLT, tarragon mayo, french roll * 19.5

add avocado or bacon 3

Prime-rib French Dip*

shaved prime rib, swiss, crispy onions & horseradish mayo 22

The best french dip in Sacramento- period!

ENTREES

- Braised Beef Short Rib, mashed potato, seasonal vegetable 23
Mary's Chicken Marsala, mashed potato, seasonal vegetable 21
Grilled Salmon, honey mustard glaze, mashed potato, seasonal vegetable* 23.5
Blue Cheese Crusted Filet Mignon, crispy brussels sprouts, mashed potato 29
Shrimp Pasta, spinach, cherry tomato, pine nuts, garlic butter 22
Cajun Gumbo, spicy andouille sausage, chicken, shrimp, rice 23

Split-plate charge \$2

Parties of 6 or more and split checks subject to 20% gratuity

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

**Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

HOUSE COCKTAILS

House Margarita 11 Blackberry Margarita 12

Blanco tequila, fresh lime juice, agave nectar (blackberry liqueur added)

Raspberry Ice Pick 10

Smirnoff raspberry vodka, Seagram's sweet tea, raspberry liqueur, sweetened lemon juice

Dutch Mule 12

Ketel One vodka, ginger beer, fresh lime juice

Cucumber Spritz 12

Ketel One Cucumber Mint, muddled cucumber, agave nectar, champagne

After Hours Old Fashion 14

Bulleit Bourbon, gum syrup, orange bitters, angostura bitters

Dickel Mule 12

Dickel Sour Mash Whiskey, fresh lime juice, ginger beer

DRAFT BEER

Rotating selection from local breweries

BOTLES

Bud Light, Corona, Michelob Ultra

BUBBLES, ROSÉ, AND WHITES	Glass	Bottle
CHANDON <i>BRUT</i> , YOUNTVILLE- 187ml	12	--
CHANDON <i>SPARKLING ROSÉ</i> , YOUNTVILLE - 187 ml	12	--
STONELEIGH <i>SAUVIGNON BLANC</i> , MARLBOROUGH, 2020	11	40
KING ESTATE <i>PINOT GRIS</i> , WILLAMETTE VALLEY, 2018	14	49
FERRARI-CARANO <i>CHARDONNAY</i> , SONOMA COUNTY, 2018.	13	47
ROMBAUER <i>CHARDONNAY</i> , CARNEROS, 2020	20	75
REDS		
BOEN <i>PINOT NOIR</i> , TRI COAST, 2019	11	39
BELLE GLOS <i>PINOT NOIR</i> , SANTA BARBARA, 2020	--	75
BOJORN <i>BARBERA</i> , AMADOR COUNTY, 2017	11	40
SOBON COUGAR HILL <i>ZINFANDEL</i> , AMADOR COUNTY, 2019	12	42
PARK AVENUE <i>CABERNET</i> , SONOMA COUNTY, 2019	12	42
NAPA CELLARS <i>CABERNET</i> , NAPA VALLEY, 2018	15	55
PRISONER <i>CABERNET</i> , NAPA, 2018 - ½ bottle	--	34