STARTERS

DATE BRUSCHETTA | $14 (V)
Date Jam, Goat Cheese, Candied Pecans
Micro Greens

CRISPY CAULIFLOWER | $14 (V)
Spiced Honey, Candied Jalapeños
Candied Pecans, Radish

CHICKEN WINGS | $14
Choice of Sauce: House Dry Rub, Buffallo, BBQ

CALAMARI FRITTO | $16
Green Harissa, Smoked Paprika Aioli
Grilled Lemon

YUCATAN SHRIMP COCKTAIL | $18
Heirloom Tomatoes, Avocado, Radish, Cilantro
Bloody Mary Broth, Crispy Tortilla Chips

POKE NACHO | $19
Marinated Ahi, Avocado, Sweet Soy, Ginger Aioli
Fresno Chile, Furikake, Crispy Won Tons

CHARCUTERIE BOARD | $24
Chefs Choice of: Four Cheese, Three Meats
Accoutrements

SOUPS & SALAD

SOUP OF THE DAY | $6/8
Onion, Cheddar, Sour Cream, Crackers

CAESAR SALAD | $14
Romaine, Ciabatta Croutons, Parmesan Cheese
House-Made Caesar Dressing

SPRING SALAD | $16 (V)
Mixed Greens, Strawberries, Sumac Pistachios
Goat Cheese, Spiced Honey, Champagne Vinaigrette

COBB SALAD | $18
Chicken, Avocado, Egg, Bacon, Tomato
Blue Cheese Crumbles, Romaine
House-Made Ranch Dressing

ASIAN NOODLE SALAD | $21
Seared Ahi, Marinated Noodles, Cabbage, Carrots
Cilantro, Onion, Cucumber, Edamame, Peanuts
House-Made Ginger Vinaigrette

CHICKEN $6 | SALMON $12 | SHRIMP $14 | SKIRT STEAK $18

HANDHELDS

AVOCADO TOAST | $15 (V)
Multigrain Bread, Avocado, Tomato
Basil Pesto Aioli, Radish, Micro Greens

BRICK CHICKEN MELT | $16
Gruyere Cheese, Caramelized Onions
Sun Dried Tomato Aioli, Arugula, Focaccia

TUSCAN CLUB | $18
Ham, Salami, Bacon, Provolone, Arugula
Artichoke, Mushroom, Pepperoncini Aioli

COTO CHEESE BURGER | $18
White Cheddar, Bacon Jam, Lettuce, Tomato
Smoky Russian Dressing, Brioche Bun

PASTRAMI MELT | $19
Havarti, Coleslaw, Dijon, Pretzel Roll

ALAMBRE TACOS | $21
Skirt Steak, Bacon, Onions, Poblano Creme
Queso Fresco, Roasted Salsa, Corn Tortilla

MAINS

RATATOUILLE CANNELLONI | $20
Whipped Ricotta, Ratatouille
Roasted Bell Pepper Marinara, Micro Basil

WILD MUSHROOM FLATBREAD | $22
Basil Pesto, Gruyere, Pine Nuts, Truffle Oil
Arugula, Black Truffles

STEAK POMME FRITES | $28
Boz Skirt Steak, Rustic Fries, Chimichurri

PENNE JAMBALAYA | $28
Tiger Shrimp, Smoked Bacon, Penne Pasta
Blistered Tomatoes, Old Bay Buerre Blanc

MISO HONEY GLAZED SALMON | $36
Pad Thai Brussels Sprouts, Peanuts
Bean Sprouts, Fresh Herbs

THE BEET

BABY KALE SALAD | $16 (V)
Baby Kale, Dates, Cranberries, Blueberries, Quinoa
Hemp Seed, Almonds, Apple, Balsamic Vinaigrette

SMOKED MUSHROOM SANDWICH | $16 (V)
BBQ Sauce Glazed Mushrooms, Vinegar Slaw
Pickles, Pickled Red Onion, Ciabatta Bun

AL PASTOR TACOS | $16 (V)
Plant Fare Soy Protein, Achiote, Pineapple Salsa
Cilantro, Roasted Salsa, Lime, Tortillas

SIDES

SHOESTRING FRIES | STEAK FRIES
SWEET POTATO FRIES | ONION RINGS
BROCCOLI SALAD | FRUIT CUP
$6

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All bread and beverage purchases are subject to an automatic 20% Service Charge, portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or any member of your party has food allergies or special dietary requirements. Coto de Caza Club, Inc. Licensed pursuant to 49C-019-11.
SPARKLING
Poema, ‘Brut’, Cava, ESP  $8
Beau Joie, ‘Brut’, Champagne, FR  $25
Beau Joie, ‘Rose’, Champagne, FR  $25

ROSE
Chateau de Berne, Provence, FR  $8

CHARDONNAY
Mer Soleil, Central Coast, CA  $14
Tre Terre, Russian River Valley, CA  $15
Rombauer, Napa Valley, CA  $22
Jordan, Sonoma, CA  $30

SAUVIGNON BLANC
Craggy Range, Marlborough, NZ  $13
Cakebread, Napa Valley, CA  $20

OTHER WHITES
Conundrum, White Blend, CA  $12
Kung Fu Girl, Riesling, Washington  $12
King Estate, Pinot Gris, Oregon  $16

PINOT NOIR
Ferrari-Carano, Sonoma Valley, CA  $13
Resonance, Willamette Valley, OR  $20

CABERNET SAUVIGNON
Wines of Substance, Washington  $12
Daou, Paso Robles, CA  $14
Justin, Paso Robles, CA  $16
Austin Hope, Paso Robles, CA  $24
Jordan, Sonoma, CA  $60

MERLOT
Velvet Devil Merlot, Washington  $13

OTHER REDS
Conundrum, Red Blend, CA  $10
Ruca 22 Malbec, Mendoza, AR  $12
Seghesio ‘Old Vine’ Zinfandel, CA  $15
Harvey & Harriet, Paso Robles, CA  $24
Prisoner Red Blend, Napa Valley, CA  $28

BY PAR, THE BEST DRINK | $13
Woodford Reserve Bourbon, Bitterman’s Tepache
Simple Syrup, Orange Bitters

TEE TIME | $13
Tito’s Vodka, Iced Tea, Peach Syrup

TRANSFUSION | $13
Tito’s Vodka, Grape Juice
Fresh Lime Juice, Sierra Mist

TROPICAL SWEET SMOKE | $13
Jose Cuervo Trad Blanca, Cointreau
Fresh Lime Juice, Chipotle Pineapple Syrup

COCONUT GROVE | $13
1800 Coconut Tequila, Honey Water
Fresh Lemon Juice, Peach Green Tea

LAVENDER DREAMS | $13
Tito’s Vodka, Lavender Syrup
Poema Cava, Fresh Lemon Juice

GREEN GODDESS | $13
Hendrick’s Lunar Gin, Carpano Blanco
Fresh Lime Juice, Arugula, Simple Syrup

BUMBU BABALU | $13
Bumbu Rum, Fresh Lime Juice
Maple Syrup, Ginger Beer

PARADISE CITY | $13
Bacardi Silver Rum, Chilona Passion Fruit Liqueur
Hibiscus Syrup, Fresh Lime Juice, Fresh Mint

KENTUCKY THAI UP | $13
Buffalo Trace Bourbon, Gillard Uchi-Li Syrup
Clifford Ginger Syrup, Orgeat, Orange Bitters

BREWS
bottle - domestic  $7
bottle - craft or import  $8
bottle - non-alcoholic (heineken zero)  $5
draft - domestic (22oz)  $8
draft - craft or import (22oz)  $9

NON-ALCOHOLIC
pepsi, diet pepsi, sierra mist, lemonade gingerale, root beer, ice tea  $2
coffee, decaf, assorted tea  $3
press pot coffee  $10
hawaiian volcanic water (777ml bottle) still or sparkling  $7

*Consulting menu or uncorked wines, pensions, cocktails, drinks or wine may increase your risk of foodborne illness. All food and beverage prices are subject to service charge. 26% Service Charge, a portion of which may be donated by the Club to various healthy beverage service companies. The Service Charge is not tax or gratuity. Please alert your server if you or anyone in your party has food allergies or special dietary requirements. ©2021 CBM, Inc. All rights reserved. 2021 NEW ENG.