

STARTERS

Spinach Artichoke Dip \$13
Classic creamy dip served with tortilla chips.

Shrimp Cocktail Martini \$10
Five jumbo poached shrimp, cocktail sauce, and lemon (Add a shot of vodka \$2)

Cantina Nachos \$11
Hatch chile queso, pepper Jack cheese, pico de gallo, pinto beans, jalapeño, guacamole, and sour cream (Add chicken \$5, or carne asada steak \$7)

Chicken Basket \$14
Fried chicken tenders served with maple hot sauce, ranch dressing, French fries

Quesadilla \$11
Cheddar cheese, pepper Jack cheese, black bean-corn mix served with salsa and sour cream (Add chicken \$5, shrimp \$7, or carne asada steak \$7)

Jumbo Wings \$11/\$18
5 or 10 wings tossed in Buffalo, BBQ, Parmesan, or maple hot sauce; served with ranch or blue cheese dressing and carrots/celery

Bacon Jam Beef Sliders \$13
Three sliders topped with bacon jam, pickle, and American cheese

SOUPS & SALAD

Soup of the Day or House-Made Chili \$6/\$8

Garden Salad \$9
Mixed greens, tomato, cucumber, onion, carrot, croutons, and choice of dressing (V) add chicken \$5, salmon \$7

Traditional Caesar \$11
Romaine lettuce, croutons, shaved Parmesan tossed in a creamy Caesar dressing add chicken \$5, salmon \$7

Asian Chicken Salad \$16
Greens, chicken, green onion, cucumber, carrot, red bell pepper, mandarin oranges, wontons, and sesame seeds tossed in ginger sesame dressing

Taco Bowl Salad \$16
Iceberg lettuce, pinto beans, cheddar cheese tossed in a lime vinaigrette, pico de gallo, sour cream, and guacamole. Choice of (chicken, shrimp or carne asada)

Mixed Berry Salad \$13
Mixed greens, strawberry, blueberry, red onion, candied pecans, feta cheese; citrus vinaigrette; add chicken \$5, salmon \$7

Cobb Salad \$16
Romaine lettuce, tomato, black olives, cucumber, avocado, bacon, egg, blue cheese crumbles with choice of dressing. Add chicken \$5 or Shrimp \$7

Cup & Half Sandwich \$12
Build your own sandwich

- Rye, wheat, sourdough, gluten-free
- Swiss, cheddar, American, provolone
- Ham, turkey, tuna

Lettuce, tomato, onion; served with a cup of soup or chili (Whole sandwich \$15)

BURGERS & FAVORITES

All burgers and sandwiches include your choice of side: fries, sweet potato fries, coleslaw. Upgrade to onion rings \$1, fruit \$3, side salad \$3, cup of soup \$3

Nest Burger \$16
Beef patty, lettuce, tomato, onion, pickle. Choice of cheddar, Swiss, American, or provolone cheese (turkey, chicken or Impossible Burger available)

Turkey Avocado BLT \$14
Roasted turkey, bacon, lettuce, tomato, Swiss cheese, and avocado spread on toasted sourdough

Monterey Wrap \$14
Grilled chicken, bacon, lettuce, tomato, pepper Jack cheese, and ranch dressing in a flour tortilla

Chicken Bacon Ranch Sandwich \$16
Grilled chicken breast, ranch seasoning, bacon, tomato, lettuce, ranch dressing on a brioche bun.

Reuben \$15
Corned beef, sauerkraut, Thousand Island dressing, and Swiss cheese on grilled rye bread

Tuna Melt \$14
Tuna salad, tomato, cheddar cheese on grilled sourdough

Philly Cheesesteak \$16
Seasoned, shaved top sirloin, caramelized onions, mushrooms, peppers and melted American cheese on an 8-inch hoagie roll

Shrimp or Carne Asada Tacos \$15
Two tacos with pico slaw, pepper Jack cheese, and chipotle ranch sauce; served with tortilla chips and house-made salsa (Choice of flour or corn tortilla)

FLATBREAD

Flatbread of the Week
Ask server for details

Margherita \$15
Marinara, mozzarella, heirloom grape tomatoes, basil, balsamic reduction

Pepperoni \$15
Marinara, mozzarella, pepperoni, garlic, basil

Meat \$17
Marinara, mozzarella, pepperoni, bacon, ham, garlic, basil

COMFORT FOOD

Liver and Onions \$18
Sautéed beef liver, grilled onions, beef gravy, roasted potatoes, chefs vegetables

Shrimp and Grits \$17
Bob's Red Mill Grits, andouille sausage, shrimp, holy trinity and pan gravy

Mac - N - Cheese \$15
A blend of smoked Gouda and cheddar with tender macaroni noodles (topped with chicken \$5 shrimp \$7)

Hearty Beef Stew \$18
Braised chuck roast, potatoes, carrots and onions, in a rich beef broth

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

WHITE WINES

G/B

House White Wines

Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato and White Zinfandel

\$8/\$23

Rodney Strong Sauvignon Blanc

Sonoma, California - This wine sports delicious flavors of white peach, citrus, lemon grass, and slightly herbaceous qualities

\$10/\$32

Josh Cellars Rosé

California - Aromas of fresh strawberries and white peaches. The wine is dry and bursts with citrus.

\$8/\$24

Chateau Ste. Michelle Riesling

Washington - Provides a range of tropical flavors, with hints of pear, and lemon-lime notes.

\$8/\$24

Benziger Chardonnay

Sonoma, California - Flavors of lemon, apple, pear and apricot pop on the palate, before subtle, creamy butter and meringue notes and a luscious, refreshing finish.

\$9/\$25

La Fiera Pinot Grigio

Veneto, Italy - Notes of ripe peach and apple flavors. The palate is dry, soft and well-balanced with a lingering acidity.

\$9/\$25

Kim Crawford Sauvignon Blanc

Marlborough, New Zealand - Notes of grapefruit, passion fruit, and pineapple, and a crisp and zesty palate.

\$11/\$36

La Crema Chardonnay

Sonoma, California - Flavors of apple, lemon, spice, and oak.

\$12/\$36

Kendall-Jackson Chardonnay

California - Integrated flavors such as pineapple, mango, papaya with citrus notes. Intertwined with aromas of vanilla, toasted oak and butter rounds.

\$10/\$31

MINI TINI COCKTAILS \$6

The Classic

Tito's Vodka, dry vermouth, green olive garnish

Espresso

Sobieski Vanilla Vodka, Mr Black Coffee Liqueur, espresso foam

Bee's Knees

Beefeater Gin, honey syrup, lemon juice, lemon twist

Spicy Mary

Tito's Vodka, house bloody mary mix, worcestershire sauce, black Pepper, green olive garnish

Kamikaze

Tito's Vodka, Grand Marnier, Lime Juice, Lime Wedge

RED WINES

G/B

House Red Wine

Merlot, Cabernet and Pinot Noir

\$8/\$23

Seven Deadly Zins Zinfandel

Lodi, California - Heaps of dark berry fruit, followed by aromas of leather and oak. Showing flavors of dark fruits, vanilla, toffee, through a lingering spice-touched finish

\$10/\$31

Chamisal Pinot Noir

San Luis Obispo County, California - Light ruby in color, with vibrant notes of cherry, raspberry, and cinnamon.

\$13/\$38

Kendall- Jackson Cabernet

California - Flavors of black cherry, blackberry, cedar and mocha

\$15/\$45

Daou Cabernet Sauvignon

Paso Robles - Palate combines rich blackberry, espresso bean, cocoa and currant

\$15/\$45

Joel Gott Palisades Red Blend

California - Aromas of brambleberries, cherries and plum with notes of cola and graham cracker crust.

\$27

Browne Pinot Noir Heritage

Willamette Valley, Oregon - A compelling aromatic combination of blackberries, black tea and violets to go along with loam and worn saddle leather.

\$33

Serial Cabernet Sauvignon

California - Aromas and flavors of blackberry, cassis, black cherry, graphite, toasty oak, vanilla and spice

\$48

Benziger Merlot

Sonoma, California - This wine has flavors of red cherry, plum, blueberry, pepper and toast.

\$24

BUBBLY

Prosecco

\$8

Veneto, Italy - Light bodied, vibrant and fresh. Aromatic flavors of apple, honeysuckle, peach, melon and pear

BEER

Bottles

Shock Top	\$6	Heineken Zero	\$6
Bud Light	\$5	IPA	\$6
Budweiser	\$5	Michelob Ultra	\$5
Coors Light	\$5	Modelo	\$6
Heineken	\$6	Stella	\$6

Draft

Bud Light	\$5
Michelob Ultra	\$5
805	\$6
Amber Bock	\$6
Church Music IPA	\$7
Cali Squeeze	\$6