



STARTERS

Spinach Artichoke Dip Classic creamy dip served with tortilla chips.	\$13
Shrimp Cocktail Martini Five jumbo poached shrimp, cocktail sauce, and lemon (Add a shot of vodka \$2)	\$10
Cantina Nachos Hatch chile queso, pepper Jack cheese, pico de gallo, pinto beans, jalapeño, guacamole, and sour cream (Add chicken \$5, or carne asada steak \$7)	\$11
Chicken Basket Fried chicken tenders served with maple hot sauce, ranch dressing, French fries	\$14
Quesadilla 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)	\$11
Jumbo Wings 5 or 10 wings tossed in Buffalo, BBQ, Parmesan, or maple hot sauce; served with ranch or blue cheese dressing and carrots/celery	\$11/\$18
Bacon Jam Beef Sliders Three sliders topped with bacon jam, pickle, and American cheese	\$13

SOUPS & SALAD

Soup of the Day or House-Made Chili	\$6/\$8
Garden Salad Mixed greens, tomato, cucumber, onion, carrot, croutons, and choice of dressing (V) add chicken \$5, salmon \$7	\$9
Traditional Caesar Romaine lettuce, croutons, shaved Parmesan tossed in a creamy Caesar dressing add chicken \$5, salmon \$7	\$11
Asian Chicken Salad Napa cabbage, chicken, green onion, cucumber, carrot, red bell pepper, mandarin oranges, wontons, and sesame seeds tossed in ginger sesame dressing	\$16
Taco Bowl Salad 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)	\$16
Mixed Berry Salad Mixed greens, strawberry, blueberry, red onion, candied pecans, feta cheese; citrus vinaigrette; add chicken \$5, salmon \$7	\$13
Cobb Salad Romaine lettuce, tomato, black olives, cucumber, avocado, bacon, egg, blue cheese crumbles with choice of dressing. Add chicken \$5 or Shrimp \$7	\$16
Cup & Half Sandwich Build your own sandwich <ul style="list-style-type: none">Rye, wheat, sourdough, gluten-freeSwiss, cheddar, American, provoloneHam, turkey, tuna Lettuce, tomato, onion; served with a cup of soup or chili (Whole sandwich \$15)	\$12

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 Beef patty, lettuce, tomato, onion, pickle. Choice of cheddar, Swiss, American, or provolone cheese (Grilled chicken or Impossible Burger available)	\$16
Turkey Avocado BLT Roasted turkey, bacon, lettuce, tomato, Swiss cheese, and avocado spread on toasted sourdough	\$14
Monterey Wrap Grilled chicken, bacon, lettuce, tomato, pepper Jack cheese, and ranch dressing in a flour tortilla	\$14
Chicken Bacon Ranch Sandwich Grilled chicken breast, ranch seasoning, bacon, tomato, lettuce, ranch dressing on a brioche bun.	\$16
Reuben Corned beef, sauerkraut, Thousand Island dressing, and Swiss cheese on grilled rye bread	\$15
Tuna Melt Tuna salad, tomato, cheddar cheese on grilled sourdough	\$13
Philly Cheesesteak Seasoned, shaved top sirloin, caramelized onions, mushrooms, peppers and melted American cheese on an 8-inch hoagie roll	\$16
Shrimp or Carne Asada Tacos 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)	\$15
FLATBREAD	
Flatbread of the Week Ask server for details	
Margherita Marinara, mozzarella, heirloom grape tomatoes, basil, balsamic reduction	\$15
Pepperoni Marinara, mozzarella, pepperoni, garlic, basil	\$15
Meat Marinara, mozzarella, pepperoni, bacon, ham, garlic, basil	\$17
COMFORT FOOD	
Liver and Onions Sautéed beef liver, grilled onions, beef gravy, mashed potatoes, chefs vegetables	\$16
Shrimp and Grits Bob’s Red Mill Grits, andouille sausage, shrimp, holy trinity and pan gravy	\$17
Mac - N - Cheese A blend of smoked Gouda and cheddar with tender macaroni noodles (topped with chicken \$5 shrimp \$7)	\$14
Hearty Beef Stew Braised chuck roast, potatoes, carrots and onions, in a rich beef broth	\$16

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

WHITE WINES

House White Wines	G/ B
Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato and White Zinfandel	\$7/\$22
Rodney Strong Sauvignon Blanc	\$10/\$32
Sonoma, California - This wine sports delicious flavors of white peach, citrus, lemon grass, and slightly herbaceous qualities	
Josh Cellars Rosé	\$8/\$24
California - Aromas of fresh strawberries and white peaches. The wine is dry and bursts with citrus.	
Chateau Ste. Michelle Riesling	\$7/\$24
Washington - Provides a range of tropical flavors, with hints of pear, and lemon-lime notes.	
Benziger Chardonnay	\$8/\$24
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.	
La Fiera Pinot Grigio	\$8/\$24
Veneto, Italy - Notes of ripe peach and apple flavors. The palate is dry, soft and well-balanced with a lingering acidity.	
Kim Crawford Sauvignon Blanc	\$11/\$36
Marlborough, New Zealand - Notes of grapefruit, passion fruit, and pineapple, and a crisp and zesty palate.	
La Crema Chardonnay	\$12/\$36
Sonoma, California - Flavors of apple, lemon, spice, and oak.	
Kendall-Jackson Chardonnay	\$9/\$30
California - Integrated flavors such as pineapple, mango, papaya with citrus notes. Intertwined with aromas of vanilla, toasted oak and butter rounds.	
Lincourt Chardonnay Steel 21	\$8/\$24
Sta. Rita Hills, California - Aromatics of fresh. lemon, lime flower with hints of fresh guava juice.	

RED WINES

House Red Wine	G/ B
Merlot, Cabernet and Pinot Noir	\$7/\$22
Seven Deadly Zins Zinfandel	\$9/\$30
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	
Chamisal Pinot Noir	\$13/\$38
San Luis Obispo County, California - Light ruby in color, with vibrant notes of cherry, raspberry, and cinnamon.	
Kendall- Jackson Cabernet	\$15/\$45
California - Flavors of black cherry, blackberry, cedar and mocha	
Daou Cabernet Sauvignon	\$15/\$45
Paso Robles - Palate combines rich blackberry, espresso bean, cocoa and currant	
Joel Gott Palisades Red Blend	\$27
California - Aromas of brambleberries, cherries and plum with notes of cola and graham cracker crust.	
Browne Pinot Noir Heritage	\$33
Willamette Valley, Oregon - A compelling aromatic combination of blackberries, black tea and violets to go along with loam and worn saddle leather.	
Serial Cabernet Sauvignon	\$48
California - Aromas and flavors of blackberry, cassis, black cherry, graphite, toasty oak, vanilla and spice	
Benziger Merlot	\$24
Sonoma, California - This wine has flavors of red cherry, plum, blueberry, pepper and toast.	

BUBBLY

Prosecco	\$7
Veneto, Italy - Light bodied, vibrant and fresh. Aromatic flavors of apple, honeysuckle, peach, melon and pear	

BEER

Bottles			
Shock Top	\$5	Heineken Zero	\$5
Bud Light	\$4	IPA	\$5
Budweiser	\$4	Michelob Ultra	\$4
Coors Light	\$4	Modelo	\$5
Heineken	\$5	Stella	\$5
Draft			
Bud Light	\$4		
Michelob Ultra	\$4		
805	\$5		
Amber Bock	\$5		
Church Music IPA	\$6		
Cali Squeeze	\$5		

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

DESSERTS

Ice Cream	
Chocolate, vanilla or strawberry	
1 scoop \$3.00 – add waffle cone cup \$1.50	
Dutch Apple Pie Crumble	\$9
Salted caramel sauce	
Pumpkin Spice Pudding	\$7
Vanilla wafers, caramel sauce	
Double Chocolate Cake	\$9
Raspberry Sauce, Vanilla Whipped Cream	
Chocolate Orange Bread Pudding	\$7
With a Grand Marnier sauce	