



BREAKFAST . DINNER . BAKERY

LUNCH . BRUNCH . CATERING

DINNER

HOUSE COCKTAILS

ALL 11 EACH

**SUMMER CHERRY
OLD FASHIONED**

WHISKEY, CITRUS, BITTERS

WATERMELON MINT MULE

VODKA, CITRUS, GINGER

MARGARITA

TEQUILA, CITRUS, COINTREAU

BRAMBLE

GIN, BLACKBERRY LIQUOR
CITRUS, SUGAR

STARTERS

BUFFALO CHICKEN EGG ROLLS

RANCH DIPPING SAUCE 11

HUMMUS AND PITAS

HERB OIL, CHERRY TOMATO 7

SPINACH AND ARTICHOKE DIP

PARMESAN, TORTILLA CHIPS 11

COOKIE'S SHRIMP+PORK BELLY DUMPLINGS

HONEY SOY, SESAME 11

FLATBREADS

BRAISED PORK

CARAMELIZED ONION, BBQ, SHARP CHEDDAR, BUTTERMILK RANCH 10

VEGETARIAN

CREAMY SPINACH AND ARTICHOKE, MUSHROOM, BLISTERED TOMATO, FRESH PARMESAN CHEESE 10

MARGHERITA

SAN MARZANO TOMATO, BASIL, FRESH MOZZARELLA CHEESE 10

MAINS

AFTER 5

SHRIMP BUCATINI

SAN MARZANO TOMATO, CRISPY BACON, LEMON BUTTER, ZUCCHINI 17

BEEMAN RANCH AKAUSHI CHICKEN FRIED STEAK

MASHED POTATOES, JALAPEÑO CREAM GRAVY, JALAPEÑO JAM 17

HOUSE MEATLOAF

AKAUSHI BEEF AND PORK GRIND, GREEN CHILE MAC + CHEESE, HOUSE BBQ 17

BEEMAN RANCH AKAUSHI FLAT IRON STEAK FRITES

SALT AND PEPPER FRENCH FRIES WITH HOUSE STEAK SAUCE 24

BUTTERMILK PANFRIED CHICKEN BREAST

CREAM GRAVY, MASHED POTATOES 16

BABY BELLA ENCHILADAS

CARAMELIZED ONION, JALAPEÑO CREAM, SRIRACHA, PICO DE GALLO
SERVED WITH BLACK BEANS AND DRESSED GREENS 14

SIDES

ALL 5 EACH

GARDEN SALAD . CAESAR SALAD . TUNA SALAD . ROASTED ASPARAGUS
SALT AND PEPPER FRENCH FRIES . GRISTMILL STONE GROUND SHARP CHEDDAR GRITS
GREEN CHILE MAC AND CHEESE . SWEET POTATO FRIES WITH CHIPOTLE AIOLI
BBQ SPICED POTATO CHIPS . MASHED POTATOES

2020 EDITION IV

EST. 1994



BREAKFAST . DINNER . BAKERY

LUNCH . BRUNCH . CATERING

DINNER

SALADS

ROTISSERIE CHICKEN & GRILLED AVOCADO
CHERRY TOMATO, LEMON SHALLOT VINAIGRETTE 13.5

GREEK CHICKEN
FIELD GREENS, CUCUMBER, TOMATO, ARTICHOKE HEARTS, KALAMATA OLIVES
RED ONION, FETA, TOASTED PITA, CREAMY CUCUMBER DRESSING 14

TRADITIONAL CAESAR
ROMAINE, CROUTONS, CHERRY TOMATO, SHAVED PARMESAN 12
ADD GRILLED CHICKEN 3

SAN FRANCISCO COBB
FIELD GREENS, BACON, GRILLED CHICKEN, HARD BOILED EGG
TOMATO, AVOCADO, BLEU CHEESE DRESSING 14.5

ARTICHOKE CAPRESE SALAD
GREENS, FRESH MOZZARELLA, CHERRY TOMATOES
HERB CROUTONS, BALASAMIC PARMESAN DRESSING 13 ADD CHICKEN +3

SANDWICHES

CHOICE OF SIDE, SUB GF BUN +1

BW CUBANO
BRAISED PORK, HAM, SWISS, GRAINY MUSTARD, MAYO, PICKLES, HOT SAUCE
ON PRESSED CIABATTA 14

RASPBERRY CHIPOTLE CHICKEN
BACON, JACK CHEESE, MAYO ON CIABATTA BUN 13.5

CALIFORNIA TORTILLA ROLLUP
GRILLED CHICKEN, BACON, AVOCADO, RANCH, JACK, LETTUCE, TOMATO 13

UPTOWN TUNA MELT
ALBACORE TUNA SALAD, TOMATO, JACK AND CHEDDAR ON NINE GRAIN BREAD 14

GRILLED VEGETABLE MELT
PORTABELLA MUSHROOM, SWEET RED PEPPER, ZUCCHINI
RED ONION, PESTO, MAYO, MOZZARELLA ON GRILLED CIABATTA 12

BURGERS

BEEMAN RANCH AKAUSHI
WITH CHOICE OF FRENCH FRIES OR HOMEMADE BBQ SPICED POTATO CHIPS
SUB SWEET POTATO FRIES OR FRESH FRUIT ADD 1 SUB GF BUN ADD 1
ADD SUNNY SIDE UP EGG, REGULAR OR JALAPEÑO BACON, CARAMELIZED ONION OR
SAUTEED MUSHROOMS 1 EACH

GREEN CHILE JALAPEÑO BACON BURGER*
PEPPER JACK CHEESE, LETTUCE, TOMATO, MAYO 14

THE ROYALE*
CARAMELIZED ONION, SMOKED GOUDA, SPECIAL SAUCE, LETTUCE, TOMATO 14

AKAUSHI BEEF PATTY MELT*
CARAMELIZED ONION, SWISS, SRIRACHA MAYO
AND PORTABELLA MUSHROOMS ON GRILLED SOURDOUGH 14

BREAKFAST FOR DINNER

BEEMAN RANCH AKAUSHI FLAT IRON STEAK AND EGGS
8 OUNCES WITH BRUNCH POTATOES AND TOAST OR BUTTERMILK BISCUIT 22

FRIED CHICKEN AND WAFFLES
JALAPEÑO BACON CHEDDAR WAFFLES, CRISPY CHICKEN
CREAM GRAVY, HOT SAUCE, MAPLE SYRUP 19

CROQUE MADAME
GRILLED SOURDOUGH BREAD WITH HAM, SWISS, JALAPEÑO CREAM GRAVY
SUNNY SIDE UP EGG 17

THE FINE PRINT – THERE IS A RISK ASSOCIATED WITH RAW SHELLFISH & UNDERCOOKED PROTEINS. OUR KITCHEN USES NUTS, DAIRY, EGGS AND GLUTEN PRODUCTS. PLEASE MAKE YOUR SERVER AWARE OF ANY AND ALL FOOD ALLERGIES AT THE TABLE. NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES.

2020 EDITION IV

EST. 1994