



THE PUB

ZACK BRUELL

APPETIZERS		ENTRÉES	
Gazpacho	4/6	Chicken Pommes Frites <i>watercress and tarragon butter</i>	16
Soup of the Day	4/6	Crab Cake <i>bacon and corn relish, grilled asparagus, broccolini and pesto</i>	18
Calamari Fritti <i>fried calamari with lemon and marinara sauce</i>	9	Salmon <i>seared with fennel root, smashed fingerlings and red pepper purée</i>	18
Mussels <i>garlic, white wine, tomato, butter and fennel with toast</i>	9	Linguine <i>shrimp "meatballs", broccolini and marinara</i>	15
Arancini Siciliana <i>risotto croquettes with short rib and marinara</i>	7	Cauliflower Steak <i>carrot ginger purée, green beans, red quinoa and basil pesto</i>	14
Chicken Quesadilla <i>chicken, peppers, onions, queso fresco and cilantro served with guacamole, sour cream and pico de gallo</i>	9	Chopped Salad <i>grilled chicken, red onions, tomatoes, carrots, olives, avocado and bacon with ranch dressing</i>	15
Tempura Green Beans <i>spicy aioli and hoisin soy sauce</i>	6	Southwest Salad <i>grilled chicken, corn, avocado, black beans, cheddar</i>	15
Homemade Hummus <i>pickled jalapeños, kalamata olives, red peppers and feta with grilled pita bread</i>	6	Grilled Vegetable Wrap <i>seasonal vegetables with hummus and feta</i>	10
Smoked Salmon <i>frisée, parmesan brioche with a lemon caper vinaigrette</i>	9	Three Egg Omelette <i>choice of peppers, onions, tomato, mushroom, spinach, bacon and American, swiss or cheddar</i>	9
SALADS		SANDWICHES	
Steakhouse Wedge <i>bacon, tomatoes, blue cheese, red onions, balsamic vinaigrette and creamy blue cheese dressing</i>	7	Chicken Salad Sandwich <i>lettuce, tomato and pickle on choice of bread</i>	10
Grilled Romaine <i>lemon purée, shaved parmesan, tomatoes and croutons</i>	7	Triple Decker Club <i>turkey, ham, bacon, lettuce, tomato and American cheese on choice of white, nine grain or rye bread</i>	10
Arugula <i>cucumbers, tomatoes, feta, fresh mint, oregano with lemon vinaigrette</i>	6	Grilled Chicken Sandwich <i>pickled red onion, lettuce, tomato and cheddar with chili aioli</i>	10
Mixed Green <i>carrots, tomatoes, cucumbers and radish</i>	6	Racquet Club Burger <i>aged provolone, caramelized onions served with a pickle</i>	11
		BLT <i>bacon, lettuce, tomato, pickle, avocado, chili aioli on choice of bread</i>	10
		Tuna Melt <i>served open faced with bacon, tomato and cheddar cheese on rye bread</i>	10
<p>**Please notify us of any food allergies. Not every ingredient is listed. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.</p>			

WINE LIST

SPARKLING

glass bottle

Ca Dialte Prosecco \$7 \$23
Acinum, "Extra Dry", Veneto, Italy

NV Sparkling Cremant Rose \$8 \$24
Comte de Laube, "Brut," Bordeaux, France

NV Cava Rose \$32
Llopart, Barcelona, Spain

2006 Champagne \$70
Collet "Brut Collection Privee," Ay, France

NV Champagne \$68
Ruinart, Blanc de Blanc, Reims, France

2013 Petillant Vouvray \$38
Domaine Huet, Brut, Loire, France

WHITE

glass bottle

Chardonnay \$7 \$23
Margarett's Vineyard, CA 2017

Chardonnay \$10 \$39
La Crema, Sonoma Coast, CA, 2017

Chardonnay \$12 \$36
Oberon by Michael Mondavi Family, "Los Carneros," Napa Valley, CA

Pinot Grigio \$6.5 \$22
Castellano, Italy 2018

Pinot Grigio \$9 \$34
Alto adige, Italy 2017

Sauvignon Blanc \$7 \$23
The Crossing, New Zealand 2018

Sauvignon Blanc \$12 \$36
Hall, Napa Valley, CA

Sancerre \$13 \$40
Langlois-Chateau, Loire, France

Rose \$7 \$23
La Vieille Ferme (The Rooster), France 2018

Chardonnay \$44
Venture Wines, Russian River Valley, CA

Chenin Blanc \$30
Graziano, Mendocino County, CA

Pinot Grigio \$40
Vigne di Zamo, "Ramato," Friuli, Italy

RED

glass bottle

Full Style Red Blend \$10 \$30
Airfield Estates, Yakima Valley, WA

Pinot Noir \$7 \$23
Line 39, CA 2016

Pinot Noir \$12 \$36
Banshee, Sonoma County, CA

Bordeaux Red Blend \$13 \$39
Chateau Gloria, Saint-Julien, France

Sangiovese \$10 \$30
La Gerla, "Poggio gli Angeli," Montalcino, Italy

Cabernet \$7 \$23
Glenbrook CA 2017

Cabernet \$16 \$48
Pedroncelli

Nebbiolo \$13 \$39
Paitin, Piedmont, Italy

Pinot Noir \$50
Big Table Farm, Willamette Valley, OR

Super Tuscan Blend \$60
Tenuta Le Colonne, Bolgheri Superiore, Italy

Proprietary Red \$65
Buoncristiani Family Winery, "O.P.C.," Napa Valley, CA

Pinot Noir \$75
Raen Winery, Sonoma Coast, CA

Beaujolais Cru \$64
Laurent Martray, "Combiaty," Brouilly, France

Saint Emilion Grand Cru \$67
Virginie de Valandraud, Bordeaux, France

Zinfandel \$46
Frog's Leap Winery, Rutherford, Napa Valley, CA

Tempranillo \$58
Tinto Pesquera, "Reserva," Ribera del Duero, Spain

Cabernet Sauvignon \$63
Inglenook, "Estate Grown," Rutherford, Napa Valley, CA

Chateauneuf du Pape \$90
Vieux Telegraphe, Rhone, France