

HARBOR BAR + BISTRO

SMALL PLATES

- GRILLED SHRIMP TACOS** _____ 12.75
fresh pico de gallo • cabbage • cilantro-lime crema • flour tortillas
- TUSCAN CHICKEN FLATBREAD** _____ 14.75
pesto • roasted red peppers • caramelized onions • fresh mozzarella • balsamic reduction • alfredo • naan
- FRENCH DIP SLIDERS** _____ 16.50
sliced sirloin • caramelized onions • horseradish aioli • bourbon demi-glace • Kings Hawaiian Rolls®
- CLASSIC CHICKEN WINGS** _____ 12.75
choice of sauce: sriracha, roasted garlic parmesan or buffalo • blue cheese • veggies
- SPINACH & ROASTED ARTICHOKE DIP** _____ 12.75
blended cheeses • roasted garlic • toasted herb naan
- WHITE CHEDDAR MAC & CHEESE** _____ 9.50
aged cheddar • roasted garlic • panko
- CHICKEN QUESADILLA** _____ 11.75
blended cheese • green chili • fresh pico de gallo • salsa • cilantro-lime crema
sub steak +8.75 sub shrimp +7.75

MUST TRY

HANDHELDS

- CUBAN** 14.75
sliced mojo pork • ham • dill pickles
swiss cheese • mustard • pressed Cuban roll
- GRILLED CHICKEN BRUSCHETTA** 17.50
fresh mozzarella • tomato bruschetta
roasted garlic aioli • balsamic glaze
caesar greens • toasted brioche bun
- TURKEY CLUB** 16.50
avocado • lettuce • tomato • bacon
cheddar cheese • mayo
- GRILLED CAESAR STEAK WRAP*** 19.50
sirloin • tomatoes • caesar greens
flour torilla

MUST TRY

* SERVED WITH FRENCH FRIES OR PUB CHIPS *

BURGERS

- BBQ BACON JACK*** 17.50
monterey jack cheese • bacon
caramelized onions • bbq sauce
- MUSHROOM SWISS*** 17.50
sautéed mushrooms • swiss cheese
roasted garlic aioli
- HOUSE*** 14.75
choice of cheese • house burger sauce
- THE IMPOSSIBLE™ SOUTHWEST** 13.75
wheat bun • pico de gallo • pepper jack cheese
cilantro-lime crema

* SERVED ON A BRIOCHE OR WHEAT BUN WITH LETTUCE, TOMATO, ONION AND YOUR CHOICE OF FRENCH FRIES OR PUB CHIPS *

Original Recipes FROM SCRATCH

MAINS

Made Fresh PER ORDER

- PAN SEARED SALMON*** GF _____ 28.50
roasted red potatoes • green beans • mushrooms • roasted red peppers
caramelized onions • herb butter
- CENTER-CUT TOP SIRLOIN, 10 OZ.*** GF _____ 31.50
choice of topping: sriracha glaze, melted blue cheese or bourbon demi-glace • roasted red potatoes • green beans • mushrooms • roasted red peppers • caramelized onions
- MEDITERRANEAN SHRIMP PASTA** _____ 23.75
jumbo shrimp • bowtie pasta • spinach • mushrooms • tomatoes • light pesto cream
- ROASTED HERB CHICKEN*** GF _____ 18.50
roasted red potatoes • thyme jus • green beans • mushrooms
roasted red peppers • caramelized onions

MUST TRY

SALADS

- CHOPPED CHICKEN** _____ 14.75
mixed greens • red cabbage • green onions • ditalini pasta • bacon • tomatoes • blue cheese • sweet italian dressing
- SESAME GINGER** _____ 14.75
chili glazed shrimp or sriracha sirloin • mixed greens • cabbage • red peppers • carrots • green onions
cilantro • crispy wontons • sesame ginger dressing
- HOUSE CHICKEN SALAD** _____ 12.75
seasonal fresh fruit • berries • toasted naan
- CAESAR** _____ 14.75
romaine • shaved parmesan • croutons • caesar dressing
add shrimp +8.50 salmon +8.50 chicken +6.50

MUST TRY

SOUP

SOUP DU JOUR 6.50

* ASK YOUR SERVER FOR TODAY'S OFFERING *

GF INDICATES GLUTEN FREE ITEM

*NOTEICE: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. WARNING: certain foods and beverages sold and served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

TRY OUR SIGNATURE
MULES

CROWNED JEWEL 14.00
Ketel One vodka • ginger beer • cranberry juice
blood orange bitters • fresh lime juice



MEXICAN MULE 14.00
Avión Silver tequila • ginger beer • fresh lime juice

KENTUCKY MULE 14.00
Bulleit bourbon • ginger beer • fresh lime juice

MOSCOW MULE 14.00
Ketel One vodka • ginger beer • fresh lime juice

* *Served in Copper Mugs* *

CLASSIC COCKTAILS

BEE'S KNEES 13.00
Hendrick's gin • honey • fresh lime juice

COSMOPOLITAN 13.00
Kettle Citrone vodka • Cointreau • fresh lime juice • cranberry juice

MARGARITA 13.00
Casa Noble Silver tequila • Cointreau • fresh lime juice • simple syrup

PIMM'S CUP 13.00
Pimm's No. 1 • ginger ale • cucumber • fresh mint

BOURBON OLD FASHIONED 13.00
Knob Creek bourbon • housemade simple syrup • orange bitters

MINT JULEP 13.00
Woodford Reserve bourbon • housemade simple syrup • muddled mint leaves

CUBAN MOJITO 13.00
Bacardi Silver rum • housemade simple syrup • fresh lime juice • muddled mint • club soda

WINES

WHITE

- CHARDONNAY - HOGUE. WA 10.00/38.00
- PINOT GRIGIO - DANZANTE. Italy 10.00/38.00
- SAUVIGNON BLANC - MATUA. New Zealand 10.00/38.00
- CHARDONNAY - KJ VINTNERS RESERVE. CA 12.00/46.00
- CHARDONNAY - SONOMA CUTRER RR RANCHES. CA 15.00/58.00
- PROSECCO - VILLA SANDI IL FRESCO. Italy -/36.00
- BRUT SPARKLING - CHANDON CA -/60.00
- WHITE ZINFANDEL - BERINGER. CA 8.00/32.00

RED

- MERLOT - HOGUE. WA 10.00/38.00
- CABERNET SAUVIGNON - HOGUE. WA 10.00/38.00
- MERLOT - DECOY. CA 15.00/58.00
- PINOT NOIR - MEIOMI. CA 14.00/56.00
- RED BLEND - 19 CRIMES. Australia 10.00/38.00
- CABERNET SAUVIGNON - HESS SELECT. CA 12.00/46.00
- MALBEC - TERRAZAZ LOS ANDES. Argentina 11.00/42.00
- CABERNET SAUVIGNON - JUSTIN. CA 15.00/58.00

FOR PARTIES OF 8 OR MORE, A 18% GRATUITY
WILL BE AUTOMATICALLY ADDED TO THE BILL

ROOM SERVICE

Press Room Service button on your phone to order
All Room Service orders have a \$3.50 delivery charge
+ 17% gratuity automatically added

BEERS

DRAFT

- BUD LIGHT 7.50
- BLUE MOON 8.50
- BALLAST POINT IPA 8.50
- 805 BLONDE ALE 8.50

BOTTLE

- ANGRY ORCHARD 5.75
- BLUE MOON 7.00
- BUD LIGHT 6.00
- BUDWISER 6.00
- COORS LIGHT 6.00
- CORONA EXTRA 7.00
- GOOSE ISLAND IPA 7.25
- HEINEKEN 7.00
- MICHELOB ULTRA 6.00
- MILLER LIGHT 6.00
- MODELO ESPECIAL 7.00
- O'DOUL'S 5.75
- SAMUEL ADAMS BOSTON LAGER 7.00
- STELLA ARTOIS 7.00

ASK ABOUT OUR SEASONAL OFFERINGS