

HARBOR BAR + BISTRO

SMALL PLATES

CURED MEATS & CHEESES _____	11.50/17.75
artisanal selection of meats and cheeses; served with pickles, olives, dijon mustard and toasted baguette	
STEAK & STOUT SLIDERS* _____	14.75
with melted gouda, stout-braised onions and a side of housemade pub chips	
PROSCIUTTO MARGHERITA FLATBREAD _____	13.50
with roasted tomatoes, fresh mozzarella and pesto	
BUFFALO PEPPER GARLIC CHICKEN WINGS _____	11.50
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
SPINACH & ROASTED ARTICHOKE DIP _____	11.50
served with toasted crostini	
CHICKEN QUESADILLA _____	10.50
stuffed with roasted peppers, cheddar and pepper jack cheeses and a side of salsa and sour cream	
WHITE CHEDDAR MAC & CHEESE _____	8.50
aged white cheddar topped with panko breadcrumbs	

HANDHELDS



TURKEY CLUB 14.75
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese

CHIPOTLE CHICKEN SANDWICH 15.75
melted cheddar cheese, bacon and chipotle aioli on a rustic roll

MUST TRY
CUBAN SANDWICH 13.50
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf

GRILLED STEAK WRAP* 17.50
with black beans, roasted red peppers, cilantro and monterey jack cheese

*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***

BURGERS

GRUYERE & SHROOM BURGER* 15.50
gruyere cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli

MUST TRY
BLACK RUM BACON JACK BURGER* 15.75
pepper jack cheese, thick-cut applewood bacon, stout-braised onion and pickles topped with housemade black rum BBQ sauce

THE HOUSE BURGER* 13.50
choice of cheese and housemade burger sauce

VEGGIE BURGER 🌱 12.50
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***

Original Recipes FROM SCRATCH

MAINS

Made Fresh PER ORDER

CENTER-CUT TOP SIRLOIN, 10 OZ.* GF _____ 28.50
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables

CHARBROILED RIBEYE, 12 OZ.* GF _____ 37.75
with garlic mashed potatoes and grilled vegetables

MEDITERRANEAN SHRIMP PASTA _____ 21.75
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream

SALMON WITH KALE & MUSHROOMS* 🌱 GF _____ 25.75
with sautéed kale and crimini mushrooms

TUSCAN FLORENTINE CHICKEN _____ 16.50
pesto-marinated chicken breast on top of grilled vegetable orzo

SALADS

ADD A PROTEIN TO ANY SALAD*
Shrimp +7.75 / Salmon +7.75 / Chicken +5.75

COBB SALAD 🌱 GF _____ 13.50
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

ROASTED BEET SALAD 🌱 GF _____ 13.50
mixed greens, crumbled goat cheese, candied pecans and red wine vinaigrette

CAESAR SALAD 🌱 _____ 13.50
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

QUINOA & BABY GREENS SALAD 🌱 GF _____ 11.50
feta cheese, olives, cucumbers, tomatoes, green onions, celery and lemon citronette dressing

SOUP

SOUP DU JOUR 5.75

*** ASK YOUR SERVER FOR TODAY'S OFFERING ***

🌱 INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

*NOTICE: Consuming raw or uncooked meats, poultry, seafood or eggs may increase risk of foodborne illness. Please notify your server if you have food allergies.

TRY OUR SIGNATURE
MULES

CROWNED JEWEL 13.00
Ketel One, ginger beer, cranberry juice,
blood orange bitters and fresh lime juice



MEXICAN MULE 13.00
Avión Silver, ginger beer and fresh lime juice

KENTUCKY MULE 13.00
Bulleit, ginger beer and fresh lime juice

MOSCOW MULE 13.00
Ketel One, ginger beer and fresh lime juice

* Served in Copper Mugs *

CLASSIC COCKTAILS

BEE'S KNEES 12.00
Hendrick's, honey and fresh lime juice served up

COSMOPOLITAN 12.00
Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice

MARGARITA 12.00
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

PIMM'S CUP 12.00
Pimm's No. 1, ginger ale, cucumber and fresh mint

BOURBON OLD FASHIONED 12.00
Knob Creek, housemade simple syrup and orange bitters

MINT JULEP 12.00
Woodford Reserve, housemade simple syrup and muddled mint leaves

CUBAN MOJITO 12.00
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

WINES

WHITE

CHARDONNAY - HOGUE. WA	9.00/34.00
PINOT GRIGIO - DANZANTE. Italy	10.00/36.00
CHARDONNAY - SUMMERLAND. CA	11.00/44.00
SAUVIGNON BLANC - MATUA. New Zealand	9.00/34.00
PROSECCO - VILLA SANDI IL FRESCO. Italy	-/36.00
SPARKLING - DOMAINE STE.MICHELE BRUT. WA	-/36.00
SPARKLING - CHANDON CLASSIC BRUT. CA	15.00/60.00
WHITE ZINFANDEL - BERINGER. CA	8.00/32.00

RED

MERLOT - HOGUE. WA	9.00/34.00
CABERNET SAUVIGNON - HOGUE. WA	9.00/34.00
PINOT NOIR - SUMMERLAND. CA	12.00/46.00
PINOT NOIR - MEIOMI. CA	14.00/48.00
RED BLEND - 19 CRIMES. Australia	10.00/36.00
CABERNET SAUVIGNON - JUSTIN. CA	16.00/60.00
CABERNET SAUVIGNON - PENFOLDS MAX. Australia	12.00/46.00
MERLOT - PEJU. CA	16.00/60.00

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

ROOM SERVICE

All Room Service orders have \$3.50 per person up to maximum of \$7.00
delivery charge and 17% gratuity automatically added

BEERS

DRAFT

805 BLONDE ALE	8.50
BALLAST POINT IPA	8.50
BLUE MOON	8.50
STELLA ARTOIS	8.50

BOTTLE

BUD LIGHT	5.75
BLUE MOON	6.75
STELLA ARTOIS	6.75
SAMUEL ADAMS BOSTON LAGER	6.75
BUDWEISER	5.75
MICHELOB ULTRA LIGHT	5.75
COORS LIGHT	5.75
MILLER LITE	5.75
MODELO ESPECIAL	6.75
CORONA EXTRA	6.75
HEINEKEN	6.75
GOOSE ISLAND IPA	6.75
O'DOUL'S	5.75
ANGRY ORCHARD	5.75

ASK ABOUT OUR SEASONAL OFFERINGS

TRY OUR FAMOUS

SWEETS

Perfection by Confection

BUTTERMILK PIE 9.00

topped with seasonal berries and caramel sauce

CHOCOLATE CAKE 9.00

moist chocolate cake with chocolate frosting

BROWNIE SUNDAE 9.00

warm chocolate brownie with chocolate sauce and vanilla ice cream

CHEESECAKE 9.00

classic New York-style cheesecake