



SMALL PLATES

Goey Gruyere Cheese Dip	8	Arancini	8
Roasted Brussel Sprouts, Grilled Focaccia and Sliced Apples for dipping		Italian Rice Balls Stuffed with Beef Ragù, Chef Sean's House Made Mozzarella, Green Peas	
Sweet Bay Shrimp & Avocado Stack	9	Green Curry Prince Edward Island Mussels	12
Mango, Tomato, Cucumber with Sesame Dressing, and Chili Oil Garnish		One Pound of Mussels Simmered in Coconut Green Curry Sauce and Fried Basil	
Sweet & Spicy Fried Calamari	11	Peanut Butter Stuffed Jalapenos	8
Seaweed Salad, Mango and Julienne Vegetable Salad with Thai Dressing		Tempura Fried, Raspberry Dipping Sauce	
Southern Comfort	11	Rosemary Brown Sugar House Smoked Salmon Platter	15
Cornflake Crusted Frog Legs, Bacon and Stone Pale Ale Braised Greens, Peach BBQ Sauce, Maple Glaze		Grilled Focaccia Bread, Roasted Garlic Cream Cheese Spread, Tomato Caper Salsa, Grilled Zucchini and Squash	
Garlic Fries	6	Spicy Mexican Red Chili Beef Quesadilla	10
Fresh Garlic, Rosemary, Parsley, Thyme		Pepper Jack Cheese, Guacamole, Crunchy Pickled Onions	
Crispy Tempura Asparagus	8	Baked Avocado	12
Prepared with Shaved Parmesan, Lemon Juice and Chipotle Ranch Dip		Stuffed with Gorgonzola, Prosciutto, Roasted Garlic, Red Pepper, and Chianti Glaze	
Seared Scallops	13	Lemon Garlic Shrimp	13
Crispy Potato Cakes, Masago Hollandaise, Balsamic Greens, Oven Dried Tomatoes		Jumbo Shrimp in a Lemon Garlic Sauce, with Spinach, Shaved Parmesan, Olive Oil	

SOUP & SALAD

Add Grilled Chicken Breast \$4, Shrimp \$7, or Salmon \$7 to any Salad

Soup of the Day	6	Garden Salad	6
		Mixed Greens, Cherry Tomatoes, Broccoli Sprouts, Red Onion, Cucumber	
Clam Chowder	8	Macadamia Nut Goat Cheese & Baby Spinach	9
Baby Clams, Apple Wood Smoked Bacon, Fresh Thyme		Striped Beets, Roasted Brussel Sprouts, Cherry Tomato, Dried Apricot, Fried Macadamia Nut Goat Cheese, Sesame Soy Vinaigrette	
French Onion Soup Au Gratin	7	Classic Wedge	8
Swiss Cheese, Pernod, Sourdough Crouton, Parmesan Cheese		Iceberg, Gorgonzola Dressing, Cherry Tomatoes, Bacon, Green Onions	
Chef Sean's House Made Mozzarella Caprese	9	Caesar Salad	8
Mixed Greens, Fresh Basil, Extra Virgin Olive Oil Balsamic-Honey Reduction		Romaine Hearts, Parmesan Cheese, Garlic Croutons	
Cobb Salad	13		
Hard Boiled Eggs, Bacon, Tomatoes, Avocado, Black Olives, Blue Cheese, Smoked Turkey			

SANDWICHES & BURGERS

Choice of: Coleslaw – Fries – Fruit – Cottage Cheese

Our burgers are hand made using a special blend of Chuck & Sirloin and can be substituted for a 6 ounce chicken patty

Albacore Tuna Salad Sandwich	10	Open Faced Prime Rib Sandwich	14
Fresh Baked Albacore Salad, Lettuce, Tomatoes, Whole Wheat Bread		Blackened Prime Rib, Caramelized Onions, Blue Cheese, Horseradish Sour Cream	
Make it a Melt...Cheddar, Avocado, Bacon	12	Pala Mesa Burger	9
		Lettuce, Tomato, Red Onion Add Cheese or Bacon 1 Add Avocado 1.50	
Salmon Panini	14	Black & Blue Burger	11
Lemon Caper Aioli, Tomato, Red Onion, Brie Cheese, House Made Focaccia		Cajun Spice, Cheddar Cheese, Grilled Onions, Gorgonzola Dressing	
Hot Pastrami	11	So Cal Burger	11
Swiss Cheese, Sauerkraut, Marble Rye		Sharp Cheddar, Applewood Bacon, Avocado	
Pala Mesa Club	11	Chipotle Bacon Burger	11
Turkey, Bacon, Avocado, Tomato, Mayo, Toasted Sourdough		Pepper Jack Cheese, Chipotle Ranch, Jalapenos	
Buffalo Meatloaf Sandwich	12	Eddie's Grilled Chicken Burger	10
Pesto Ketchup, House Made Mozzarella, Grilled Tomato, Toasted Sourdough		Fresh Ground Chicken, Avocado, Pepper Jack Cheese, Lettuce, Tomato	

LUNCH FEATURES

Three Cheese Ravioli and Chicken	19	Fish & Chips	13
Mushroom Cream Sauce, Green Peas, and Fresh Tomato		Stone Pale Ale Battered Alaskan Cod, House Made Tartar Sauce, and Fries	
Eggplant Parmesan	15	Quiche of the Day	10
Chef Sean's House Made Mozzarella, Basil Oil, Marinara		Served with a Small Garden Salad	
Fish Tacos	10	Margarit Pizza	10
Swai Filet, Spicy-Creamy Salsa, Cabbage, Cotija Cheese, Spanish Rice, House Made Chips, Hot Sauce		Chef Sean's House Made Mozzarella, Marinara, Basil, Extra Virgin Olive Oil	
Grilled Winter Salmon	19	Chicken Pesto Pizza	10
Roasted Brussel Sprouts, Tony's Brown Sugar Yams, Candy Striped Beets, Lemon Brown Butter Sauce		Artichoke Hearts, Red Onion, Mozzarella Cheese	
Linguini and House Made Meatballs	17	Italian Pizza	10
Chef Sean's Recipe made with Italian Sausage & Ground Sirloin, Marinara Sauce, Parmesan Cheese		Sliced Mushrooms, Italian Sausage, Mozzarella and Marinara	

An 18% gratuity will be added to tables of eight or more.
Please notify your server if you have any food allergies.
Raw or undercooked food may be a risk to your health.