

# BAR MENU

## ORGANIC FIELD GREENS

golden raisins, fuji apples, candied pecans, goat cheese crostini 8.00

## CAESAR SALAD

parmesan, garlic croutons 9.00

## BRUSCHETTA

roasted peppers, goat cheese, arugula pesto 9.50

## CALAMARI FRITTI

bloody mary cocktail sauce, spicy remoulade 9.50

## DUNGENESS CRAB CAKES

avocado-jalapeño sauce, micro greens 12.50

## OYSTERS ON THE HALF SHELL

champagne mignonette 2.50 each

## QUESADILLA

roasted chicken, scallions, jack cheese, sour cream, salsa fresca 10.50

## PULLED PORK SLIDERS

barbecue sauce 7.50

## MINI MEATBALL SANDWICH

provolone, marinara sauce 9.50

## LAMB CHOP LOLLIPOPS

garlic-herb vinaigrette 13.50

## BALBOA BURGER ON A BAGUETTE

lettuce, housemade pickles & onions, french fries 12.50  
*add jack, swiss, blue, cheddar cheese, grilled onions,  
sautéed mushrooms, bacon or avocado, 1.00 each*

# HOUSE COCKTAILS

9.00

## VELVET GALLANTE

stolichnaya gala apple vodka, velvet falernum and fresh lemon juice, served up

## FRENCH 75

bombay sapphire gin, fresh lemon juice and sparkling wine

## SAZERAC

old overholt rye whiskey, herbsaint, peychaud's bitters served up

## DARK AND STORMY

gosling's black seal rum, spicy ginger beer and fresh lime

## PALOMA

don julio blanco tequila, fresh grapefruit and lime juice, and topped with soda

## BLOOD AND SAND

dewar's scotch, cherry heering, sweet vermouth and fresh orange juice served up

# BEER SELECTIONS

## DRAUGHT BEERS

anchor steam, fat tire, franziskaner hefe-weissbier, guinness stout,  
laugunitas ipa, longboard island lager, mirror pond pale ale,  
sierra nevada, spatzen pils, stella artois, trumer pils 6.00

## BOTTLED BEERS

amstel light, budweiser, bud light, miller high life, pabst blue ribbon 4.00  
heineken, hoegaarden, newcastle, pacifico, peroni, clauthaler (non-alcoholic) 5.00  
blanche de bruxelles 6.00  
chimay white 7.00  
pliny the elder ipa (16.9 oz) 8.00