

APPETIZERS

GERTIE'S BISCUITS	\$9
three biscuits with whipped honey butter	
ROASTED BEET & JALAPENO HUMMUS	\$10
warm naan bread & olives	
<u>GF option</u> : replace Naan with assorted vegetable sticks (vegan option available)	
AVOCADO FRIES	\$13
panko fennel batter, black pepper aioli	
PARMESAN GARLIC FRIES	\$10
THICK CUT ONION RING STACK	\$12
SHRIMP COCKTAIL <u>GF</u>	\$24
five colossal shrimp with house cocktail sauce & lemon aioli	
SOUTHERN FRIED SHRIMP	\$18
five large perfectly fried shrimp, served with lemons and garlic aioli	
PRIME RIB SLIDERS	\$14
tender slow cooked prime rib with creamy horseradish, caramelized onions, provolone cheese	
MAC & CHEESE	\$12
home-style mac & cheese with smoked gouda & white cheddar cheese	
add lobster	\$8
add short rib	\$6
HERBED GOAT CHEESE & VEGETABLE FLATBREAD	\$14
crispy flatbread layered with creamy herbed goat cheese, sliced zucchini and yellow squash, blistered cherry tomatoes, pickled red peppers and onions, finished with a drizzle of olive oil and spicy honey.	
CALIFORNIA DEVEILED EGGS	\$10
creamy avocado and seasoned egg yolk filling, topped with juicy cherry tomatoes and crispy bacon bits	

SIDES

FRENCH FRIES	\$8
SWEET POTATO FRIES	\$10
COLESLAW <u>GF</u>	\$7
MARKET VEGGIES <u>GF</u>	\$10

DESSERTS

PINK LADY APPLE COBBLER	\$12
flavored with cinnamon, vanilla & nutmeg oatmeal crust, topped with French vanilla ice cream and caramel sauce	
CLASSIC TIRAMISU	\$12

SOUP & SALADS

TORTILLA SOUP <u>GF</u>	\$9
FRESH ROASTED BEET CARPACCIO SALAD <u>GF</u>	\$18
arugula, red & golden beets, green apple straws, goat cheese, pine nuts, pomegranate dressing, balsamic glaze & honey (vegan option available)	
CAESAR SALAD	\$14
<u>GF option</u> remove cr outons	
add grilled chicken breast	\$8
add roasted salmon	\$10
WEDGE SALAD <u>GF</u>	\$16
baby iceberg lettuce topped with homemade bleu cheese dressing, smoked bacon bits, sliced cherry tomatoes, green onions & crumbled bleu cheese	
add grilled chicken	\$8
add roasted salmon	\$10
ANGUS FLAT IRON STEAK SALAD <u>GF</u>	\$27
field greens, grilled steak, avocado, sliced red onions, hard boiled egg, grape tomatoes, red bell pepper, bleu cheese crumbles & cucumber dressed with lemon shallot vinaigrette	

MAINS

MISO BLACK COD	\$36
pan seared miso marinated black cod over white rice, tender baby bok choy finished with stir fry sauce	
CRAFT ALE FISH & CHIPS	\$23
fresh icelandic golden fried cod served with French fries, tartar sauce, coleslaw, lemon & malt vinegar	
GERTIE'S BURGER	\$23
wagyu beef, american or swiss cheese, dill pickles, house special sauce, brioche bun & choice of side (plant based non-meat burger available on request)	
SHORT RIBS	\$34
slow roasted beef short ribs with polenta cake, baby rainbow carrots & pomegranate glaze	
TACO TRIO WITH BLUE CORN TORTILLAS	\$28
• batter fried cod topped with creamy guacamole & mandarin orange segments	
• adobe double marinated grilled chicken breast with pickled onions and cabbage	
• slow roasted pork belly, honey green tomatillo & mango salsa, pickled vegetables	
PRIME RIB SANDWICH	\$29
thinly sliced, slow-roasted prime rib piled high on a French baguette topped with caramelized onions, arugula, and creamy horseradish, served with au jus for dipping	



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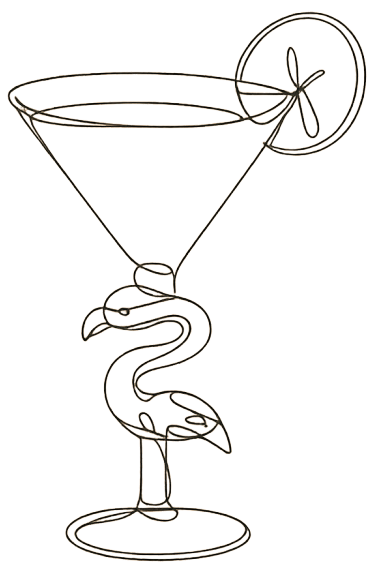
SPECIALTY COCKTAILS

Hibiscus Lemon Drop vodka . lemon juice . ginger hibiscus syrup . triple sec	\$12
Passion Fruit Margarita tequila . triple sec . lime juice . passion fruit puree . simple syrup	\$12
Watermelon Basil-Tini gin . lime & lemon juice . muddled watermelon & basil . st. germain liqueur	\$12
Ruby Paper Plane bourbon . aperol . amaro nonino . grapefruit juice	\$12
The Manhattan bourbon . sweet vermouth . bitters	\$12
Blood Orange Cosmo blood orange vodka . triple sec . orange juice . splash of cranberry juice . blood orange liqueur	\$12
Bourbon Sidecar bourbon . grand marnier . lemon	\$12
Lavender French 75 Empress Gin . lemon juice . simple syrup . champagne	\$12

Beer	\$8
scrimshaw pilsner . lagunitas IPA . boont amber ale . heineken . stella . modelo especial . negra modelo . heineken 00 lagunitas hazy IPA	\$12
Wine	
chardonnay . cabernet . sauvignon blanc . merlot . pinot grigio . rose	
Spirit Free	\$7
mango mojito . ginger hibiscus cooler	

DESSERT MARTINIS

T'Maro Espresso Martini vodka, T'Maro amaro, kahlua espresso	\$14
Brandy Alexander Martini brandy, creme de cacao, cream, nutmeg	\$14
Chocolate Martini vanilla vodka, chocolate liqueur, Baileys, chocolate syrup drizzle, cocoa powder	\$14



DINNER MENU