GERTIE'S
salon & bar

DINNER MENU

APPETIZERS

GERTIE'S BISCUITS $9
three biscuits with whipped honey butter

ROASTED BEET & JALAPENO HUMMUS $10
warm naan bread & olives
GF option: replace Naan with assorted vegetable sticks $3
(vegan option available)

AVOCADO FRIES $13
panko fennel batter, black pepper aioli

PARMESAN GARLIC FRIES $10

THICK CUT ONION RING STACK $12

SHRIMP COCKTAIL GF $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 DEVILED 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 GF $7

MARKET VEGGIES GF $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 GF $9

FRESH ROASTED BEET CARPACCIO SALAD GF $18
arugula, red & golden beets, green apple straws, goat cheese, pine nuts, pomegranate dressing, balsamic glaze & honey (vegan option available)

CAESAR SALAD $14
GF option remove cr outons
add grilled chicken breast $8
add roasted salmon $10

WEDGE SALAD GF $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 GF $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

SPECIALTY COCKTAILS

Hibiscus Lemon Drop $12
vodka . lemon juice . ginger hibiscus syrup . triple sec

Passion Fruit Margarita $12
tequila . triple sec . lime juice . passion fruit puree . simple syrup

Watermelon Basil-Tini $12
gin . lime & lemon juice . muddled watermelon & basil . st. germain liqueur

Ruby Paper Plane $12
bourbon . aperol . amaro nonino . grapefruit juice

The Manhattan $12
bourbon . sweet vermouth . bitters

Blood Orange Cosmo $12
blood orange vodka . triple sec . orange juice . splash of cranberry juice . blood orange liqueur

Bourbon Sidecar $12
bourbon . grand marnier . lemon

Lavender French 75 $12
Empress Gin . lemon juice . simple syrup . champagne

Beer $8
scrimshaw pilsner . lagunitas IPA . boont amber ale . heineken . stella . modelo especial . negra modelo . heineken 00 lagunitas hazy IPA

Wine $12
chardonnay . cabernet . sauvignon blanc . merlot . pinot grigio . rose

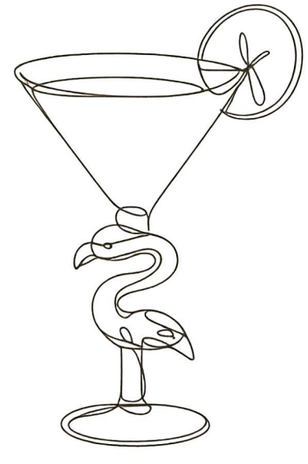
Spirit Free $7
mango mojito . ginger hibiscus cooler

DESSERT MARTINIS

T'Maro Espresso Martini $14
vodka, T'Maro amaro, kahlua espresso

Brandy Alexander Martini $14
brandy, creme de cacao, cream, nutmeg

Chocolate Martini $14
vanilla vodka, chocolate liqueur, Baileys, chocolate syrup drizzle, cocoa powder



GERTIE'S
salon & bar

HAPPY HOUR

WEDNESDAY - SUNDAY
5PM - 6:30PM

SPECIALTY COCKTAILS

COSMO $8
vodka - triple sec - lime juice - cranberry juice

PASSION FRUIT MARGARITA $8
tequila - triple sec - passion fruit syrup -lime juice

OLD FASHION $8
bourbon - demerara syrup - bitters

BEE'S KNEES $8
gin - lemon juice - honey syrup

RANCH WATER $8
tequila - lime juice - soda water

GREYHOUND $8
vodka - grapefruit juice

KENTUCKY MULE $8
Kentucky bourbon - lime juice - ginger beer

TOM COLLINS $8
gin - lemon juice - simple syrup - soda water

BEER $8

WINE $8
chardonnay, sauvignon blanc, pinot grigio, rose, pinot noir, cabernet, merlot

SPIRIT FREE $5
mango mojito - ginger hibiscus cooler

GERTIE'S
salon & bar

HAPPY HOUR

WEDNESDAY - SUNDAY
5PM - 6:30PM

APPETIZERS

GERTIE'S BISCUITS $6
three biscuits served with honey butter

ROASTED BEET & JALAPENO HUMMUS GF $8
warm naan bread & olives
GF option: replace Naan with assorted vegetable sticks $3
(vegan option available)

SHRIMP COCKTAIL GF $16
four colossal shrimp with house cocktail sauce & lemon aioli

SOUTHERN FRIED SHRIMP $16
four large perfectly fried shrimp, served with lemon and garlic aioli

PRIME RIB SLIDERS $12
tender slow cooked prime rib with creamy horseradish, caramelized onions, provolone cheese

MAC & CHEESE $8
homestyle mac & cheese with smoked gouda & white cheddar
add lobster $8
add short rib $5

HERBED GOAT CHEESE & VEGETABLE FLATBREAD $14
crispy flatbread layered wiht 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 DEVILED EGGS $10
creamy avocado and seasoned egg yolk filling, topped with juicy cherry tomatoes and crispy bacon bits

AVOCADO FRIES $10
black pepper creme dipping sauce

PARMESAN GARLIC FRIES $8

SWEET POTATO FRIES $9
chipotle aioli dipping sauce

THICK CUT ONION RING STACK $10
our own special dipping sauce

GERTIE'S
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WINE LIST

SPARKLING

Bele Casel Prosecco Extra Dry Veneto, Italy NV	12/56
Charles Le Bel Inspiration 1818 Brut Champagne Champagne, France NV	85
Melville Blanc de Blanc, Estate SRH, Santa Barbara County, CA 2021	78
Billecart - Salmon, Brut, Champagne, France NV	97
Billecart - Salmon, Rosé, Champagne, France NV	118

WHITE

Clos Henri Sauvignon Blanc Marlborough, New Zealand 2025	13/50
Hillick & Hobbs Dry Riesling Finger Lakes, NY 2021	14/56
Lageder Terra Alpina Pinot Grigio Alto Adige, It 2024	14/56
Brocard Chablis Ste Claire Chardonnay Burgandy, France 2024	16/59
Talbott Chardonnay Kali Hart Monterey, CA 2023	14/56
Frank Family Chardonnay, Carneros, CA 2024	65
Rombauer Chardonnay, Carneros, CA 2023	59
Xanadu Estate, Chardonnay Margaret River, Australia 2020	55
Forjas del Salnes Leirana, Albarino Rias Baixas, Spain 2023	56
Henri Bourgeois, Sancerre La Cote des Monts Damnes Sancerre, Loire, France 2024	97
Jean Marc Brocard Chablis "Grand Cru Les Clos' Burgundy, France 2020	125

RED

Belle Gloss Balade, Pinot Noir, Monterrey County, CA 2024	18/68
Gallegos Pinot Noir, Sta. Lucia Highlands Boekenoogen Vineyards, 2022	15/60
Threadcount by Quill Red Wine Blend CA NV	14/56
Felino Malbec by Paul Hobbs Mendoza, Argentina 2024	14/56
Frank Family Cabernet Sauvignon Napa Valley, CA 2023	65
Turley Zinfandel, Paso Robles, CA 2023	65
Martis Cabernet Sauvignon Alexander Valley, CA 2022	68
Nid Tisse Wines, Pinot Noir 'Radian Vineyard', Sta. Rita Hills, Santa Barbara County, CA 2022	98
Rombauer Merlot, Napa Valley, CA 2022	78
Silver Oak Cabernet, Alexander Valley, CA 2020	82
Heitz Cellar Cabernet, Napa Valley, CA 2021	89
Peter Michael, 'Au Paradis' Cabernet Sauvignon, Oakville Napa Valley, CA 2020	275
Bodegas Muga, Prado Enea Gran Reserva, Rioja DOCa, Spain 2015	125
Quilceda Creek, Columbia Valley Cabernet Sauvignon Columbia Valley, WA 2021	230

ROSÉ

Curran Grenache Gris Rosé Santa Barbara, CA 2024	12/48
Triennes Provence, France 2022	12/48
Tenuta Tascante 'Tefra' Rosato Etna DOC, Sicily, Italy 2022	61
Tyler Rosé of Pinot Noir Santa Barbara County, CA 2022	58

DESSERT

W & J, 10 Year Tawny Porto, Douro, Portugal	12/gls
Six Grapes, Graham's Reserve Porto Duoro, Portugal	12/gls
Dr Loosen, Riesling Eiswein Mosel, Germany, 2021	49
Badia a Coltibuono Vin Santo del Chianti Classico Tuscany, Italy 2014	49