



# mullins

BAR & GRILL

## SMALL BITES

### CRAB CAKE \$18

mixed with corn, bell peppers, and shallots, served with a red onion marmalade, poblano aioli, and red wine vinaigrette tossed artisan greens

### CHEESY CRAB BREAD \$12

dungeness crab tossed with mayo, spring onions, lemon zest and topped with melted jack cheddar and parmesan, served on top of Acme's sour baguette

### CRISPY CALAMARI \$14

seasoned with a creole spice blend and served with tartar sauce

### GRILLED ARTICHOKE \$10

served with herbed butter, and chipotle aioli

## KETTLE & GARDEN

### NEW ENGLAND STYLE CLAM CHOWDER \$5/ \$8

### SIRLOIN STEAK CHILI \$5/ \$8

### HEARTS OF ROMAINE CAESAR SALAD \$11

served with caesar dressing and mixed with parmesan cheese

add chicken \$6 | add shrimp \$7 | add salmon \$8

### AHI TUNA & SPINACH SALAD \$17

tossed with bean sprouts, roasted peanuts, edamame, and sesame soy vinaigrette

### CLASSIC COBB SALAD \$17

grilled chicken, applewood smoked bacon, avocados, hard boiled egg, cherry tomatoes, red onion, bleu cheese, served on a bed of artisan greens, spinach and romaine in red wine vinaigrette

### ROASTED BEET & GOAT CHEESE SALAD \$12

served with artisan greens and tossed in walnut vinaigrette, topped with toasted walnuts with Acme's walnut bread  
add chicken \$6 | add shrimp \$7 | add salmon \$8

## BIGGER BITES

*All Bigger Bites are served with choice of russet fries, tater tots, green salad or potato salad*

### CPBLT \$16 *CRISPY PORK BELLY, LETTUCE, TOMATO*

spiced pork belly with arugula, tomatoes, onion marmalade, and mayo on Acme baguette

### SMOKED TURKEY POBLANO \$16

organic smoked turkey with arugula, Swiss cheese, tomato and poblano aioli on Acme ciabatta roll

### AVOCADO & PESTO \$14

with cucumbers, romaine, sun dried tomatoes and cream cheese on Acme baguette

### FISH & CHIPS \$20

anchor steam beer battered cod fillets, served with malt vinegar and tartar sauce

### CLUB SANDWICH \$15

organic smoked turkey, black forest ham, applewood smoked bacon, Swiss cheese, lettuce, tomato and avocado served on white or whole wheat bread

### CHICKEN TOSCANA \$16

chicken breast with sun dried tomato vinaigrette, artichoke hearts, spinach, and goat cheese on a ciabatta roll

### ROASTED TRI-TIP \$18

thinly sliced tri-tip with melted Swiss cheese, tomato, mayo, romaine and red onion marmalade on Acme baguette

### CLASSIC REUBEN \$18

stack of pastrami topped with melted Swiss cheese, Russian dressing, and served on light rye bread

### BLACKENED SALMON SANDWICH \$18

organic salmon, blackened and topped with melted smoked mozzarella, mixed greens, tomatoes, and chipotle aioli on Acme ciabatta roll

### 1/2 LB. HARRIS RANCH

### BLACK ANGUS BURGER \$16

served with choice of cheddar, jack, Swiss, or bleu cheese  
add crispy bacon, sautéed mushrooms, red onion marmalade, avocado \$2 each

## MAIN COURSE

### POACHED SALMON FILLET \$26

served with chardonnay beurre blanc, jasmine rice and seasonal vegetables

### SHORT RIB PAPPARDELLE PASTA \$21

slow braised Harris Ranch short ribs with a red wine tomato sauce, served over pappardelle

### CRISPY CHICKEN CUTLET \$26

crispy chicken breast with a fennel cream sauce, served with mashed potatoes and seasonal vegetables

### PASTA PRIMAVERA \$19

a medley of fresh vegetables and herbs in light garlic and wine sauce on bed of linguine  
add chicken \$6 | add shrimp \$7 | add salmon \$8

\*water service is available upon request



Gluten Free



Vegetarian

• **Wednesday** - Made-to-order Sautéed Pasta  
\$5 Wine Selection

• **Thursday** - Prix Fixe Menu & Wine

*Please inquire with your server for details*

• **Fridays** - Herbed Roasted Prime Rib  
Live Music 5 PM- 8 PM

## SPECIALTY COCKTAILS

### MOSCOW MULE

Absolut Vodka, Ginger Beer, Simple Syrup, & Lime Juice

**\$13.00**

### MULLINS MARY

Our Famous Homemade Bloody Mary  
Add Crispy Smoked Apple-Wood Bacon or Shrimp \$1.00

**\$10.00**

### COOL AS A CUCUMBER

Effen Cucumber Vodka, Chase elderflower Liqueur, Simple Syrup & Club Soda

**\$12.00**

### ROSARITA MARGARITA

Hornitos Reposado, Cointreau, Cranberry, Freshly Squeezed Lime Juice, Orange Juice & Grand Marnier Flout

**\$14.00**

## BEER SELECTION

### ON TAP

Half Moon Bay Brewery - Amber Ale	<b>\$7.00</b>
Blue Moon - Belgian Style White	<b>\$7.00</b>
Stella Artois - Pilsner	<b>\$7.00</b>
Racer 5 - IPA	<b>\$7.50</b>
Guinness - Dry Stout	<b>\$7.50</b>
Seasonal Draft	<b>ask server</b>

### CANNED

Anchor Steam - Steam Lager	<b>\$6.50</b>
Sierra Nevada	<b>\$6.50</b>
Modelo	<b>\$6.50</b>
Ballast Point Sculpin IPA	<b>\$7.50</b>
Heineken - Pale Lager	<b>\$6.50</b>
Corona - Pale Lager	<b>\$6.50</b>
Angry Orchard "Hard Cider"	<b>\$7.50</b>
Pacifico	<b>\$9.00</b>
Budweiser, Bud Light, Miller Lite, Coors Light	<b>\$6.00</b>

## WINE SELECTION

### SPARKLING

	<b>GL/BTL</b>		<b>GL/BTL</b>
Gloria Ferrer Sonoma Brut, Sonoma	<b>10/40</b>	Veuve Clicquot Brut, France	<b>Btl. 60</b>
Kenwood Yulupa Cuvee Brut, CA	<b>9/36</b>	La Tordera Prosecco, Aline, Italy	<b>11/44</b>

### WHITE

Chateau Montelena Riesling, Potter Valley'13	<b>14/56</b>
Saved - Magic Maker Rosé, CA'14	<b>10/40</b>
La Merika Pinot Grigio, Monterey'14	<b>10/40</b>
Danzante Pinot Grigio, Italy'14	<b>9/36</b>
Cakebread Chardonnay, Napa Valley'13	<b>Btl.76</b>
Duckhorn Chardonnay, Napa'13	<b>Btl.72</b>
Rombauer Chardonnay, Carneros'13	<b>15/60</b>
Raeburn Chardonnay, Russian River'13	<b>12/48</b>
Francis Coppola Chardonnay, Geyserville'14	<b>9/36</b>
Wild Horse Viognier, Central Coast'14	<b>9/36</b>
Cloudy Bay Sauvignon Blanc, New Zealand'15	<b>Btl.72</b>
Duckhorn Sauvignon Blanc, Napa Valley'14	<b>15/60</b>
Simi Sauvignon Blanc, Sonoma County'14	<b>8/32</b>

### RED

Merryville Pinot Noir, Carneros'12	<b>Btl.60</b>
Rodney Strong Pinot Noir, Sonoma'13	<b>15/60</b>
Chataeu St. Jean Pinot Noir, Sonoma'13	<b>10/40</b>
Duckhorn Merlot, Napa Valley'12	<b>Btl.78</b>
Twomey Merlot, Napa Valley'11	<b>15/68</b>
Ferrari-Carano Merlot, Sonoma'12	<b>13/52</b>
Hatcher Zinfandel, Calaveras County '13	<b>12/36</b>
VinAtlas, Fusion Red '13	<b>9/30</b>
Opus One '13	<b>Btl.265</b>
Silver Oak, Napa Valley '11	<b>Btl.165</b>
Silver Oak, Alexander Valley '12	<b>Btl.140</b>
Caymus '13	<b>Btl.138</b>
Duckhorn Cabernet, Napa '13	<b>Btl.110</b>
Heitz Cellar Cabernet Sauvignon, Napa '12	<b>Btl.82</b>
Chateau Montelena Cabernet, Calistoga-Napa'12	<b>Btl.78</b>
Smith & Hook Cabernet Sauvignon, Central Coast'13	<b>12/48</b>
Joel Gott Cabernet Sauvignon, CA'13	<b>11/44</b>
Josh Cabernet, Sonoma North Coast'12	<b>9/36</b>