



mullins

BAR & GRILL

SMALL BITES

CHEESY CRAB BREAD \$14

Dungeness crabmeat mixed with mayonnaise, spring onions, and lemon zest with melted jack, cheddar and parmesan cheeses served on Acme's sourdough baguette

CRISPY CALAMARI \$14

Buttermilk battered calamari seasoned with a creole spice blend served with tartar and cocktail sauces

SPICY HOT WINGS & DRUMETTES \$14

Cajun spiced, served with blue cheese dip and crudite

BEET & BURRATA SALAD \$12

Red and golden beets with burrata cheese, organic arugula, orange segments and a red wine, thyme vinaigrette with honey drizzle

SOUP & SALAD

CHEF ROBERTO'S FAMOUS

FIVE MEAT CHILI \$5/\$8

Five meat chili with local Iacopi Farms bortoli beans, New Mexico hatch chili powder

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

House-made with lots of clams and potatoes

CHEF MARIO'S SOUP OF THE DAY \$5/\$8

Authentic and always delicious!

CAESAR SALAD \$11

Hearts of romaine lettuce served with a classic Caesar dressing and mixed with parmesan cheese and herbed croutons. Add chicken \$6. Add salmon \$8.

BABY GEMS SALAD \$14

Organic baby gem lettuce salad with toasted hazelnuts, shaved granny smith apples, Point Reyes blue cheese and lemon vinaigrette

WEDGE SALAD \$12

Iceberg lettuce wedge, blue cheese dressing, cherry tomatoes, onions, bacon and hard-boiled egg

MULLIN'S COBB SALAD \$17

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

THE CLASSIC SHRIMP LOUIE \$18

Bay shrimp, chopped iceberg lettuce, avocado, cherry tomatoes, asparagus, hard boiled egg, lemon with side of classic Louie dressing

BIGGER BITES

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

HONEY MUSTARD GLAZED SNAKE RIVER HAM \$19

Oven roasted ham steak with Yukon Gold potato gratin, sautéed spinach and a honey dijon sauce

FISH & CHIPS \$20

House-made Half Moon Bay Brewing Company beer-battered cod fillets served with malt vinegar and tartar sauce

USDA PRIME BEEF BURGER \$17

Served with red leaf lettuce, tomatoes, onions, and pickles on a sesame seed bun. Add cheese, bacon, sautéed mushrooms, red onion marmalade, or avocado. Each addition \$2.

Substitute with an Impossible Burger for a meatless option

ROASTED TRI TIP \$18

Thinly sliced tri-tip with melted blue cheese, tomato, mayonnaise, romaine, and red onion marmalade on Acme's rustic, sweet baguette

BLACKENED SALMON SANDWICH \$18

Wild blackened salmon topped with melted smoked mozzarella, mixed greens, tomatoes and chipotle aioli on ciabatta bread

ENTREES

SEARED AHI TUNA \$29

Soy ginger marinated Ahi Tuna with wasabi mashed potatoes and a cucumber and shredded carrot, cilantro salad

FRENCH CUT RIB-EYE STEAK \$38

Rib-Eye steak cooked to order with roasted tri-color cauliflower and fingerling potatoes

PAN-ROASTED TOMAHAWK PORK CHOP \$32

Served with pan gravy, Yukon Gold potato purée and sautéed asparagus

BRAISED SHORT RIB \$27

Braised short rib with Yukon Gold mashed potatoes, roasted broccolini and baby carrots

GRILLED CHICKEN FETTUCCINI \$21

Fettuccini in a white wine and garlic sauce with grilled chicken, organic spring vegetables and shaved parmesan cheese

18% service charge will apply for groups of six or more

PROP 65 WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

SPECIALTY COCKTAILS

MOSCOW MULE

Ketel One Vodka, Ginger Beer, Fresh Lime

\$15

MULLINS MARY

*Our Famous, Homemade Smirnoff Bloody Mary
Add Crispy Smoked Apple-Wood Bacon \$1*

\$10

BULLEIT MANHATTAN

*Bulleit Bourbon, Sweet Vermouth, Bitters,
Orange Peel Garnish*

\$15

PALOMA

*Don Julio Blanco, Grapefruit Juice, Freshly Squeezed Lime Juice,
Splash of Soda*

\$15

BEER SELECTION

PREMIUM BOTTLES

Allagash Brewing Company - White (12 oz.)

\$11

Maine Beer Company - Peeper (16.9 oz.)

\$15

Allagash Brewing Company - Tripel (12 oz.)

\$13

Goose Island Brewing Company - Sofie (12 oz.)

\$16

ON TAP

Half Moon Bay Brewery - Amber Ale

\$9

Blue Moon - Belgian Style White

\$9

Stella Artois - Pilsner

\$9

Racer 5 - IPA

\$9

Guinness - Dry Stout

\$9

Seasonal Draft

ask server

CANNED

Budweiser, Bud Light, Miller Lite, Coors Light

\$6

Sierra Nevada

\$7

Heineken - Pale Lager

\$7

Corona - Pale Lager

\$7

Ballast Point Sculpin IPA

\$8

Angry Orchard "Hard Cider"

\$8

Anchor Steam (19.2oz.)

\$9

Modelo (24oz.)

\$10

WINE SELECTION

SPARKLING

Veuve Clicquot Brut, France

**GL/BTL
Bottle \$120**

Gloria Ferrer Sonoma Brut, Sonoma

\$14/40

Kenwood Yulupa Cuvee Brut, CA

\$10/36

WHITE

Sauvignon Blanc

Duckhorn Sauvignon Blanc, Napa Valley 2016

Bottle \$60

Cape Mentelle Sauvignon Blanc, Australia 2017

\$15/40

Simi Sauvignon Blanc, Sonoma County 2016

\$12/32

Chardonnay

Cakebread Chardonnay, Napa Valley 2016

Bottle 76

Frank Family Chardonnay, Carneros 2016

\$15/65

Rombauer Chardonnay, Carneros 2016

\$15/60

Raeburn Chardonnay, Russian River Valley 2017

\$13/48

Francis Coppola Chardonnay, Geyserville 2016

\$10/36

Riesling

Chateau Montelena Riesling, Potter Valley 2016

\$15/56

Rosé

Smoke Tree Rosé, California 2017

\$15/40

Saved - Magic Maker Rosé, California 2016

\$11/40

Viognier

Wild Horse Viognier, Central Coast 2014

\$10/36

Pinot Grigio

Pasqual Pinot Grigio, Italy 2017

\$12/30

Van Ruiten Pinot Grigio, Lodi Appellation 2017

\$11/30

SAKE

Dassai Junmai Daigin

Bottle \$35

Kubota Senjyu

Bottle \$35

Gasanyu Kisaragi

Bottle \$30

Ozeki Sake Karatanba

Bottle \$15

RED

Pinot Noir

Flowers, Sonoma Coast 2016

Bottle \$90

Rodney Strong Pinot Noir, Sonoma 2014

\$15/60

Chataeu St. Jean Pinot Noir, Sonoma 2014

\$11/40

Merlot

Twomey Merlot, Napa Valley 2014

Bottle \$98

Duckhorn Merlot, Napa Valley 2015

Bottle \$78

Markham Merlot, St. Helena 2016

\$15/45

Provenance Merlot, Sonoma 2016

\$13/40

Zinfandel

Rombauer Zinfandel, CA '16

Bottle \$60

Hatcher Zinfandel, Calaveras County 2014

\$13/36

Van Ruiten Zinfandel, Lodi 2016

\$11/34

Cabernet Sauvignon

Opus One 2014

Bottle \$265

Silver Oak, Napa Valley 2012

Bottle \$185

Caymus Cabernet, Napa Valley 2016

Bottle \$160

Silver Oak, Alexander Valley 2013

Bottle \$125

Chateau Montelena Cabernet, Calistoga-Napa 2014

Bottle \$88

Kenwood Six Ridges, Alexander Valley 2016

\$15/48

Josh Cabernet, Sonoma North Coast 2015

\$14/37

Ballard Lane Cabernet, Central Coast 2017

\$10/30