



mullins  
BAR & GRILL

SMALL BITES

**SPICY HOT WINGS & DRUMETTES \$14**

Cajun spiced, served with blue cheese dip and crudite

**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

**CHICKEN AND CHEESE QUESADILLA \$14**

grilled chicken, peppers, onion, salsa and served with a chipotle aioli

KETTLE & GARDEN

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

**STEAK CHILI \$5/\$8**

**HEARTS OF ROMAINE CAESAR SALAD \$11**

served with homemade caesar dressing and mixed with parmesan cheese  
add chicken \$6 | add salmon \$8

**AHI TUNA & SPINACH SALAD \$17**

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

**CLASSIC COBB SALAD \$17 GF**

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

**ROASTED BEET & GOAT CHEESE SALAD \$12 V**

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

BIGGER BITES

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

**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

**BLACKENED SALMON SANDWICH \$18**

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

**ROASTED TRI TIP \$18**

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

**FISH & CHIPS \$20**

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

MAIN COURSE

**16 OZ HARRIS RANCH BLACK ANGUS BONE-IN RIB-EYE \$34 GF**

served with a sea salt compound butter, baked potato, and seasonal vegetables

**POACHED SALMON FILLET \$26 GF**

served with chardonnay beurre blanc, jasmine rice, and seasonal vegetables

**SHORT RIB PAPARDELLE PASTA \$23**

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

**PAN-ROASTED BONE-IN PORK CHOP \$23**

served with pan gravy, mashed potatoes, and seasonal vegetables

**FRIED CHICKEN \$22**

3 pieces of bone-in chicken served with mashed potatoes, gravy, coleslaw, and honey

GF Gluten Free V Vegetarian

Wednesday

Made-to-order Sautéed Pasta, \$5 Wine Selection

Friday

Herbed Roasted Prime Rib, Live Music 5:30 PM- 8:30 PM

Please inquire with your server for details

18% service charge will apply for groups of six or more | Consuming raw or undercooked foods may increase your risk of food-borne illnesses

## SPECIALTY COCKTAILS

### MOSCOW MULE

*Ketel One Vodka, Ginger Beer, Simple Syrup, & Lime Juice*

**\$15.00**

### MULLINS MARY

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

**\$10.00**

### BULLEIT MANHATTAN

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

**\$15.00**

### PALOMA

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

**\$15.00**

## BEER SELECTION

### ON TAP

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

### CANNED

<i>Anchor Steam - Steam Lager</i>	<b>\$6.50</b>
<i>Sierra Nevada</i>	<b>\$6.50</b>
<i>Modelo</i>	<b>\$6.50</b>
<i>Ballast Point Sculpin IPA</i>	<b>\$7.50</b>
<i>Heineken - Pale Lager</i>	<b>\$6.50</b>
<i>Corona - Pale Lager</i>	<b>\$6.50</b>
<i>Angry Orchard "Hard Cider"</i>	<b>\$7.50</b>
<i>Pacifico (24oz.)</i>	<b>\$9.00</b>
<i>Budweiser, Bud Light, Miller Lite, Coors Light</i>	<b>\$6.00</b>

## WINE SELECTION

### SPARKLING

<i>Veuve Clicquot Brut, France</i>	<b>Btl. 60</b>
<i>Gloria Ferrer Sonoma Brut, Sonoma</i>	<b>10/40</b>
<i>Kenwood Yulupa Cuvee Brut, CA</i>	<b>9/36</b>

### WHITE

<i>Chateau Montelena Riesling, Potter Valley '13</i>	<b>14/56</b>
<i>Saved - Magic Maker Rosé, CA '14</i>	<b>10/40</b>
<i>Wild Horse Viognier, Central Coast '14</i>	<b>9/36</b>
<i>Danzante Pinot Grigio, Italy '14</i>	<b>9/36</b>
<i>Charles Smith Vino Pinot Grigio, Sonoma '15</i>	<b>9/36</b>
<i>Chimney Rock Sauvignon Blanc, Napa Valley '15</i>	<b>Btl.38</b>
<i>Duckhorn Sauvignon Blanc, Napa Valley '14</i>	<b>15/60</b>
<i>Simi Sauvignon Blanc, Sonoma County '14</i>	<b>8/32</b>
<i>Cakebread Chardonnay, Napa Valley '13</i>	<b>Btl.76</b>
<i>Rombauer Chardonnay, Carneros '13</i>	<b>15/60</b>
<i>Francis Coppola Chardonnay, Geyserville '14</i>	<b>9/36</b>

### GL/BTL

### RED

<i>Emeritus Pinot Noir</i>	<b>Btl. 70</b>
<i>Merryville Pinot Noir, Carneros '12</i>	<b>Btl. 60</b>
<i>Rodney Strong Pinot Noir, Sonoma '13</i>	<b>15/60</b>
<i>Chataeu St. Jean Pinot Noir, Sonoma '13</i>	<b>10/40</b>
<i>Duckhorn Merlot, Napa Valley '12</i>	<b>Btl.78</b>
<i>Twomey Merlot, Napa Valley '11</i>	<b>15/68</b>
<i>Ferrari-Carano Merlot, Sonoma '12</i>	<b>13/52</b>
<i>Hatcher Zinfandel, Calaveras County '13</i>	<b>12/36</b>
<i>Opus One '13</i>	<b>Btl.265</b>
<i>Silver Oak, Napa Valley '11</i>	<b>Btl.165</b>
<i>Silver Oak, Alexander Valley '12</i>	<b>Btl.82</b>
<i>Caymus '13</i>	<b>Btl.138</b>
<i>Chateau Montelena Cabernet, Calistoga-Napa '12</i>	<b>Btl.78</b>
<i>Smith &amp; Hook Cabernet Sauvignon, Central Coast '13</i>	<b>12/48</b>
<i>Josh Cabernet, Sonoma North Coast '12</i>	<b>9/36</b>

### SAKE

<i>Dassai Junmai Daigin</i>	<b>Btl.35</b>
<i>Gasanyu Kisaragi</i>	<b>Btl.30</b>
<i>Kubota Senjyu</i>	<b>Btl.35</b>
<i>Ozeki Sake Karatanba</i>	<b>Btl.15</b>