



mullins

BAR & GRILL

SMALL BITES

CHEESY CRAB BREAD \$14

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

CRISPY CALAMARI \$14

Buttermilk battered and 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

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

CHEF MARIO'S SOUP OF THE DAY

Authentic and always delicious!

STEAK CHILI \$5/\$8 ^{GF}

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

WEDGE SALAD \$12

Iceberg lettuce wedge, bleu cheese dressing, cherry tomatoes, onions, bacon, hard boiled egg

MULLIN'S COBB SALAD \$17 ^{GF}

Grilled 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

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 russet fries, sweet potato fries, tater tots, green salad or potato salad

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. \$2 each addition.

BLACKENED SALMON SANDWICH \$18

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

FISH & CHIPS \$20

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

ROASTED TURKEY AND STUFFING \$18

Fresh-carved turkey on top of cornbread stuffing with Yukon Gold mashed potatoes, cranberry sauce and gravy

MAIN COURSE

CHICKEN PARMESAN \$25

Mary's organic, free-range chicken breast with Panko bread crumbs, house-made marinara sauce topped with buffalo mozzarella and served with garlic-herb pasta and haricot vert

PAN-SEARED SALMON FILLET \$27

(subject to availability) Pan-seared salmon with Brussel sprout and chorizo hash, sweet white corn, crispy yucca fries and a chipotle aioli

BRAISED LAMB SHANK \$25

Braised lamb shank served with Yukon Gold mashed potatoes and fresh seasonal vegetables

CHEF'S SPECIAL

PAN-ROASTED TOMAHAWK PORK CHOP \$32

Served with pan gravy, sweet potato purée, and grilled asparagus

PRIME 16 OZ. BONE-IN RIB-EYE STEAK \$37 ^{GF}

Served with a sea salt compound butter, potato gratin and roasted broccoli

^{GF} Gluten Free ^V Vegetarian

Wednesday
Made-to-order Sautéed Pasta, Wine Special

Fridays
Prime Rib, Mullins Fresh Catch, Live Music 5:30 PM- 8:30 PM

Saturday
Mullins Fresh Catch

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

<p>MOSCOW MULE <i>Ketel One Vodka, Ginger Beer, Fresh Lime</i></p>	\$15.00	<p>MULLINS MARY <i>Our Famous, Homemade Smirnoff Bloody Mary Add Crispy Smoked Apple-Wood Bacon \$1.00</i></p>	\$10.00
<p>BULLEIT MANHATTAN <i>Bulleit Bourbon, Sweet Vermouth, Bitters, Orange Peel Garnish</i></p>	\$15.00	<p>PALOMA <i>Don Julio Blanco, Grapefruit Juice, Freshly Squeezed Lime Juice, Splash of Soda</i></p>	\$15.00

BEER SELECTION

PREMIUM BOTTLES

<p><i>Allagash Brewing Company - White (12 oz.)</i></p>	\$10.00	<p><i>Maine Beer Company - Peeper (16.9 oz.)</i></p>	\$14.00
<p><i>Allagash Brewing Company - Tripel (12 oz.)</i></p>	\$12.00	<p><i>Goose Island Brewing Company - Sofie (12 oz.)</i></p>	\$15.00

ON TAP

<i>Half Moon Bay Brewery - Amber Ale</i>	\$8.00
<i>Blue Moon - Belgian Style White</i>	\$8.00
<i>Stella Artois - Pilsner</i>	\$8.00
<i>Racer 5 - IPA</i>	\$8.50
<i>Guinness - Dry Stout</i>	\$8.50
<i>Seasonal Draft</i>	ask server

CANNED

<i>Budweiser, Bud Light, Miller Lite, Coors Light</i>	\$6.00
<i>Sierra Nevada</i>	\$6.50
<i>Ballast Point Sculpin IPA</i>	\$7.50
<i>Heineken - Pale Lager</i>	\$6.50
<i>Corona - Pale Lager</i>	\$6.50
<i>Angry Orchard "Hard Cider"</i>	\$7.50
<i>Anchor Steam (19.2oz.)</i>	\$8.50
<i>Modelo (24oz.)</i>	\$9.00

WINE SELECTION

SPARKLING	GL/BTL	SAKE	
<i>Veuve Clicquot Brut, France</i>	Btl.120	<i>Dassai Junmai Daigin</i>	Btl.35
<i>Gloria Ferrer Sonoma Brut, Sonoma</i>	13/40	<i>Gasanyu Kisaragi</i>	Btl.30
<i>Kenwood Yulupa Cuvee Brut, CA</i>	9/36	<i>Kubota Senjyu</i>	Btl.35
		<i>Ozeki Sake Karatanba</i>	Btl.15
WHITE		RED	GL/BTL
Sauvignon Blanc		Pinot Noir	
<i>Duckhorn Sauvignon Blanc, Napa Valley '16</i>	Btl.60	<i>Flowers, Sonoma Coast '16</i>	Btl. 90
<i>Simi Sauvignon Blanc, Sonoma County '16</i>	11/32	<i>Emeritus Pinot Noir '14</i>	Btl.70
<i>Cape Mentelle Sauvignon Blanc, Margaret River Australia '17</i>	15/40	<i>Rodney Strong Pinot Noir, Sonoma '14</i>	15/60
Chardonnay		<i>Chataeu St. Jean Pinot Noir, Sonoma '14</i>	10/40
<i>Cakebread Chardonnay, Napa Valley '16</i>	Btl.76	Merlot	
<i>Frank Family Chardonnay, Carneros '16</i>	Btl.65	<i>Duckhorn Merlot, Napa Valley '12</i>	Btl.78
<i>Lloyd Chardonnay, Carneros '17</i>	15/60	<i>Twomey Merlot, Napa Valley '13</i>	Btl.98
<i>Rombauer Chardonnay, Carneros '16</i>	15/60	<i>Ferrari-Carano Merlot, Sonoma '14</i>	13/52
<i>Raeburn Chardonnay, Russian River Valley '17</i>	12/48	Zinfandel	
<i>Francis Coppola Chardonnay, Geyserville '16</i>	9/36	<i>Rombauer Zinfandel, CA '16</i>	Btl.60
Riesling		<i>Hatcher Zinfandel, Calaveras County '14</i>	12/36
<i>Chateau Montelena Riesling, Potter Valley '16</i>	15/56	Cabernet Sauvignon	
Rosé		<i>Opus One '14</i>	Btl.265
<i>Saved - Magic Maker Rosé, CA '16</i>	10/40	<i>Silver Oak, Napa Valley '11</i>	Btl.185
<i>Smoke Tree Rosé, CA '17</i>	15/40	<i>Duckhorn Cabernet '14</i>	Btl.125
Viognier		<i>Silver Oak, Alexander Valley '13</i>	Btl.125
<i>Wild Horse Viognier, Central Coast '14</i>	9/36	<i>Caymus Cabernet, Napa Valley '15</i>	Btl.160
Pinot Grigio		<i>Chateau Montelena Cabernet, Calistoga-Napa '14</i>	Btl.88
<i>Charles Smith Vino Pinot Grigio, Sonoma '15</i>	9/36	<i>Smith & Hook Cabernet Sauvignon, Central Coast '15</i>	16/48
<i>Van Ruiten Pinot Grigio, Lodi Appellation '17</i>	11/30	<i>Josh Cabernet, Sonoma North Coast '15</i>	13/37