



mullins
BAR & GRILL

D I N N E R
S U M M E R 2 0 1 8

SMALL BITES

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

HEIRLOOM TOMATO & BURRATA SALAD \$12

local heirloom tomatoes, Marin cow's milk burrata cheese, balsamic reduction with micro greens

ITALIAN MEAT BALL MARINARA \$13

USDA prime beef meatballs with house made marinara topped with mozzarella cheese

KETTLE & GARDEN

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

CHEF MARIO'S SOUP OF THE DAY

Made from scratch. Always fresh and delicious!

STEAK CHILI \$5/\$8 GF

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

THE CLASSIC SHRIMP LOUIE \$18

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

BIGGER BITES

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

USDA PRIME BEEF BURGER \$17

served on herb slab bun 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

THE BLTA \$14

Applewood smoked bacon, lettuce, roasted turkey, avocado with garlic mayonnaise served on toasted ciabatta bread

FISH & CHIPS \$20

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

MAIN COURSE

PRIME 16 OZ. BONE-IN RIB-EYE \$37 GF

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

TERIYAKI COHO SALMON FILLET \$26

grilled Coho Salmon with a house made teriyaki and ginger glaze served over white rice and organic vegetables

SHORT RIB PAPPARDELLE PASTA \$23

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

PAN-ROASTED BONE-IN PORK CHOP \$23

served with pan gravy, mashed potatoes, and seasonal vegetables

CHEF'S SPECIAL

CAST-IRON SEARED USDA PRIME FILET MIGNON **6 OZ. \$34**
8 OZ. \$41

USDA Prime Filet Mignon cast-iron skillet seared and topped with herbed compound butter. Served with frizzled onions and organic vegetables

GF Gluten Free V Vegetarian

Wednesday

Made-to-order Sautéed Pasta, \$6 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 & Lime Juice

\$15.00

MULLINS MARY

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

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

CANNED

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

WINE SELECTION

SPARKLING

Veuve Clicquot Brut, France	GL/BTL Btl.120
Gloria Ferrer Sonoma Brut, Sonoma	13/40
Kenwood Yulupa Cuvee Brut, CA	9/36

SAKE

Dassai Junmai Daigin	Btl.35
Gasanyu Kisaragi	Btl.30
Kubota Senjyu	Btl.35
Ozeki Sake Karatanba	Btl.15

WHITE

Sauvignon Blanc

Chimney Rock Sauvignon Blanc, Napa Valley '15	Btl.38
Duckhorn Sauvignon Blanc, Napa Valley '16	15/60
Simi Sauvignon Blanc, Sonoma County '16	11/32
Cape Mentelle Sauvignon Blanc, Margaret River Australia '17	15/40

RED

GL/BTL

Pinot Noir

Emeritus Pinot Noir '14	Btl.70
Merryville Pinot Noir, Carneros '13	Btl.75
Rodney Strong Pinot Noir, Sonoma '14	15/60
Chataeu St. Jean Pinot Noir, Sonoma '14	10/40

Chardonnay

Cakebread Chardonnay, Napa Valley '16	Btl.76
Raeburn Chardonnay, Russian River Valley '16	12/48
Rombauer Chardonnay, Carneros '16	15/60
Francis Coppola Chardonnay, Geyserville '16	9/36

Merlot

Duckhorn Merlot, Napa Valley '12	Btl.78
Twomey Merlot, Napa Valley '13	Btl.98
Ferrari-Carano Merlot, Sonoma '14	13/52

Riesling

Chateau Montelena Riesling, Potter Valley '16	15/56
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Zinfandel

Hatcher Zinfandel, Calaveras County '14	12/36
Rombauer Zinfandel, CA '16	Btl.60

Rosé

Saved - Magic Maker Rosé, CA '16	10/40
Smoke Tree Rosé, CA '17	15/40

Cabernet Sauvignon

Opus One '14	Btl.265
Silver Oak, Napa Valley '11	Btl.185
Duckhorn Cabernet '14	Btl.125
Silver Oak, Alexander Valley '13	Btl.125
Caymus Cabernet, Napa Valley '15	Btl.160
Chateau Montelena Cabernet, Calistoga-Napa '14	Btl.88
Smith & Hook Cabernet Sauvignon, Central Coast '15	16/48
Josh Cabernet, Sonoma North Coast '15	13/37

Viognier

Wild Horse Viognier, Central Coast '14	9/36
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Pinot Grigio

Charles Smith Vino Pinot Grigio, Sonoma '15	9/36
Van Ruiten Pinot Grigio, Lodi Appellation '17	11/30