



**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

**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.

**WEDGE SALAD \$12**

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

**BABY GEMS SALAD \$14**

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

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

House-made with lots of clams and potatoes

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

CHEF'S SPECIAL

**HONEY MUSTARD GLAZED SNAKE RIVER HAM \$19**

Oven roasted ham steak with Yukon Gold potato gratin, sautéed spinach and a honey dijon 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. \$2 each addition. Substitute with an Impossible Burger for a meatless option

**FISH & CHIPS \$20**

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

**CLASSIC CLUB SANDWICH \$15**

Organic roasted turkey, black forest ham, applewood smoked bacon, Swiss cheese, lettuce, tomato and avocado served on whole wheat bread

**SALMON PITA SANDWICH \$17**

Pan seared Coho Salmon with baby arugula, English cucumbers, cherry tomatoes, red onions served in a pita pocket with a yogurt dill sauce

**THE BLTTA \$14**

Applewood smoked bacon, lettuce, tomato, organic roasted turkey and avocado with garlic mayonnaise served on ciabatta bread

**ROASTED TRI TIP \$18**

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

Wednesday

Made-to-order Sautéed Pasta, Wine Special

Thursday

50% off select bottles of wine

Fridays

Prime Rib Special, Live Music 5:30 PM- 8:30 PM

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](http://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**