



mullins
BAR & GRILL

LUNCH
SUMMER 2018

SMALL BITES

CHEESY CRAB BREAD \$12

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

HEIRLOOM TOMATO & BURRATA SALAD \$12

Local heirloom tomatoes, Marin cow's milk burrata cheese, balsamic reduction with basil

ITALIAN MEATBALL 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

Authentic and always delicious!

STEAK CHILI \$5/\$8 ☯

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

AHI TUNA & SPINACH SALAD \$17

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

CLASSIC COBB SALAD \$17 ☯

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

FISH & CHIPS \$20

House-made Anchor Steam beer-battered cod fillets served with malt vinegar and tartar sauce

ROASTED TRI TIP \$18

Thinly sliced tri-tip with melted Swiss cheese, tomato, mayonnaise, romaine and red onion marmalade on Acme sourdough baguette

CLASSIC REUBEN \$18

Stack of pastrami topped with melted Swiss cheese, sauerkraut, house-made Russian dressing and served on light rye bread

THE BLTA \$14

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

GRILLED CHICKEN SANDWICH \$15

Grilled chicken breast with tomatoes, mozzarella and pesto on herbed rosemary bread

CLASSIC CLUB SANDWICH \$15

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

BLACKENED SALMON SANDWICH \$18

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

CHEF'S SPECIAL

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.

MAIN COURSE

PAN-SEARED COHO SALMON FILLET \$26

Pan-seared Coho salmon with beurre blanc sauce served with jasmine rice, organic baby squash and zucchini

OPEN-FACED USDA PRIME SEARED NEW YORK STEAK SANDWICH \$19

6 oz seared USDA Prime New York steak with compound butter and peppered arugula served open faced on a toasted Acme's herbed roll with frizzled onions

☯ Gluten Free ● 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

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

BEER SELECTION

PREMIUM BOTTLES

<i>Allagash Brewing Company - White (12 oz.)</i>	\$10.00	<i>Maine Beer Company - Peeper (16.9 oz.)</i>	\$14.00
<i>Allagash Brewing Company - Tripel (12 oz.)</i>	\$12.00	<i>Goose Island Brewing Company - Sofie (12 oz.)</i>	\$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>Raeburn Chardonnay, Russian River Valley '17</i>	12/48	<i>Duckhorn Merlot, Napa Valley '12</i>	Btl.78
<i>Rombauer Chardonnay, Carneros '16</i>	15/60	<i>Twomey Merlot, Napa Valley '13</i>	Btl.98
<i>Francis Coppola Chardonnay, Geyserville '16</i>	9/36	<i>Ferrari-Carano Merlot, Sonoma '14</i>	13/52
Riesling		Zinfandel	
<i>Chateau Montelena Riesling, Potter Valley '16</i>	15/56	<i>Rombauer Zinfandel, CA '16</i>	Btl.60
Rosé		<i>Hatcher Zinfandel, Calaveras County '14</i>	12/36
<i>Saved - Magic Maker Rosé, CA '16</i>	10/40	Cabernet Sauvignon	
<i>Smoke Tree Rosé, CA '17</i>	15/40	<i>Opus One '14</i>	Btl.265
Viognier		<i>Silver Oak, Napa Valley '11</i>	Btl.185
<i>Wild Horse Viognier, Central Coast '14</i>	9/36	<i>Duckhorn Cabernet '14</i>	Btl.125
Pinot Grigio		<i>Silver Oak, Alexander Valley '13</i>	Btl.125
<i>Pasqua, Delle Venezie, Italy '16</i>	11/30	<i>Caymus Cabernet, Napa Valley '15</i>	Btl.160
<i>Van Ruiten Pinot Grigio, Lodi Appellation '17</i>	11/30	<i>Chateau Montelena Cabernet, Calistoga-Napa '14</i>	Btl.88
		<i>Coppola Director's Cut, Sonoma '14</i>	Btl.50
		<i>Smith & Hook Cabernet Sauvignon, Central Coast '15</i>	16/48
		<i>Josh Cabernet, Sonoma North Coast '15</i>	13/37