



**mullins**  
BAR & GRILL

LUNCH

**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

**CHICKEN AND CHEESE QUESADILLA \$14**

Grilled chicken, cheese, peppers, onions and salsa served with a chipotle aioli

**SOUP & SALAD**

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

House-made with lots of clams and potatoes

**CHEF MARIO'S SOUP OF THE DAY \$5/\$8**

Authentic and always delicious!

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

Black bean chili with big chunks of steak

**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

**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*

**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 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 ciabatta bread

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.

**THE BLTTA \$14**

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

**BACON-WRAPPED MEATLOAF \$24**

Prime beef, bacon wrapped meatloaf with gravy, mashed potatoes, and glazed baby carrots

**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

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

## BEER SELECTION

### PREMIUM BOTTLES

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

### ON TAP

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

### CANNED

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

## WINE SELECTION

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