

APPETIZERS

Caprese – fresh mozzarella, basil and tomato with a balsamic reduction 8.95

Sweet Potato Fries – sweet potato fries served with our locally famous sun dried tomato ranch dressing 5.95

Seared Ahi – slices of seared ahi with a soy wasabi vinaigrette 8.95

Calamari – fried calamari strips with homemade cocktail sauce 8.95

Onion Strings – sliced onions dipped in our seasoned flour and fried to perfection, served with sun dried tomato ranch 4.95

Cajun Portobellos – quartered Portobello mushrooms sautéed in a Cajun, white wine butter sauce, served with crostinis 6.95

Jalapeno Rings – breaded sliced jalapenos fried and served with sun dried tomato ranch 7.95



WRAPS

All wraps are made with spinach tortillas and served with french fries, sweet potato fries or season sliced tomatoes

Guest House Wrap – turkey and roast beef, shredded cheddar and jack cheese, mixed greens, tomato, onions and garlic aioli 8.95

BBQ Chicken Wrap – chicken breast brushed with homemade bbq sauce, shredded cheddar and jack cheese, mixed greens, tomato, onions and ranch dressing 8.95

Pesto Wrap – choice of turkey or roast beef, homemade pesto, pepper jack cheese, mixed greens, tomato and onion 8.95

Chicken Caesar Wrap – grilled chicken breast, romaine lettuce, creamy Caesar dressing, parmesan cheese and croutons 8.95

SALADS

Western Salad – choice of sliced sirloin or bbq chicken breast, mixed greens with black beans, corn, tomato, shredded cheese, tortilla chips and sun dried tomato ranch dressing 13.95

Apple and Walnut Salad – mixed greens, sliced apples, candied walnuts, blue cheese crumbles and raspberry vinaigrette 8.95
add chicken 3.95

Chicken Caesar Salad – grilled chicken breast, romaine lettuce, parmesan cheese, croutons and creamy Caesar dressing 10.95

Ahi Salad – seared ahi, mixed greens, sliced cucumber, tomato, onions, crispy wontons and soy wasabi vinaigrette 12.95

Kids Menu Available / Split Plate 1.95 / Substitute soup or salad \$.50

ARTISAN HOT SANDWICHES

All sandwiches are served on fresh artisan breads with choice of french fries, sweet potato fries or season sliced tomatoes

French Dip – a house favorite! Made with fresh roasted beef round, with melted jack cheese on grilled baguette, served with au jus and creamy horseradish 9.95

Avocado BLT – thick cut apple wood smoked bacon, mixed greens, tomatoes, and garlic aioli on grilled sour dough 9.95

Portobello Sandwich - a grilled Portobello mushroom, roasted red peppers, onions, mixed greens, aged goat cheese and garlic aioli on fresh baked ciabatta 12.95

Chicken Caprese – grilled chicken breast, fresh mozzarella, basil, tomato, garlic aioli and a balsamic reduction on fresh baked ciabatta 11.95

Turkey Melt – smoked turkey breast, avocado, and jack cheese on grilled sourdough 8.95

Chicken Melt – grilled chicken breast, Portobello mushrooms, and jack cheese on grilled sourdough 9.95

Pesto Chicken Sandwich - grilled chicken breast with mixed greens, tomato, red onion, pepper jack cheese and homemade pesto on grilled cibatta 9.95

Veggie – grilled zucchini with sautéed sliced portobellos, onions, roasted red peppers, pepper jack cheese, mixed greens, tomato and garlic aioli on fresh baked ciabatta 11.95

California Turkey – smoked turkey breast, apple wood smoked bacon, avocado, mixed greens, tomato, and garlic aioli on fresh baked ciabatta 11.95

Meat Loaf – slices of our grilled homemade meatloaf, jack cheese, mixed greens, tomato, Dijon mustard and garlic aioli on grilled sourdough 9.95

Tuna Melt – albacore tuna salad, grilled tomatoes, and cheddar cheese on grilled sourdough 8.95

Philly Melt – juicy roast beef, roasted red peppers, jack cheese and grilled onions on grilled sourdough 9.95

HEARST RANCH GOURMET BURGERS

All of our burgers are made with local Hearst Ranch grass fed beef. Served with french fries or sweet potato fries. Served on fresh artisan ciabata or a classic sesame seed bun

Guest House Burger - lettuce, tomato, red onion, garlic aioli and cheddar cheese 10.95

Avocado Swiss Burger - sliced avocado, lettuce, tomato, red onion, garlic aioli and swiss cheese 11.95

BBQ Burger - BBQ sauce, fried onion strings, bacon, garlic aioli and jack cheese 11.95



HOMEMADE DESSERTS

Crème Brulee

Crème brulee made with real vanilla bean and caramelized right at your table 7.95

Cheese Cake

a soft and rich cheese cake with a sweet graham cracker crust and thin layer of sour cream frosting 6.95

Assorted Truffles

An assortment of our homemade chocolate truffles 6.95

Berry Cobbler

Fresh baked berry cobbler with vanilla ice cream, served right out of the oven, **baking time approx. 25 min** serves 2 to 4 people 9.95

WINE

White

Salmon Creek White Zinfandel 5.5 / 18
Salmon Creek Chardonnay 5.5 / 18
Eberle Chardonnay 8 / 28
Tangent Sauvignon Blanc 7 / 26
Tobin James Sparkling Wine split 8

Red

Pozo Valley Merlot 8 / 28
Wild Horse Merlot 28
Salmon Creek Cabernet Sauvignon 5.5 / 18
J Lohr Cabernet Sauvignon 8 / 28
Justin Cabernet Sauvignon 32
Harlow Ridge Pinot Noir 8 / 28
Domain Alfred Pinot Noir 48
McClellan Estate Syrah 8 / 28
Ancient Peaks Zinfandel 8 / 28
Tobin James "Ballistic" Zinfandel 24
Opolo Mountain Zinfandel 30
Robert Hall Rhone de Robles 28
Justin Isosceles 98
Tobin James Late Harvest Zinfandel 7 / 26



BEER

DRAFT

Pint \$4.5 / 23oz \$6
Blue Moon
Firestone "Union Jack" IPA
Fat Tire
Stella Artois
Ask about tonight's Seasonal Drafts

BOTTLED

Coors Light 3.5
Bud Light 3.5
Budweiser 3.5
Corona 4
O'Doul's Amber 3.5

BEVERAGES

Flavored Teas and Lemonades 3.25
Soft Drinks 2.75
Iced Tea, Coffee, Hot Tea, Hot Chocolate 2.50
Kids Drinks 1.75
Milk and Juice 2.95

FULL BAR ALSO AVAILABLE