



est. 2008
805.460.0193
guesthousegrill.com

APPETIZERS

- AHI POKE** soy & sesame marinated sushi grade ahi / spicy mayo / asian slaw / crispy wontons 16
- GRILLED ARTICHOKE** garlic butter / chef's seasoning / chipotle aioli 13 veg, gf
- FRIED CALAMARI** tubes & tentacles / seasoned flour / house-made cocktail sauce / house-made tartar 15
- FISH TACOS** fresh snapper / cabbage / salsa / jalapeno lime creme / pickled onion 15 gf
- CAJUN MUSHROOMS** white wine garlic butter / chipotle puree / parmesan / green onions / crostinis 13 veg
- MAPLE ROASTED BRUSSELS** applewood smoked bacon / maple syrup / blue cheese crumbles 13 gf
- JALAPENO RINGS** sliced jalapenos / beer battered & fried / sun-dried tomato ranch 14 veg
- CAPRESE** fresh mozzarella / fresh basil / tomato / balsamic reduction / olive oil 15 veg, gf
- CRUSTED AHI** sushi grade ahi / panko crust / pineapple teriyaki / asian slaw 18
- ONION STRINGS** finely sliced onion / seasoned flour / sun-dried tomato ranch 10 veg



BURGERS

- choice of: french fries or seasoned sliced tomatoes
upgrade: soup or salad 1.5 / sweet potato fries 2 / onion strings 2
/ parmesan garlic fries 3 / jalapeno rings 3.5

GUEST HOUSE BURGER

ground chuck / cheddar cheese / green leaf / sliced tomato / red onion / garlic aioli 17

BBQ BURGER

ground chuck / jack cheese / applewood smoked bacon / fried onion strings / house bbq sauce / garlic aioli 18

THE BEYOND BURGER

beyond patty / house made vegan cheese / lettuce / tomato / red onion / vegan 1000 island / ciabatta 16 vegan

SALADS

- WESTERN SALAD** mixed greens / black beans / roasted corn / grape tomatoes / fried onion strings / shredded cheese / tortilla chips / bbq sauce / sun-dried tomato ranch dressing 14 veg
add chicken 4 / add steak 8
- COBB SALAD** mixed greens / applewood smoked bacon / grape tomatoes / blue cheese crumbles / fried onion strings / black olives / avocado / hard boiled egg / blue cheese dressing 14
add chicken 4 / add steak 8
- APPLE & WALNUT SALAD** mixed greens / sliced apples / candied walnuts / blue cheese crumbles / dried cranberries / golden raisins / raspberry vinaigrette 14 veg, gf
add chicken 4 / add steak 8
- SALMON SALAD** mixed greens / grilled salmon fillet / edamame / red onion / candied walnuts / feta cheese / grape tomatoes / honey citrus vinaigrette 21 gf
- AHI SALAD** mixed greens / seared, sushi grade ahi / cucumber / edamame / grape tomatoes / red onion / crispy wontons / soy wasabi vinaigrette 24
- CHICKEN CAESAR SALAD** chopped romaine / grilled chicken breast / shredded parmesan / croutons / creamy caesar dressing 17

20% gratuity on parties of 6 or more / corkage fee \$15 / burger and salad split 4 / entree split 6 / extra plate NO charge
veg = vegetarian / gf = gluten free *we are not a gluten free facility. eating raw or undercooked meats, eggs or seafood may cause food borne illness



WRAPS

choice of: french fries or seasoned sliced tomatoes

upgrade: soup or salad 1.5 / sweet potato fries 2 / onion strings 2 / parmesan garlic fries 3 / jalapeno rings 3.5

ASIAN CHICKEN WRAP

grilled chicken breast / pineapple teriyaki / asian slaw / sesame oil / edamame / almond slivers / crispy wontons 18

TURKEY BACON WRAP

smoked turkey / applewood smoked bacon / avocado / tomato / mixed cheese / mixed greens / garlic aioli 17

BBQ CHICKEN WRAP

grilled chicken breast / black beans / roasted corn / mixed cheese / tomato / mixed greens / bbq sauce / ranch 15

CHICKEN CAESAR WRAP

grilled chicken breast / shredded parmesan / croutons / chopped romaine / creamy caesar dressing 16

HOT SANDWICHES



choice of: french fries or seasoned sliced tomatoes

upgrade: soup or salad 1.5 / sweet potato fries 2 / onion strings 2 / parmesan garlic fries 3 / jalapeno rings 3.5

FRENCH DIP

house roasted beef / swiss cheese / side or creamy horseradish & au jus / edna's baguette 16

CALIFORNIA TURKEY

smoked turkey breast / applewood smoked bacon / jack cheese / avocado / green leaf / tomato / garlic aioli / ciabatta 18

AVO BLT

applewood smoked bacon / green leaf / tomato / avocado / garlic aioli / edna's sourdough 14

PESTO CHICKEN SANDWICH

grilled chicken breast / pepper jack cheese / green leaf / tomato / onion / house made pesto / garlic aioli / ciabatta 18

HOT PASTRAMI

sliced pastrami / sauerkraut / yellow mustard / dill pickle / swiss cheese / pepperoncini / edna's brioche bun 18

CHICKEN CAPRESE

grilled chicken breast / fresh mozzarella cheese / fresh basil / tomato / balsamic reduction / garlic aioli / ciabatta 19

TUNA MELT

caper & dill albacore tuna salad / cheddar cheese / tomato / edna's sourdough 13

MEATLOAF SANDWICH

house-made meatloaf / cheddar cheese / green leaf / tomato / garlic aioli / edna's sourdough 15



SPECIALTIES

DRY BREADED FISH & CHIPS

fresh snapper / house breading / coleslaw / house-made tartar sauce / choice of french fries or sweet potato fries 17

SPAGHETTI BOLOGNESE

spaghetti pasta / house-made beef marinara / shredded parmesan / garlic bread 16

BASIL BUTTER SALMON

grilled salmon filet / caper basil compound butter / garlic orzo / fresh spinach / tomato / asparagus 21

STEAK & FRIES

8oz flat iron 20 / 8oz filet mignon 42 / 14oz rib eye 35

WINE

WHITE WINE

Salmon Creek White Zin 9 / 34
Rabble Rose` (Tooth and Nail) 10 / 38
Salmon Creek Chardonnay 9 / 34
Bianchi Chardonnay 11 / 42
Tolosa No Oak Chardonnay 12 / 46
Tangent Sauvignon Blanc 10 / 38
Treana Blanc Blend 12 / 46
J Dusi Pinot Grigio 11 / 42
Tobin James Riesling 10 / 38
Tobin James Sparkling Split 10
Wycliff California Champagne 8 / 30

RED WINE

Wild Horse Merlot 10 / 38
Salmon Creek Cabernet 9 / 34
J Lohr Cabernet 12 / 46
Harlow Ridge Pinot Noir 9 / 34
Ancient Peaks Zinfandel 12 / 37
Clayhouse Syrah 11 / 42
Ragpickers Dream Port 10 / 38

Eberle "V.S." Cab 52
Chamisal Estate Pinot Noir 65
Adelaida "Anna's Vineyard" Syrah 60
Tobin James "Ballistic" Zinfandel 48
Opolo Mt. Zinfandel 52
Broken Earth Grenache 48
Ancient Peaks "Oyster Ridge" Red Blend 108
Troublemaker Red Blend 50



BEER

DRAFT BEER 16OZ / 6, 22OZ / 8

Firestone, 805 Blonde Ale
Barrel House, Sunny Daze Citrus Blonde
Firestone, DBA
Central Coast Brewing, Monterey St. Pale Ale
Lagunitas, IPA
Seasonal Handle - market price

BOTTLED BEER

Tin City Poly Dolly Cider (12oz can) 8
Black Butte Porter 5
Budweiser 5
Bud Light 5
Coors Light 5
Corona 5
O'douls Amber N.A. 4

COCKTAILS

DUSTIN'S LONG ISLAND grey goose / bombay sapphire / bacardi silver / patron silver / cointreau / sweet & sour / coke / tall 14

RASPBERRY SMASH tito's vodka / fresh lemon juice / fresh raspberries / ginger beer / lemon lime soda 12

ITALIAN MARGARITA patron silver / cointreau / fresh lime juice / sweet & sour / disaronno / salt rim / tall 13

CUCUMBER CRISP prairie organic cucumber vodka / fresh cucumber / fresh lime juice / soda water / lemon lime soda / tall 12

FILTHY MARTINI choice of tito's vodka or hendrick's gin / olive juice / fresh cracked pepper / hand stuffed blue cheese olives 13

HOT RASPBERRY MULE stoli hot / fresh lime juice / fresh raspberries / fresh jalapeno / ginger beer / copper mug 12

PEANUT BUTTER OLD

FASHIONED skrewball peanut butter whiskey / bookers / angostura bitters / orange bitters / simple syrup / large ice cube 13

GOLD FASHIONED makers mark / cointreau / orange bitters / simple syrup / large ice cube 13

HANDSHAKE OLD FASHIONED buffalo trace bourbon / fernet branca / angostura bitters / orange bitters / simple syrup / large ice cube 13

BLACK LIQUORICE OLD

FASHIONED rittenhouse rye / sambuca / peychauds bitters / simple syrup / large ice cube 13

RASPBERRY DROP stoli razberi / chambord / triple sec / fresh lemon juice / lemonade / sugar rim / up 12

LAVENDER DROP tito's vodka / lavender simple syrup / fresh lemon juice / fresh lavender / up 13

VANILLA DROP stoli vanil / triple sec / fresh lemon juice / lemonade / sugar rim / up 12

HAPPY HOUR

Monday - Friday

3pm - 5pm

\$2 off all draft beer, wine,
liquor & appetizers