

# THE REGATTA BAR & GRILLE

## SMALL PLATES

<b>CURED MEATS &amp; CHEESES</b>	18.00/22.00
artisanal selection of meats and cheeses, olives, dijon mustard and toasted baguette	
<b>STEAK &amp; STOUT SLIDERS*</b>	16.00
with melted gouda, stout-braised onions and a side of housemade pub chips	
<b>PROSCIUTTO MARGHERITA FLATBREAD</b>	16.00
with roasted tomatoes, fresh mozzarella and pesto	
<b>BUFFALO PEPPER GARLIC CHICKEN WINGS</b>	16.00
tossed in a buffalo pepper garlic sauce, served with blue cheese slaw	
<b>SPINACH &amp; ROASTED ARTICHOKE DIP</b>	9.50
served with toasted crostini	
<b>CHICKEN QUESADILLA</b>	11.00
stuffed with roasted peppers, cheddar and pepper jack cheese and sides of salsa and sour cream	
<b>WHITE CHEDDAR MAC &amp; CHEESE</b>	8.00
aged white cheddar topped with panko bread crumbs	

## HANDHELD

**TURKEY CLUB** 16.50  
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese

**CHIPOTLE CHICKEN SANDWICH** 20.00  
melted cheddar cheese, bacon and chipotle aioli on a brioche bun

**MUST TRY**  
**CUBAN SANDWICH** 16.00  
sliced pork, ham, pickles, swiss cheese and mustard on a pressed cuban loaf

**GRILLED STEAK WRAP\*** 21.00  
with black beans, roasted red peppers, cilantro and monterey jack cheese

\*\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*\*

## BURGERS

<b>GRUYERE &amp; SHROOM BURGER*</b>	22.00
gruyere cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli	
<b>BLACK RUM BACON JACK BURGER*</b>	19.00
monterey cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce	
<b>THE HOUSE BURGER*</b>	17.00
choice of cheese and housemade burger sauce	
<b>VEGGIE BURGER</b>	14.25
gardenburger® malibu burger organic vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli	

\*\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*\*

Original Recipes  
FROM SCRATCH

## MAINS

Made Fresh  
PER ORDER

<b>CENTER-CUT TOP SIRLOIN*, 10 OZ.</b>	GF	36.00
with choice of topping: sriracha glaze, melted blue cheese, or bourbon demi glaze and sides of garlic mashed potatoes and grilled vegetables		
<b>CHARBROILED RIBEYE*, 12 OZ.</b>	GF	39.00
with garlic mashed potatoes and grilled vegetables		
<b>MEDITERRANEAN SHRIMP PASTA</b>		27.00
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream		
<b>SALMON WITH KALE &amp; MUSHROOMS*</b>	GF	32.00
with sautéed kale and crimini mushrooms		
<b>TUSCAN FLORENTINE CHICKEN</b>		23.50
pesto-marinated chicken breast on top of grilled vegetable orzo		

## SALADS

ADD A PROTEIN TO ANY SALAD\*  
Shrimp +6.00 / Salmon +6.00 / Chicken +5.00

<b>COBB SALAD</b>	GF	10.25
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette		
<b>ROASTED BEET SALAD</b>	GF	12.00
mixed greens, crumbled goat cheese, candied pecans tossed in red wine vinaigrette		
<b>CAESAR SALAD</b>		10.00
romaine, shaved parmesan cheese and croutons, tossed in a caesar dressing		
<b>QUINOA &amp; BABY GREENS SALAD</b>		12.25
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing		

INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

## SOUP

**SOUP DU JOUR** 6.00

\*\* ASK YOUR SERVER FOR \*\*  
\*\* TODAY'S OFFERING \*\*

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TRY OUR SIGNATURE  
**MULES**

**CROWNED JEWEL 10.00**  
Ketel One, ginger beer, cranberry juice,  
blood orange bitters and fresh lime juice



**MEXICAN MULE 10.00**  
Sauza Blue Silver, ginger beer and fresh lime juice

**KENTUCKY MULE 10.00**  
Maker's Mark, ginger beer and fresh lime juice

**MOSCOW MULE 10.00**  
Ketel One, ginger beer and fresh lime juice

\* Served in Copper Mugs \*

# CLASSIC COCKTAILS

**BEE'S KNEES** 9.00  
Hendrick's, honey and fresh lime juice served up

**COSMOPOLITAN** 10.00  
Absolut Citron, Cointreau, fresh lime juice and splash of cranberry juice

**MARGARITA** 10.00  
Patrón Silver, Cointreau, housemade sour mix and fresh lime juice

**PIMM'S CUP** 9.00  
Pimm's No. 1, ginger ale, cucumber and fresh mint

**BOURBON OLD FASHIONED** 9.00  
Knob Creek, housemade simple syrup and orange bitters

**MINT JULEP** 10.00  
Woodford Reserve, housemade simple syrup and muddled mint leaves

**CUBAN MOJITO** 9.00  
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

# WINES

## WHITE

CHARDONNAY - CANYON ROAD. CA	8.00
CHARDONNAY - KENDALL-JACKSON. CA	9.00
CHARDONNAY - SONOMA-CUTRER. CA	14.00
PINOT GRIGIO - STELLINA DI NOTTE, DELLE VENEZIE, ITALY	8.00
RIESLING - CHATEAU STE. MICHELLE. WA	7.00
SAUVIGNON BLANC - ESK VALLEY. NEW ZEALAND	10.00
PROSECCO - LA MARCA. ITALY	8.00
BRUT SPARKLING - MICHELLE BRUT. WA	8.00
WHITE ZINFANDEL - BERINGER. CA	7.00
ROSÉ - NOBLE VINES. CA	9.00
ROSÉ - FLEUR DE MER. CA	10.00
ROSÉ - MATUA. NEW ZEALAND	9.00

## RED

CABERNET SAUVIGNON - CANYON ROAD. CA	8.00
CABERNET SAUVIGNON - LOUIS MARTINI. CA	11.00
CABERNET SAUVIGNON - FEDERALIST WINES. CA	9.00
CABERNET SAUVIGNON - EMBLEM IV GENERATIONS. CA	14.00
MERLOT - CANYON ROAD. CA	8.00
MERLOT - CHATEAU ST JEAN. CA	10.00
PINOT NOIR - CANYON ROAD. CA	8.00
PINOT NOIR - ERATH. OR	11.50
PINOT NOIR - MEIOMI. CA	10.00
MALBEC - DON MIGUEL GASCON. ARGENTINA	10.00
RED BLEND - 19 CRIMES. AUSTRALIA	10.00
ZINFANDEL - RAVENSWOOD. CA	9.50

Mandatory 18% service charge added to the checks.  
100% of fee goes to the service staff.

# BEERS

## DRAFT - 16 oz.

MAC N JACK	7.00
STELLA ARTOIS	7.00
BLUE MOON	7.00
SAMUEL ADAMS	7.00
BUD LIGHT	7.00

## BOTTLE

BUDWEISER	7.00
COORS LIGHT	7.00
MILLER LITE	7.00
MICHELOB ULTRA	7.00
CORONA EXTRA	7.00
CORONA LIGHT	7.00
HEINEKEN	7.00
MODELO ESPECIAL	7.00
ANGRY ORCHARD	7.00
LAGUNITAS IPA	7.00
PACIFICO CLARA	7.00
NEW BELGIUM FAT TIRE	7.00
GUINNESS EXTRA STOUT	7.00
SAMUEL ADAMS SEASONAL	7.00

\*ASK ABOUT OUR SEASONAL OFFERINGS\*