

## SHARED BITES

Parties of eight or more will be charged a 20% automatic gratuity. Split checks charged 20% automatic gratuity with a maximum of four split checks per table.

<b>Pig Wings (2 each)</b>	<b>9<sup>99</sup></b>
<b>Chicken Tacos (3 each)</b>	<b>7<sup>99</sup></b>
<b>Shepherd's Pie</b>	<b>9<sup>99</sup></b>
<b>Artisan Cheese Plate</b>	<b>15<sup>99</sup></b>
<b>Crispy Green Beans</b>	<b>7<sup>99</sup></b>
<b>Organic Crispy Chicken "Oysters" and Fries</b>	<b>12<sup>99</sup></b>
<b>Fish Tostadas (3)</b>	<b>7<sup>99</sup></b>
<b>Bavarian Pretzel &amp; Fondue</b>	<b>7<sup>99</sup></b>
<b>Deviled Eggs (6)</b>	<b>4<sup>99</sup></b>
<b>BLT Deviled Eggs (6)</b>	<b>5<sup>99</sup></b>
<b>Salmon Salad *</b>	<b>13<sup>99</sup></b>
<b>Nice Little Sirloin Salad*</b>	<b>13<sup>99</sup></b>
<b>Lamb Chop with Truffle Tremor Fondue*</b>	<b>17<sup>99</sup></b>
<b>Mixed Grill Plate*</b> 6 oz filet, 2 seared scallops, 2 grilled shrimp & asparagus.	<b>26<sup>99</sup></b>
<b>Bacon Wrapped Filet*</b>	<b>25<sup>99</sup></b>
<b>Petite Cut Prime Rib*</b>	<b>25<sup>99</sup></b>
<b>Half Roasted Chicken</b>	<b>20<sup>99</sup></b>
<b>Surf &amp; Turf: 4oz Lobster Tail &amp; 4oz Sirloin*</b>	<b>25<sup>99</sup></b>

\* These items are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially if you have certain medical conditions.



## BURGERS & SLIDERS

<b>Cheeseburger Sliders* (3 each)</b>	<b>9<sup>99</sup></b>
<b>Filet Sliders* (3 each)</b>	<b>12<sup>99</sup></b>
<b>Crab Cake Sliders (3 each)</b>	<b>15<sup>99</sup></b>
<b>Hamburger*</b>	<b>11<sup>99</sup></b>
<b>Cheeseburger*</b>	<b>12<sup>99</sup></b>
<b>Real Blue Cheese Burger*</b>	<b>12<sup>99</sup></b>
<b>Bacon Avocado Cheeseburger*</b>	<b>13<sup>99</sup></b>
<b>Old Fashioned Burger*</b> 8oz burger with your choice of cheese and caramelized onions.	<b>13<sup>99</sup></b>
<b>Western Burger*</b> 8oz burger with onion ring, applewood smoked bacon, & barbecue sauce.	<b>14<sup>99</sup></b>
<b>Preston's Burger*</b> Our best hamburger yet! Freshly ground tenderloin tips, hand pressed into an 8 oz patty, cooked to perfection then topped with Swiss cheese, fried onions, mayonnaise and 6 oz of sliced Prime Rib.	<b>16<sup>99</sup></b>
<b>Prime Rib Sandwich*</b>	<b>15<sup>99</sup></b>
<b>Italian Beef Sandwich</b>	<b>15<sup>99</sup></b>

### Cheese Selections

American • Cheddar • Pepper Jack • Blue Cheese • Swiss

**All of our burgers are house ground  
Prime Beef trimmings.**

## COCKTAILS & BEER

<b>Moongirl Martini</b> Raspberry   Pomegranate   Bubbles	<b>12<sup>99</sup></b>
<b>Pomegranate-Acai Martini</b> Acai   Pomegranate   Sicilian Red Orange	<b>12<sup>99</sup></b>
<b>Peartini</b> Pear   Elderflower Essence   Sugared Rim	<b>12<sup>99</sup></b>
<b>Vanilla-Fig Manhattan</b> Barrel Select Knob Creek   Vanilla   Fig   Artisan Bitters	<b>13<sup>99</sup></b>
<b>Preston's Perfect Margarita</b> Barrel Selection Patron Anejo   Lime   Agave	<b>13<sup>99</sup></b>
<b>The Mule</b> Choose one: Tito's Classic   Irish   Kentucky   Jamaican	<b>11<sup>99</sup></b>
<b>Berry Lemon Drop</b> Blueberry   Lemon   Basil	<b>12<sup>99</sup></b>
<b>Seasonal Sangria</b> Red or White	<b>10<sup>99</sup></b>

**Domestic Beer – 4<sup>99</sup> • Import & Craft – 5<sup>99</sup>  
Seasonal Craft – 6<sup>99</sup>**

Bud Light • Budweiser • Miller Lite • Coors Light • Michelob Ultra

Blue Moon • Four Peaks “Kiltlifter” • Stella Artois • Guinness •  
Corona • Samuel Adams • Four Peaks “8th Street Ale” • Heineken •  
Amstel Light • Odell “90 Schilling” • Crispin Organic Hard Cider •  
Seasonal IPA • Seasonal Craft Beer • Dark Beer of the Moment\*

\* Dark Beer of the Moment subject to seasonal availability adjusted pricing.

## WINE BY THE GLASS

	<b>G</b>	<b>B</b>
<b>Bubbles</b>		
NV Lunetta Prosecco, Veneto, Italy	8 <sup>99</sup>	30 <sup>99</sup>
2016 Ruffino, Moscato D’Asti, Piedmont, Italy	9 <sup>99</sup>	34 <sup>99</sup>
NV Mumm Napa Brut, “Prestige Cuvee” Napa, CA	12 <sup>99</sup>	46 <sup>99</sup>
NV Nicolas Feuillatte “Brut” Champagne, France	18 <sup>99</sup>	70 <sup>99</sup>
<b>Unique Whites</b>		
NV Sycamore Lane ‘White Zinfandel’, California	5 <sup>99</sup>	21 <sup>99</sup>
2017 Brancott, Sauvignon Blanc, Marlborough, NZ	8 <sup>99</sup>	30 <sup>99</sup>
2017 Barone Fini, Pinot Grigio, Valdadige, Italy	9 <sup>99</sup>	34 <sup>99</sup>
2017 Pine Ridge Chenin Blanc/Viognier, California	10 <sup>99</sup>	38 <sup>99</sup>
2015 Cht .Ste Michelle “Eroica” Riesling, Washington	10 <sup>99</sup>	38 <sup>99</sup>
2017 Kim Crawford, Sauvignon Blanc, Marlborough, NZ	11 <sup>99</sup>	42 <sup>99</sup>
2017 Ferrari-Carano, Fumé Blanc, Sonoma, CA	13 <sup>99</sup>	50 <sup>99</sup>
2016 Santa Margherita Pinot Grigio, Alto-Adige, Italy	15 <sup>99</sup>	58 <sup>99</sup>
<b>Chardonnay</b>		
2016 Eve by Charles Smith, Washington	8 <sup>99</sup>	30 <sup>99</sup>
2016 La Crema, Monterey, CA	10 <sup>99</sup>	38 <sup>99</sup>
2016 Kendall-Jackson “Grand RSV,” Central Coast, CA	11 <sup>99</sup>	39 <sup>99</sup>
2016 Landmark “Overlook”, Central Coast, CA	12 <sup>99</sup>	46 <sup>99</sup>
2015 Cuvaison Estate, Carneros, CA	14 <sup>99</sup>	54 <sup>99</sup>
2015 Jordan Chardonnay, Russian River, CA	16 <sup>99</sup>	62 <sup>99</sup>
2017 Rombauer Chardonnay, Carneros, CA	19 <sup>99</sup>	74 <sup>99</sup>
<b>Merlot</b>		
2016 Velvet Devil Merlot by Charles Smith, Washington	8 <sup>99</sup>	30 <sup>99</sup>
2016 Cht St Jean, California	10 <sup>99</sup>	38 <sup>99</sup>
2015 Markham Cellars, Napa, CA	12 <sup>99</sup>	46 <sup>99</sup>

## WINE BY THE GLASS

### Pinot Noir

	<i>G</i>	<i>B</i>
2017 Angeline, CA	8 <sup>99</sup>	30 <sup>99</sup>
2015 Row Eleven, "Vinas 3," California	9 <sup>99</sup>	34 <sup>99</sup>
2016 La Crema, Monterey, CA	11 <sup>99</sup>	42 <sup>99</sup>
2017 Erath, Oregon	12 <sup>99</sup>	46 <sup>99</sup>
2016 Cherry Pie, "3 Vineyards"	13 <sup>99</sup>	52 <sup>99</sup>
2015 Hartford Court, Russian River, CA	18 <sup>99</sup>	70 <sup>99</sup>
2015 Duckhorn "Goldeneye" Anderson Valley, CA	19 <sup>99</sup>	78 <sup>99</sup>
2015 Archery Summit "Premier Cuvee" Willamette, OR	20 <sup>99</sup>	80 <sup>99</sup>

### Incredible Reds

2017 Trapiche Malbec, Mendoza, Argentina	8 <sup>99</sup>	30 <sup>99</sup>
2014 Ravenswood "Old Vine" Zinfandel, Napa, CA	9 <sup>99</sup>	34 <sup>99</sup>
Lot 67 Marrietta "Old Vine Red" Red Blend, CA	10 <sup>99</sup>	38 <sup>99</sup>
2015 Ranch 32 "Meritage", Monterey, CA	11 <sup>99</sup>	38 <sup>99</sup>
Lot 7 The Riddler Red Blend, Napa, C	12 <sup>99</sup>	46 <sup>99</sup>
2014 Yangarra Shiraz, McLarenvale, Australia	12 <sup>99</sup>	46 <sup>99</sup>
2015 Catena "Vista Flores" Malbec, Mendoza, Argentina	13 <sup>99</sup>	50 <sup>99</sup>
2015 J. Lohr "Tower Road" Petite Sirah, Paso Robles, CA	15 <sup>99</sup>	58 <sup>99</sup>

### Cabernet Sauvignon

2015 Fourteen Hands, Columbia Valley, Washington	8 <sup>99</sup>	30 <sup>99</sup>
2014 Silver Palm, North Coast, CA	10 <sup>99</sup>	38 <sup>99</sup>
2015 Simi, Alexander Valley, CA	12 <sup>99</sup>	48 <sup>99</sup>
2015 B Side, By Don Sebastiani, Napa Valley, CA	13 <sup>99</sup>	52 <sup>99</sup>
2016 Franciscan, Napa, CA	16 <sup>99</sup>	62 <sup>99</sup>
2016 Justin Cellars, Paso Robles, CA	18 <sup>99</sup>	70 <sup>99</sup>
2015 Pine Ridge, Napa, CA	21 <sup>99</sup>	82 <sup>99</sup>
2014 Jordan, Alexander Valley, CA	24 <sup>99</sup>	98 <sup>99</sup>

## PERSONAL SHAKER MARTINI'S

### Vodka

Pearl • Pinnacle • Skyy • Gray's Peak Small Batch • Smirnoff • Russian Standard • 3 Olives

### Gin

Plymouth • Beefeater • Distillery 209 Napa • AZ Copper City

9<sup>99</sup>

### Vodka

Absolut • Breckenridge • Prairie Organic • Stolichnaya • "Loaded" • Hangar One • Titos Handmade • Pravda • St. George • American Harvest

11<sup>99</sup>

### Gin

Aviation • Bombay • Tanqueray • Death's Door • Bols "Genevere"

### Vodka

Legend of the Kremlin • Chopin Potato • Purity • Grey Goose • Reyka • Double Cross • Ketel One • Belvedere • Ciroc • Van Gogh Triple Wheat

14<sup>99</sup>

### Gin

Nolets Dry • Bombay "Sapphire" • Hendricks • Tanqueray "Ten"

### Vodka

Stoli "Elit" • Jean Marc XO

19<sup>99</sup>

Ask about making it a "Magnum Martini"