

# THE ARENA

## GRILL & LOUNGE

\*\*\* PLEASE PLACE ORDERS AT THE BAR \*\*\*

### APPETIZERS

**Wings (6).....\$13** Have them your way:  
Traditional Buffalo Sauce, BBQ Sauce, Thai Sauce  
or Lemon Pepper.

**Macho Combo.....\$20** CHOOSE FOUR:  
Wings, Cheese Quesadilla, Potato Skins,  
Potstickers, Chicken Tenders, French Fries,  
Onion Rings, Sweet Potato Fries.

**Nachos \$15** With steak, chicken, or carnitas add \$2 ea.  
Tortilla chips, beans, cheese, chipotle crema,  
avocado sauce, cilantro, salsa, and sour cream.

**Potato Skins.....\$12**  
4 potato skins with cheddar cheese, green  
onions and bacon bits. Served with sour cream.

**Buffalo Shrimp Lettuce Wrap.....\$17**  
3 lettuce wraps with buffalo shrimp, cabbage,  
drizzled with ranch dressing and blue cheese  
crumbles.

**Fish 'N' Chips....\$17**  
Three beer battered cod filets served with  
tartar sauce and French fries.

**Deviled Eggs.....\$12**  
4 deviled eggs seasoned with paprika and  
served with candied bacon.

**Quesadilla.....\$14**  
Cheddar cheese with steak, chicken, or  
carnitas in a toasted flour tortilla served with  
sour cream, guacamole and salsa.

**Chicken Tenders....\$13**  
Breaded, fried golden and served with  
French fries.

**Potstickers....\$12**  
Lightly fried, served with a sweet and spicy  
orange sauce.

**Arena Fryer.....\$9**  
Choice of French fries, garlic fries, sweet  
potato fries, onion rings or pepperoni chips.

### SALADS

GF = Gluten Free

**BBQ Chopped Salad....\$17**  
Tri-Tip or chicken tossed with field greens, black beans, white corn,  
tortilla strips, onions, tomato, cilantro and Monterey Jack cheese  
with ranch & BBQ dressing.

**Cobb Salad GF....\$17**  
Iceberg lettuce, turkey, bacon, cucumber, avocado, tomato, hard  
boiled egg and Gorgonzola cheese tossed with ranch dressing.

**Avocado Caprese Salad GF....\$18**  
Avocado, tomatoes, basil, fresh mozzarella cheese topped with  
extra virgin olive oil and balsamic glaze.

**Tropical Shrimp Salad....\$19**  
Jumbo Shrimp served with julienned jicama, mango, apples, tossed  
in a citrus vinaigrette dressing with a wasabi cream sauce.

**House Salad....\$11**  
Mixed field greens, carrots, cucumbers and tomato with choice of  
ranch, Italian, or blue cheese dressing.

### BURGERS & SANDWICHES

Served with choice of French fries, sweet potato fries, onion rings,  
peanut coleslaw or fresh fruit

**All American Cheeseburger....\$16** With Bacon add \$2  
Angus beef grilled to taste and served with American cheese, lettuce,  
tomato and pickles.

**Sliders....\$14**  
Choice of: Angus beef with grilled onions and super sauce -  
BBQ pulled pork with vinaigrette coleslaw - or - Crispy buffalo chicken  
with vinaigrette coleslaw. 3 per order.

**Patty Melt.....\$16**  
Angus beef, Swiss cheese, grilled onions and sourdough.

**Grilled Chicken Sandwich....\$16** With Bacon add \$2  
Pesto mayo, lettuce, tomato, onions and pickles on a hamburger bun.

**Club House Sandwich....\$16**  
Black forest ham, turkey, bacon, lettuce, tomato and mayo on toasted  
sourdough bread.

**BLTA.....\$15**  
Bacon, lettuce, tomato, avocado and mayo on toasted sourdough.

**Philly Cheesesteak.....\$17**  
Thinly sliced tri-tip, provolone cheese and onions on a hoagie roll.

**Tri-Tip Sandwich.....\$17**  
Roasted Tri-Tip, Monterey Jack cheese, grilled onions, bell peppers and  
BBQ sauce on a hoagie roll.

**Tri-Tip Wrap.....\$17**  
Tri-Tip, lettuce, onions, avocado, bell peppers, Cotija cheese and  
chipotle mayonnaise in a roasted red pepper tortilla.

### PIZZAS

10" Pie.... \$16 / 16" Pie....\$20

**Build Your Own:** Choose any 2 of the following favorites:  
Pepperoni, sausage, ham, chicken, bacon, bell peppers, onions,  
mushrooms, black olives, tomatoes, pineapple, or jalapenos.  
Add more toppings \$.50 each - 10" / \$.75 each - 16"

**BBQ Chicken:**  
Chopped BBQ chicken breast, caramelized red onion, cilantro,  
mozzarella cheese and house made BBQ sauce.

**Margherita:**  
Fresh mozzarella, Parmesan, crushed garlic, tomatoes, fresh basil  
and olive oil.

### SICILIAN STYLE MEDIUM THICK CRUST PAN PIZZA

9 X 9 - 4 Slices / 9 x 13 - 8 Slices

**Build Your Own: \$19 / \$23**  
Choose any 2 of the following favorites:  
Pepperoni, sausage, ham, chicken, bacon, bell peppers, onions,  
mushrooms, black olives, tomatoes, pineapple, or jalapenos.  
Add more toppings \$.50 each - SM / \$.75 each - LG

**Classic Cheese: \$18 / \$22**  
Blend of Monterey Jack and mozzarella cheese.

**Cheese Supreme: \$19 / \$23**  
Monterey Jack, cheddar, mozzarella, provolone and Parmesan.

**Meat Lovers: \$20 / \$24**  
Pepperoni, ham, sweet & spicy sausage.

**Pesto Chicken: \$19 / \$23**  
Pesto sauce, chicken, sun dried tomatoes and fresh garlic.

**Hawaiian: \$19 / \$23**  
Ham and pineapple.

### TACOS

Add Spanish rice and beans for \$3  
GF = Gluten Free

**Quesabirria Tacos.....\$14**  
2 Beef quesabirria tacos with onions and cilantro.

**Birria Tacos.....\$13**  
2 Beef birria tacos with onions and cilantro.

**Street Tacos GF....\$12**  
3 Tacos. Steak, Chicken or Carnitas with onions,  
cilantro, and tomatillo sauce.

**Baja Shrimp Tacos.....\$15**  
2 Shrimp tacos with Mexican coleslaw and chipotle Lime Sauce.

**Ahi Tuna Tacos GF.....\$17**  
4 Tacos with chunks of raw ahi tuna tossed in a mango corn salsa,  
cilantro and wasabi cream sauce.

### TOSTADAS

GF = Gluten Free

**Chicken Tostada.....\$14**  
2 Tostada shells topped with chicken, beans, lettuce, cheese,  
tomato and tomatillo sauce.

**Mango Shrimp Ceviche GF..\$17**  
3 Tostada shells piled high with mango shrimp ceviche,  
sliced avocado and a dash of hot sauce.

### BURRITOS

**Fajita Burrito.....\$16**  
Steak, chicken or shrimp with rice, beans, bell peppers and onions  
wrapped in a flour tortilla. Served with tortilla chips and salsa.

**BRC Burrito.....\$13**  
Beans, rice and cheese wrapped in a flour tortilla.  
Served with tortilla chips and salsa.

### HOUSE SPECIALTIES

**Birria Bowl.....\$16**  
Bowl of beef birria with chopped onions and cilantro  
served with 3 corn tortillas.

**Chicken Enchiladas.....\$17**  
2 Enchiladas topped with red sauce, melted cheese, and sour  
cream. Served with Spanish rice and beans.

# THE ARENA

## GRILL & LOUNGE

\*\*\* PLEASE PLACE ORDERS AT THE BAR \*\*\*

### DINNER ENTREES

Add Side Salad for \$3

#### New York Steak.....\$30

Cooked to order with mushrooms and demi glaze sauce, served with fresh seasonal vegetables and garlic mashed potatoes.

#### Chicken Marsala.....\$25

Chicken breast topped with savory mushroom and marsala wine sauce. Served with fresh seasonal vegetables and garlic mashed potatoes.

#### Baked Salmon Filet.....\$29

Baked salmon filet with garlic lemon butter wine sauce. Served with fresh seasonal vegetables and garlic mashed potatoes.

#### Chicken Piccata.....\$25

Chicken breast sauteed with shallots, capers and white wine sauce. Served with fresh seasonal vegetables and garlic mashed potatoes.

#### Baked Penne Marinara Pasta.....\$24

Marinara sauce, Mozzarella and Parmesan Cheese with fresh basil and choice of meatballs or sausage. Served with garlic bread.

#### Fettuccine Alfredo Pasta.....\$24

Fettuccine pasta served in a creamy alfredo sauce with Parmesan cheese and choice of chicken or shrimp. Served with garlic bread.



New York Cheesecake

Chocolate Lava Cake

Ice Cream

### DESSERTS

\$10 Each

Apple Beggars Purse

Mud Pie

Tiramisu



### Cocktails

#### "Arena" Margarita.....\$11

Hornitos Reposado Tequila, DeKuyper Triple Sec, Fresh Limes, Mixologist's Margarita Mix  
Available in: Strawberry, Mango, Peach

#### Party to the AM.....\$13

Absolut Vodka, Orange Juice, Red Bull

#### The Mash Up.....\$14

Maker's Mark Whisky, DeKuyper Triple Sec, Orange and Pineapple Juice, Daily's Grenadine

#### Vista Mule.....\$11

Pinnacle Citrus Vodka, Gosling's Ginger Beer, Fresh Lime

#### Rum Punch.....\$11

Malibu Rum, Orange Juice, Pineapple Juice, Splash of Grenadine

#### Lemon Meringue.....\$11

Smirnoff Vanilla Vodka, Simple Syrup, Mixologist Sweet and Sour Mix, Fresh Squeezed Lemon

#### Paloma.....\$11

Hornitos Reposado Tequila, Grapefruit Juice, Soda Water

#### Tennessee Peach.....\$15

Gentleman Jack Whiskey, Peach Schnapps, Simple Syrup, Mint, Mixologist Sweet and Sour Mix

### Beer

#### DRAFT

	<u>16oz</u>
<b>Bud Light</b> American Light Lager	<b>\$7.25</b>
<b>Coors Light</b> American Light Lager	<b>\$7.25</b>
<b>Kona Big Wave</b> Golden Ale	<b>\$8.75</b>
<b>Battlesnakes</b> Bohemian Pilsner	<b>\$8.75</b>
<b>Mind Haze</b> Hazy IPA	<b>\$8.75</b>
<b>I Know Huh?</b> Mexican Amber Lager	<b>\$8.75</b>
<b>Tarantula Hill</b> Blonde "Local Brewery"	<b>\$8.75</b>
<b>Modelo</b> Pilsner-Style Lager	<b>\$8.75</b>
<b>Valkyrie</b> Amber "Local Brewery"	<b>\$8.75</b>
<b>Made west</b> Hazy IPA	<b>\$8.75</b>
<b>Mango Cart</b> American Fruit	<b>\$8.75</b>
<b>Blue Moon</b> Belgian White	<b>\$8.75</b>
<b>Lagunitas</b> India Pale Ale	<b>\$8.75</b>
<b>Mosaic</b> Pale Ale	<b>\$8.75</b>
<b>805</b> Honey Blonde	<b>\$8.75</b>
<b>Topa Topa</b> India pale Ale	<b>\$8.75</b>
<b>Angry Orchard</b> Unfiltered	<b>\$8.75</b>
<b>Space Dust</b> Elysian IPA	<b>\$10.75</b>
<b>Stella Artois</b> Euro Pale Lager	<b>\$10.75</b>
<b>Guinness</b> Irish Dry Stout	<b>\$10.75</b>

#### BOTTLE

##### Domestic

<b>Budweiser</b>	<b>\$6.50</b>
<b>Bud Light</b>	<b>\$6.50</b>
<b>Coors Light</b>	<b>\$6.50</b>
<b>Miller Lite</b>	<b>\$6.50</b>
<b>Michelob Ultra</b>	<b>\$6.50</b>

##### Imports

<b>Heineken</b>	<b>\$7.50</b>
<b>Modelo Especial</b>	<b>\$7.50</b>
<b>Pacifico</b>	<b>\$7.50</b>
<b>Corona Extra</b>	<b>\$7.50</b>
<b>Corona Light</b>	<b>\$7.50</b>
<b>O'douls / Stella Zero (NA)</b>	<b>\$6.50</b>

<b>White Claw</b> Hard Seltzer	<b>\$8.75</b>
<b>Truly</b> Hard Seltzer	<b>\$8.75</b>

### Wine

#### Sparkling

**Stanford / Brut (California).....\$9 / \$30**

**Mumm "Cuvee" / Brut (Napa Valley).....\$75 Bottle**

#### Chardonnay

**CK Mondavi (California).....\$9 / \$30**

**Meiomi (SB/Monterey/Sonoma).....\$12 / \$42**

#### Other Whites

**Pinot Grigio / Ruffino "Lumina" (Italy).....\$11 / \$38**

**Sauvignon Blanc / Tribute (California).....\$11 / \$38**

**White Zinfandel / Stone Cellars (California).....\$9 / \$30**

#### Cabernet Sauvignon

**CK Mondavi (California).....\$9 / \$30**

**Justin Winery (Paso Robles).....\$16 / \$59**

#### Merlot

**CK Mondavi (California).....\$9 / \$30**

**Simi (North Coast).....\$11 / \$38**

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**Wings (6).....\$13** Have them your way:  
Traditional Buffalo Sauce, BBQ Sauce, Thai Sauce  
or Lemon Pepper.

**Macho Combo.....\$20** CHOOSE FOUR:  
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Potstickers, Chicken Tenders, French Fries,  
Onion Rings, Sweet Potato Fries.

**Nachos \$15** With steak, chicken, or carnitas add \$2 ea.  
Tortilla chips, beans, cheese, chipotle crema,  
avocado sauce, cilantro, salsa, and sour cream.

**Potato Skins.....\$12**  
4 potato skins with cheddar cheese, green  
onions and bacon bits. Served with sour cream.

**Buffalo Shrimp Lettuce Wrap.....\$17**  
3 lettuce wraps with buffalo shrimp, cabbage,  
drizzled with ranch dressing and blue cheese  
crumbles.

**Fish 'N' Chips....\$17**  
Three beer battered cod filets served with  
tartar sauce and French fries.

**Deviled Eggs.....\$12**  
4 deviled eggs seasoned with paprika and  
served with candied bacon.

**Quesadilla.....\$14**  
Cheddar cheese with steak, chicken, or  
carnitas in a toasted flour tortilla served with  
sour cream, guacamole and salsa.

**Chicken Tenders....\$13**  
Breaded, fried golden and served with  
French fries.

**Potstickers....\$12**  
Lightly fried, served with a sweet and spicy  
orange sauce.

**Arena Fryer.....\$9**  
Choice of French fries, garlic fries, sweet  
potato fries, onion rings or pepperoni chips.

### SALADS

GF = Gluten Free

**BBQ Chopped Salad....\$17**  
Tri-Tip or chicken tossed with field greens, black beans, white corn,  
tortilla strips, onions, tomato, cilantro and Monterey Jack cheese  
with ranch & BBQ dressing.

**Cobb Salad GF....\$17**  
Iceberg lettuce, turkey, bacon, cucumber, avocado, tomato, hard  
boiled egg and Gorgonzola cheese tossed with ranch dressing.

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Avocado, tomatoes, basil, fresh mozzarella cheese topped with  
extra virgin olive oil and balsamic glaze.

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Jumbo Shrimp served with julienned jicama, mango, apples, tossed  
in a citrus vinaigrette dressing with a wasabi cream sauce.

**House Salad....\$11**  
Mixed field greens, carrots, cucumbers and tomato with choice of  
ranch, Italian, or blue cheese dressing.

### BURGERS & SANDWICHES

Served with choice of French fries, sweet potato fries, onion rings,  
peanut coleslaw or fresh fruit

**All American Cheeseburger....\$16** With Bacon add \$2  
Angus beef grilled to taste and served with American cheese, lettuce,  
tomato and pickles.

**Sliders....\$14**  
Choice of: Angus beef with grilled onions and super sauce -  
BBQ pulled pork with vinaigrette coleslaw - or - Crispy buffalo chicken  
with vinaigrette coleslaw. 3 per order.

**Patty Melt.....\$16**  
Angus beef, Swiss cheese, grilled onions and sourdough.

**Grilled Chicken Sandwich....\$16** With Bacon add \$2  
Pesto mayo, lettuce, tomato, onions and pickles on a hamburger bun.

**Club House Sandwich....\$16**  
Black forest ham, turkey, bacon, lettuce, tomato and mayo on toasted  
sourdough bread.

**BLTA.....\$15**  
Bacon, lettuce, tomato, avocado and mayo on toasted sourdough.

**Philly Cheesesteak.....\$17**  
Thinly sliced tri-tip, provolone cheese and onions on a hoagie roll.

**Tri-Tip Sandwich.....\$17**  
Roasted Tri-Tip, Monterey Jack cheese, grilled onions, bell peppers and  
BBQ sauce on a hoagie roll.

**Tri-Tip Wrap.....\$17**  
Tri-Tip, lettuce, onions, avocado, bell peppers, Cotija cheese and  
chipotle mayonnaise in a roasted red pepper tortilla.

### PIZZAS

10" Pie.... \$16 / 16" Pie....\$20

**Build Your Own:** Choose any 2 of the following favorites:  
Pepperoni, sausage, ham, chicken, bacon, bell peppers, onions,  
mushrooms, black olives, tomatoes, pineapple, or jalapenos.  
Add more toppings \$.50 each - 10" / \$.75 each - 16"

**BBQ Chicken:**  
Chopped BBQ chicken breast, caramelized red onion, cilantro,  
mozzarella cheese and house made BBQ sauce.

**Margherita:**  
Fresh mozzarella, Parmesan, crushed garlic, tomatoes, fresh basil  
and olive oil.

### SICILIAN STYLE MEDIUM THICK CRUST PAN PIZZA

9 X 9 - 4 Slices / 9 x 13 - 8 Slices

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**Classic Cheese: \$18 / \$22**  
Blend of Monterey Jack and mozzarella cheese.

**Cheese Supreme: \$19 / \$23**  
Monterey Jack, cheddar, mozzarella, provolone and Parmesan.

**Meat Lovers: \$20 / \$24**  
Pepperoni, ham, sweet & spicy sausage.

**Pesto Chicken: \$19 / \$23**  
Pesto sauce, chicken, sun dried tomatoes and fresh garlic.

**Hawaiian: \$19 / \$23**  
Ham and pineapple.

### TACOS

Add Spanish rice and beans for \$3  
GF = Gluten Free

**Quesabirria Tacos.....\$14**  
2 Beef quesabirria tacos with onions and cilantro.

**Birria Tacos.....\$13**  
2 Beef birria tacos with onions and cilantro.

**Street Tacos GF....\$12**  
3 Tacos. Steak, Chicken or Carnitas with onions,  
cilantro, and tomatillo sauce.

**Baja Shrimp Tacos.....\$15**  
2 Shrimp tacos with Mexican coleslaw and chipotle Lime Sauce.

**Ahi Tuna Tacos GF.....\$17**  
4 Tacos with chunks of raw ahi tuna tossed in a mango corn salsa,  
cilantro and wasabi cream sauce.

### TOSTADAS

GF = Gluten Free

**Chicken Tostada.....\$14**  
2 Tostada shells topped with chicken, beans, lettuce, cheese,  
tomato and tomatillo sauce.

**Mango Shrimp Ceviche GF..\$17**  
3 Tostada shells piled high with mango shrimp ceviche,  
sliced avocado and a dash of hot sauce.

### BURRITOS

**Fajita Burrito.....\$16**  
Steak, chicken or shrimp with rice, beans, bell peppers and onions  
wrapped in a flour tortilla. Served with tortilla chips and salsa.

**BRC Burrito.....\$13**  
Beans, rice and cheese wrapped in a flour tortilla.  
Served with tortilla chips and salsa.

### HOUSE SPECIALTIES

**Birria Bowl.....\$16**  
Bowl of beef birria with chopped onions and cilantro  
served with 3 corn tortillas.

**Chicken Enchiladas.....\$17**  
2 Enchiladas topped with red sauce, melted cheese, and sour  
cream. Served with Spanish rice and beans.

# THE ARENA

## GRILL & LOUNGE

\*\*\* PLEASE PLACE ORDERS AT THE BAR \*\*\*

### DINNER ENTREES

Add Side Salad for \$3

#### New York Steak.....\$30

Cooked to order with mushrooms and demi glaze sauce, served with fresh seasonal vegetables and garlic mashed potatoes.

#### Chicken Marsala.....\$25

Chicken breast topped with savory mushroom and marsala wine sauce. Served with fresh seasonal vegetables and garlic mashed potatoes.

#### Baked Salmon Filet.....\$29

Baked salmon filet with garlic lemon butter wine sauce. Served with fresh seasonal vegetables and garlic mashed potatoes.

#### Chicken Piccata.....\$25

Chicken breast sauteed with shallots, capers and white wine sauce. Served with fresh seasonal vegetables and garlic mashed potatoes.

#### Baked Penne Marinara Pasta.....\$24

Marinara sauce, Mozzarella and Parmesan Cheese with fresh basil and choice of meatballs or sausage. Served with garlic bread.

#### Fettuccine Alfredo Pasta.....\$24

Fettuccine pasta served in a creamy alfredo sauce with Parmesan cheese and choice of chicken or shrimp. Served with garlic bread.



New York Cheesecake

Chocolate Lava Cake

Ice Cream

### DESSERTS

\$10 Each

Apple Beggars Purse

Mud Pie

Tiramisu



### Cocktails

#### "Arena" Margarita.....\$11

Hornitos Reposado Tequila, DeKuyper Triple Sec, Fresh Limes, Mixologist's Margarita Mix  
Available in: Strawberry, Mango, Peach

#### Party to the AM.....\$13

Absolut Vodka, Orange Juice, Red Bull

#### The Mash Up.....\$14

Maker's Mark Whisky, DeKuyper Triple Sec, Orange and Pineapple Juice, Daily's Grenadine

#### Vista Mule.....\$11

Pinnacle Citrus Vodka, Gosling's Ginger Beer, Fresh Lime

#### Rum Punch.....\$11

Malibu Rum, Orange Juice, Pineapple Juice, Splash of Grenadine

#### Lemon Meringue.....\$11

Smirnoff Vanilla Vodka, Simple Syrup, Mixologist Sweet and Sour Mix, Fresh Squeezed Lemon

#### Paloma.....\$11

Hornitos Reposado Tequila, Grapefruit Juice, Soda Water

#### Tennessee Peach.....\$15

Gentleman Jack Whiskey, Peach Schnapps, Simple Syrup, Mint, Mixologist Sweet and Sour Mix

### Beer

#### DRAFT

	16oz
<b>Bud Light</b> American Light Lager	\$7.25
<b>Coors Light</b> American Light Lager	\$7.25
<b>Kona Big Wave</b> Golden Ale	\$8.75
<b>Battlesnakes</b> Bohemian Pilsner	\$8.75
<b>Mind Haze</b> Hazy IPA	\$8.75
<b>I Know Huh?</b> Mexican Amber Lager	\$8.75
<b>Tarantula Hill</b> Blonde "Local Brewery"	\$8.75
<b>Modelo</b> Pilsner-Style Lager	\$8.75
<b>Valkyrie</b> Amber "Local Brewery"	\$8.75
<b>Made west</b> Hazy IPA	\$8.75
<b>Mango Cart</b> American Fruit	\$8.75
<b>Blue Moon</b> Belgian White	\$8.75
<b>Lagunitas</b> India Pale Ale	\$8.75
<b>Mosaic</b> Pale Ale	\$8.75
<b>805</b> Honey Blonde	\$8.75
<b>Topa Topa</b> India pale Ale	\$8.75
<b>Angry Orchard</b> Unfiltered	\$8.75
<b>Space Dust</b> Elysian IPA	\$10.75
<b>Stella Artois</b> Euro Pale Lager	\$10.75
<b>Guinness</b> Irish Dry Stout	\$10.75

#### BOTTLE

##### Domestic

<b>Budweiser</b>	\$6.50
<b>Bud Light</b>	\$6.50
<b>Coors Light</b>	\$6.50
<b>Miller Lite</b>	\$6.50
<b>Michelob Ultra</b>	\$6.50

##### Imports

<b>Heineken</b>	\$7.50
<b>Modelo Especial</b>	\$7.50
<b>Pacifico</b>	\$7.50
<b>Corona Extra</b>	\$7.50
<b>Corona Light</b>	\$7.50
<b>O'douls / Stella Zero (NA)</b>	\$6.50

<b>White Claw</b> Hard Seltzer	\$8.75
<b>Truly</b> Hard Seltzer	\$8.75

### Wine

#### Sparkling

**Stanford / Brut** (California).....\$9 / \$30

**Mumm "Cuvee" / Brut** (Napa Valley).....\$75 Bottle

#### Chardonnay

**CK Mondavi** (California).....\$9 / \$30

**Meiomi** (SB/Monterey/Sonoma).....\$12 / \$42

#### Other Whites

**Pinot Grigio / Ruffino "Lumina"** (Italy).....\$11 / \$38

**Sauvignon Blanc / Tribute** (California).....\$11 / \$38

**White Zinfandel / Stone Cellars** (California).....\$9 / \$30

#### Cabernet Sauvignon

**CK Mondavi** (California).....\$9 / \$30

**Justin Winery** (Paso Robles).....\$16 / \$59

#### Merlot

**CK Mondavi** (California).....\$9 / \$30

**Simi** (North Coast).....\$11 / \$38