



MEMBERS GRILL

SMALL PLATES

ARTISANAL CHEESE & CHARCUTERIE 17

house-spiced nuts, fruit, honeycomb, sauces 461 CAL

SEAFOOD 'HOBBS' CROSTINI 18

yuzu remoulade, petite lettuces, radish, grilled rye 698 CAL

Yuzu - a sweet Asian citrus

TUNA TARTARE 16

pickled melon, scallion crème fraîche, rice 'chicharones' 458 CAL / GF

BAJA CALAMARI 15

smoked cilantro butter, charred lime 708 CAL / GF

MAHI MAHI TACOS 16

pickled cabbage, avocado, chipotle aioli 881 CAL / GF

LE BAR MAC 12

Cavatappi pasta, Vermont cheddar mornay, herbs, pancetta, French onion crumbs 448 CAL

LOBSTER BISQUE 9

crème fraîche, celery garnish 381 CAL / GF

BRAZIL 'PILLOWS' 9

cheesebread dumplings dressed in garlic-parsley butter and fresh herbs 288 CAL / VGT

TAMARIND CHICKEN QUESADILLA 12

queso Oaxaca, pico de gallo, guacamole 510 CAL / GF

tamarind - a pod like fruit from the tropics providing a sour profile in food

VEGETABLES

BABY ARTICHOKE 10

crisp gnocchi, crisp caper, spinach, parmesan-tequila emulsion 529 CAL / VGT

BRUSSELS SPROUTS 10

sweet-soy glaze, Spanish chorizo emulsion, pickled melon, cilantro, espelette pepper 591 CAL / GF

Spanish Chorizo - cured and smoked pork sausage with deep red color with a slight spice

SUCCOTACH 9

corn, cured jaloro pepper, heirloom bean, coriander butter 289 CAL / GF / VGT

CARAMELIZED BROCCOLINI 9

garlic-chili paste, pickled plums 381 CAL / GF / VGT

ORGANIC GREENS

LOLLA ROSSA DERBY SALAD 16

marinated chicken, bacon, heirloom tomatoes, cage-free egg, avocado, Point Reyes bleu cheese, dijon vinaigrette 517 CAL / GF

unWEDGE SALAD 14

baby gem lettuce, applewood smoked bacon, heirloom tomatoes, Riverpoint farms red onion, bleu cheese crumbles, scallion buttermilk dressing 511 CAL / GF

SALT & PEPPER SALMON SALAD 18

arugula, living lettuce, avocado, grilled limes, day and night tomatoes, charred lime vinaigrette 411 CAL / GF

ROMAINE SALAD 14

creamy Caesar dressing, radish sprouts and parmesan cheese, croutons, white anchovy 524 CAL

CHURCH BROTHERS GREENS 15

strawberries of two-preparations, shallot rings, bleu cheese, craft beer vinaigrette 411 CAL / GF / VGT

ENTREES

MARY'S FARMS CHICKEN BREAST 25

freckled quinoa, smoked peppers, broccolini, late summer plum sauce 591 CAL / GF

LOCAL HALIBUT 31

peewee potato hash, brassicas, truffle emulsion 677 CAL / GF
Brassicas - large plant family of; cabbages, turnips, broccoli and mustards

20 OUNCE BONE-IN RIB EYE STEAK 42

mashed potato, asparagus, onion sprout butter 778 CAL / GF

WILD ISLE SCOTTISH SALMON 31

cauliflower 'risotto', braised celery, smoked tomato 'horchata' 573 CAL / GF

horchata - Mexican drink of ground almonds, sesame seeds, rice, and cinnamon

SEARED SCALLOPS 32

truffled potato cakes, wild mushrooms, leek puree 626 CAL

DUROC PORK CHOP 29

bacon, sweet potato and caramelized onion risotto, Ip8 cherries 661 CAL / GF

Ip8 - IPA beer vinegar produced by an artisan Canadian vinegar producer "Minus 8"

Executive Chef David Fuñe

Sous Chef Brandon Hobbs

Members Grill is committed to serving natural and organic produce featuring fresh, local California products
An automatic 18% gratuity will be added to parties of 8 or larger

CAL = Calories

GF = Gluten Free

VGT = Vegetarian



WINES BY THE GLASS

DRY SPARKLING WINES & CHAMPAGNE

Prosecco, **Valdo**, Valdobbiadene, Italy 8
Brut, **Piper Sonoma**, "Select Cuvée", Sonoma County, California, NV 8
Champagne, **Vueve Clicquot**, Champagne, France 16 / 42 (half bottle 375ml)

INTERESTING WHITES

Pinot Grigio, **Pighin**, Friuli-Venezia, Giulia, Italy 10
Riesling, **Chateau St. Michelle**, "**Eroica**", Washington 11
Rose, **Vie Vite**, Cote De Provence, France 10
Sauvignon Blanc, **Joel Gott**, Napa, California 8
Sauvignon Blanc, **Cloudy Bay**, Marlborough, New Zealand 14
Chardonnay, **Lincourt "Courtney"**, Santa Rita Hills, California 8
Chardonnay, **Trinitas**, Carneros, California 13
Chardonnay, **Frank Family**, Napa Valley, California 15
Chardonnay, **Rombauer**, Carneros, California 18

REDS

Pinot Noir, **Byron**, Santa Barbara, California, 2011 10
Pinot Noir, **Foley**, Santa Rita Hills, California 16
Pinot Noir, **Duckhorn**, **Goldeneye**, Anderson Valley, California 24
Merlot, **Estancia**, Keys Canyon Ranch, Central, California 8
Cabernet Sauvignon, **Sebastiani**, "**Sonoma Creek**", Sonoma, California 8
Cabernet Sauvignon, **Roth**, Anderson Valley, California 16
Cabernet Sauvignon, **Frank Family**, Napa Valley, California 27
Malbec, **Kaiken**, Mendoza, Argentina 9
Zinfandel Blend, **Trinitas**, "**Mysterium**", Mendocino County, California 11



BEERS ON TAP

Coors Light (Colorado) 16 oz.—Clear, Light, Hint of Malt and Corn. 4.2% 6
Kona Longboard Lager (Hawaii) 16 oz.—Delicate, Spicy, Citrus like Hops, Malty Flavored. 4.6% 7
Stella Artois (Belgium) 16 oz.—Light, Smooth with a Hint of Grain 3.4% 7
Wolf Among Weeds IPA (LA) 16 oz.—Light, Crisp, with Tropical Aromas. 7.0% 7
Modelo Especial (Mexico) 16 oz.—Rich, full-flavored Pilsner. 4.4% 7

Ask your server for three additional draft seasonal selections

NON-ALCOHOLIC BEVERAGES

Hot or Iced Tea 3.5
Lemonade 3.5
Coffee 3.5

Soft Drinks 3.5
Juice 3.5-4.5
(Cranberry, Orange, Apple, Grapefruit)