



## BARBITES

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**Chips and Moody's Salsa 5**

**Hummus 8**  
Veggie sticks, pita bread

**Beef Sliders 12**  
Cheddar cheese, bacon, 1000 island dressing

**Fried Shrimp 12**  
Sweet chili glaze, wasabi soy dipping sauce

**Tuna Stack 13**  
Wasabi rice, yuzu dressing

**Chicken Wings 9**  
Blue cheese dipping sauce, carrot and celery sticks,  
hot sauce

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Our prime beef and organic chickens are raised using no hormones or antibiotics.

Menu subject to change. Menu items can be prepared to accommodate our guests' special dietary requirements upon request.  
Traditional 15% tax will be included. There will be an 18% gratuity added to parties of 8 or more





# SIGNATURE COCKTAILS

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## **The Bayview 10**

Bacardi, pineapple, lime, coconut, blue curacao

## **Members Only 12**

Tanqueray, Cherry Herring, Benedictine, lemon

## **Moulin Rouge 12**

Bulleit Rye, lemon, house aged whiskey, ruby port

## **Sweet Heat 12**

Patron, mandarin, cayenne, pomegranate

## **Dirty Business 12**

Myers Dark, rosemary, lemon, ginger, peach

## **Blame Canada 12**

Cognac, lemon, maple

## **The Hannah (Berrylicious) 10**

Stoli Blueberry, mint, blueberries, lime, soda

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**MEMBERS  
GRILL**



# WINES BY THE GLASS

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## BUBBLY

Prosecco, Valdo, Valdobbiadene, Italy	8
Brut, Piper Sonoma, "Select Cuvee", Sonoma County, California	8

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## INTERESTING WHITES

Pinot Grigio, Pighin, Friuli-Venezia Giulia, Italy	10
Riesling, Chateau St Michelle, Washington	11
Fume Blanc, Ferrari-Carano, Sonoma County, California	8
Sauvignon Blanc, Brancott, Marlborough, NZ	13
Sauvignon Blanc, Cakebread Cellars, Napa Valley, California	15
Chardonnay, Lincourt "Courtney", Santa Rita Hills, California	8
Chardonnay, Trinitas, Carneros, California	13
Chardonnay, Frank Family, Napa Valley, California	15
Chardonnay, Jordan, Russian River Valley, California	18

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## THOUGHT PROVOKING REDS

Pinot Noir, Davis Bynum Reserve, Russian River, California	9
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 Cask", 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, California	11

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# BEERS ON TAP

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## DRAFTS

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<b>Coors Light</b> (Colorado) 16 oz. Clear, Light, Hint of Malt and Corn. 4.2%	6
<b>Kona Longboard Lager</b> (Hawaii) 16 oz. Delicate, Spicy, Citrus like Hops, Malty Flavored. 4.6%	7
<b>Stella Artois</b> (Belgium) 16 oz. Light, Smooth with a hint of grain. 3.4%	7
<b>Green Flash Imperial IPA</b> (San Diego) 16 oz. Light Grapefruit and Tropical Aromas. 7.0%	7
<b>Modelo Especial</b> (Mexico) 16 oz. Rich, full flavored Pilsner. 4.4%	7

## BOTTLED BEERS

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Amstel Light 6	Corona 6
Buckler (N/A Beer) 5	Corona Light 6
Budweiser 5	Heineken 6
Bud Light 5	Newcastle 6

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