



## Starters

- Mucky Duck Dungeness Crab Cakes, served with a basil and brandy lobster sauce . . . . . \$10.95
- Homemade Taquitos, pulled pork marinated in Chef's one-of-a-kind chile sauce served with Pico and sour cream . \$8.95
- Mucky Duck Nachos, topped with mixed jack and cheddar cheese, bacon Pico de Gallo and sour cream . . . . . \$9.95
- Potato Skins, topped with mixed jack and cheddar cheese, Pico de Gallo, bacon and sour cream. . . . . \$7.95
- Deep Fried Pickles, Sierra Nevada beer battered pickle spears served with spicy brown mustard and ranch dressing . \$7.95
- Quesadillas, stuffed with mixed cheese, Pico and your choice of chicken, beef, and sausage . . . . . \$8.95
- Chips and Salsa, served with the owner's homemade salsa . . . . . \$5.95
- Mucky Duck Hot Wings, tossed in John's Hot Wing Sauce, served with homemade ranch, blue cheese and celery . \$8.95
- Breaded Chicken Tenders, served with our Homemade Ranch Dressing (add Big Johns hot sauce for \$1.00) . . . . \$8.95
- Tender Monterey Calamari, deep-fried to perfection and served with a cocktail sauce and chipotle aioli . . . . . \$9.95
- Roasted Castroville Artichoke, served with a smoked chipotle aioli sauce. . . . . \$8.95
- Basket of Fries, your choice of seasoned curly fries or traditional steak fries . . . . . \$5.95

## Soups

- Our famous homemade Cream of Potato Leek Soup, . . . . . Bowl \$4.95 or cup \$2.95
- Chef's Soup Du Jour, made daily of course! Be sure to ask you server for details . . . . . Bowl \$4.95 or cup \$2.95

## Salads

- House Salad, fresh local mixed greens, tomatoes, red onions, cucumber and topped with your choice of dressing \$5.95
- Crisp Salinas's Iceberg Wedge, with homemade blue cheese dressing and garlic roasted croutons. . . . . \$8.95
- Salinas's Valley-Hearts of Romaine Caesar Salad, with Chef's homemade dressing. . . . . \$9.95
- Spinach Goat Cheese Cobb, w/ dried cranberries, hard boiled egg, glazed walnuts, and raspberry nectar vinaigrette \$10.95
- Warm Chicken Salad, w/ goat cheese, mixed baby greens, roasted red peppers, asparagus and balsamic vinaigrette \$12.95
- Stilton Blue Cheese Steak Salad, served with mixed baby greens and topped with your choice of dressing . . . . . \$14.95

## Traditional Pub Fare

- Beef Wellington Filet of Beef, and a creamy mushroom duxelle,  
wrapped in a puff pastry over a bed of creamy mash potatoes and covered in a red wine demi sauce . . . . . \$17.95
- Fish and Chips, Sierra Nevada beer battered Icelandic cod, deep fried to a golden brown  
and served with steak fries, tartar sauce and cocktail sauce. . . . . \$12.95
- Bangers and Mash, topped with caramelized onions, brandy beef gravy and imported English beans . . . . . \$11.95

## From The Grill

*(all Steaks USDA Choice Mid-Western Corn Fed Beef aged a minimum of 28 days & Chef trimmed)*

- 14 oz. Rib Eye Steak, made to choice and served with a twice baked potato and sautéed vegetables . . . . . \$24.95
- Filet Mignon, atop a mushroom risotto and served with fresh local grown asparagus spears . . . . . \$25.95
- 10 oz. Bone-in French Pork Chop, hand carved from the sweet center of the pork loin, topped with a  
Sierra Nevada 3 mustard cream sauce and served with mashed potatoes and fresh vegetables. . . . . \$18.95
- Slow Cooked Ribs, with chefs secret sauce served with horseradish mashed potatoes and fresh vegetables . . . . . \$17.95

## Sandwiches

- (\*May add sautéed mushrooms and onions . . . . . 99¢\*)*
- Marinated Portabella Mushroom Sandwich, on focaccia bread with Steak Fries. . . . . \$9.95
- Mouth Watering Black Forest Ham Melt, served on toasted sourdough bread with melted pepper jack cheese  
and served with seasoned curly fries . . . . . \$10.95
- Southwestern Chicken Sandwich (Grilled or Breaded), served with melted Swiss cheese, avocado,  
bbq sauce and all the fixings with your choice of steak fries or curly fries. . . . . \$10.95
- The Famous Pub Burger!, 1/2 pound burger topped with apple wood smoked bacon served with fresh lettuce,  
tomato, pickle and onion on the side. Choose from steak fries or curly fries . . . . . \$10.95
- Pulled Pork Sandwich, served on a fresh hoagie roll smothered with bbq sauce, sautéed onions, bell peppers  
& topped with Monterey Jack cheese. Served with french fries (steak or curly) . . . . . \$10.95

## Seafood

- Fresh Grilled Mahi, with a creamy pineapple butter sauce topped with a mango papaya salsa  
and served with mash potatoes. . . . . \$18.95
- Lemon Poached Salmon, served over fresh sautéed vegetables and seasoned jasmine rice . . . . . \$15.95

## Pasta Dishes

- Classic Pasta Alfredo, tossed in a rich creamy sauce and garnished with asiago cheese and toasted garlic bread . . \$12.95  
(add chicken. . . . \$14.95 or fresh prawns. . . . \$17.95)
- Angel Hair Pasta, in a white wine butter sauce and tossed w/ fresh diced tomatoes, spinach and goat cheese . . . . \$13.95  
(add chicken. . . . \$15.95 or fresh prawns. . . . \$18.95)

**Chef: Troy Barnum**

*A 20% service charge may be added to parties of six or more.  
Catering available - Call 831.655.3031 • T-Shirts available - ask your server for details*



# Drink Menu

## Wine by the Glass

### Chardonnay

Chalone, Monterey .....\$7  
 Beringer, Napa Valley .....\$8  
 Paraiso, St. Lucia Highlands...\$12  
 Otter Cove, Santa Lucia .....\$10

### White Zinfandel

Beringer, California .....\$6

### Shiraz

Sterling Vintners Collection,  
 Central Coast.....\$8

### Sauvignon Blanc

Dynamite, Lake County .....\$7  
 Moon Mountain, California ....\$9  
 Radog, Monterey .....\$9

### Pinot Noir

Estancia, Monterey .....\$7  
 Chalone, Monterey .....\$9  
 Radog, Monterey .....\$12

### Cabernet Sauvignon

Sagelands, Washington.....\$7  
 B.V., Napa.....\$10  
 McManis, California .....\$8

### Merlot

Ravenswood, California.....\$7  
 B.V. "Signet", Monterey .....\$8  
 Otter Cove, Monterey.....\$8

### Zinfandel

Solaris, Napa .....\$8

## Draught Beer Selections

*Featuring 10 Brews from the Sierra Nevada Brewery in Chico, CA*

Sierra Nevada Pale Ale  
 Sierra Nevada IPA  
 Sierra Nevada Summerfest

Sierra Nevada Porter  
 Sierra Nevada Blonde  
 Sierra Nevada Scotch Ale  
 Sierra Nevada Crystal Wheat

Sierra Nevada Big Foot Ale  
 Sierra Nevada Schwartz Ale  
 Sierra Nevada Brown Ale

Budweiser  
 English Ales Big Sur Golden Ale  
 English Ales Dragonslayer IPA  
 English Ales Pale Ale  
 English Ales Monks Brown Ale  
 English Ales Fat Lip

Fat Tire  
 Smithwicks  
 Harp  
 Newcastle  
 Fosters  
 Guinness Stout

Hemp Ale  
 Strongbow Cider  
 Stella Artois  
 Old Speckled Hen  
 Shock Top Wheat  
 Bud Light

## Bottle Beer Selections

Amstel Light  
 Anchor Steam  
 Beck's Lager  
 Budweiser  
 Bud Light  
 Boddingtons  
 Carmel Wheat  
 Coors Light  
 Coors Original  
 Corona  
 Corona Light  
 Dos Equis Amber or Lager

Fosters Oil Can  
 Grolsh  
 Haake Beck Non-Alcoholic  
 Heineken  
 Sessions Premium Lager  
 Michelob Ultra  
 Mikes Hard Lemonade  
 Miller Light  
 Miller Genuine Draft  
 Negra Modelo  
 Pacifico  
 Red Dog

Red Stripe  
 Red Tail  
 Rolling Rock  
 Sam Adams Light  
 Sam Smith Nut Brown  
 Sam Smith's Oatmeal Stout  
 Smirnoff Ice  
 St. Pauli Non-Alcoholic  
 St. Pauli Girl  
 Tecate  
 Wyders Pear Cider  
 Wyders Raspberry Cider

## Single Malt Scotches, Cognacs & Ports

Aberlour 10 Yr .....\$9  
 Aberlour 15Yr .....\$12  
 "Ancient Reserve" .....\$22  
 Ardbeg 10 Yr.....\$9  
 Balvenie 21Yr "Port Wood"...\$15  
 Caol Ila 12Yr.....\$9  
 Caol Ila 18Yr.....\$16  
 Craggenmore 12Yr.....\$9  
 Clynelish 14Yr .....\$9  
 Dalwhinnie 15Yr .....\$9  
 Glenkinchie 10Yr.....\$8  
 Glenlivet 12Yr .....\$9  
 Glenlivet 15Yr .....\$13  
 Glenlivet 18Yr .....\$18  
 Glenfiddich 18Yr  
 "Ancient Reserve" .....\$22

Glenmorangie 10 Yr .....\$9  
 Glenmorangie 12 Yr.  
 "Burgundy Wood Finish" ....\$12  
 Glenmorangie 12Yr  
 "Madiera Wood Finish" .....\$12  
 Glenmorangie 12Yr  
 "Port Wood Finish" .....\$12  
 Glenmorangie 12Yr  
 "Sherry Wood Finish" .....\$12  
 Lagavulin 12Yr.....\$18  
 Lagavulin 16Yr.....\$12  
 Laphroaig 10Yr.....\$9  
 Laphroaig 15Yr .....\$12  
 Macallan 12Yr .....\$9  
 Macallan 18Yr .....\$25  
 Oban 14Yr.....\$12

Talisker 10Yr.....\$9  
 Talisker 18Yr .....\$18  
 Talisker 25yYr .....\$27

### Cognacs

Courvoisier V.S.O.P.....\$9.50  
 Grand Marnier .....\$7.50  
 Grand Marnier  
 Cuvee Du Centennair.....\$18  
 Hennessy VS .....\$9.50  
 Hennessy XO.....\$25

### Ports

Cockburn Special Reserve.....\$9  
 Dow Tawny 20yr.....\$15