A gathering place for travelers and locals alike.

Hotel SUTTER
1858

Weddings
Private Events
Catering
Banquet Room

SHAREABLES

COCONUT PRAWNS — $ 17
jumbo prawns, deep fried in a coconut almond batter with sweet chili sauce

SUTTER BRUSSELS *GF* — $ 16
brussel sprouts, bacon, parmesan cheese, garlic aioli

PIG FIG N' GOAT — $ 24
warm buttered bavarian pretzel, prosciutto, fig jam, goat cheese, smoky beer cheese, candied pecans

WING BASKET *GF* — $ 18
house smoked wings and drums tossed in buffalo sauce, celery, carrots, blue cheese

GIANT PRETZEL *VG* — $ 15
warm buttered bavarian pretzel with smoky beer cheese

DEVILED EGGS *GF* — $ 13
with roasted red pepper relish, cornichon pickles, green onions

CHARCUTERIE — $ 28
selection of cured and smoke meats and cheeses with brown mustard, cornichon, wildflower honey, pistachios and crostinis

MOTHERLODE NACHOS — $ 16
tortilla chips, smoked pulled pork, cheese sauce, pico de gallo, green onions, jalapenos, sour cream, cotija cheese

SANDWICHES

choice of: french fries, sweet potato fries, salad;
substitute garlic fries or rosemary garlic tots + $3
substitute impossible burger or gluten free bun + $2

WHISKEY BURGER — $ 19
house bbq sauce, garlic aioli, bacon, lettuce, tomato, onion strings, cheddar cheese (also served traditional sutter style)

PORTOBELLO MUSHROOM *VG* — $ 17
portobello mushroom, artichoke hearts, red peppers, lettuce, tomato, swiss cheese, pesto aioli, ciabatta roll

BUFFALO CHICKEN — $ 20
grilled chicken breast, lettuce, tomato, onion, bacon, buffalo aioli, blue cheese, ciabatta roll

PORK BAHN MI — $ 20
slow-smoked pork, cucumber, carrot, daikon radish, cilantro, jalapeno, sesame aioli, korean bbq sauce, bolillo roll

CHIMI TRI TIP — $ 20
slow-smoked tri tip, grilled red peppers and onions, aged white cheddar, fresh chimichurri sauce, ciabatta roll

VG vegetarian | *GF* gluten free

*Consuming raw or undercooked seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness.

Automatic gratuity of 18% for parties of 6 or more. Split plate charge $5.
Our kitchen cannot split Platters, thank you.

Menu Series No.

SALADS *Additional proteins available*

THE CHICKEN CAESAR — $ 17
romaine lettuce, parmesan cheese, crouton crumbles, caesar dressing

PRAWN LOUIE *GF* — $ 24
mixed greens, cherry tomatoes, cucumbers, hard boiled egg, avocado, lemon, louie dressing

THE WEDGE *GF* — $ 16
iceberg lettuce, cherry tomatoes, pickled red onions, scallions, bacon, blue cheese crumbles, blue cheese dressing

SMOKE HOUSE PLATTERS

choice of 2 sides: smashed yukons, smoky pit beans, mac n' cheese, sutter slaw, garlic rosemary tots, garden salad, cheesy garlic bread | choice of 3 sides + $5

ST. LOUIS RIBS — HALF $ 31 / FULL $ 39
slow-smoked pork ribs, house bbq sauce

TRI-TIP — $ 28
smoked tri-tip, fresh chimichurri sauce

PULLED PORK — $ 26
slow-smoked, sutter gold sauce, whiskey bbq sauce

BRISKET — $ 30
slow-smoked, alabama white bbq sauce and longhorn bbq sauce

1858 SAMPLER — $ 49
slow-smoked brisket, half rack of ribs pulled pork, along with our house-made bbq sauces: alabama white, longhorn, sutter gold, smoky pit beans, bacon mac n' cheese, sutter slaw

CLASSICS *after 4PM*

CHICKEN PICCATA — $ 28
lemon caper wine sauce, smashed yukons, seasonal vegetables

NEW YORK — PETITE $28 / LARGE $ 36
flame grilled steak, bourbon cream sauce, crispy onion strings, smashed yukons, vegetables

SALMON *GF* — $ 30
grilled salmon, papaya avocado relish, island rice, seasonal vegetables

FISH N' CHIPS PLATTER — $ 24
battered cod fillets, house tartar sauce, lemon wedge, malt vinegar, coleslaw, french fries

DESSERTS

seasonal fruit crisp — $ 9
warmed with vanilla ice cream

mud pie — $ 9
chocolate mocha ice cream, oreo crust, chocolate sauce, whipped cream

lava cake — $ 10
warmed with vanilla ice cream

seasonal cheesecake — $ 11
crème brûlée cheesecake with bourbon caramel sauce