

A gathering
place for
travelers and
locals alike.

Hotel SUTTER

1858

Weddings
Private Events
Catering
Banquet Room

SHAREABLES

SOUP OF THE DAY with bread	\$ 9
COCONUT PRAWNS fried in a coconut almond batter with sweet chili sauce (also served traditional, chilled with cocktail sauce)	\$ 17
SUTTER BRUSSELS <i>GF</i> brussel sprouts, bacon, parmesan cheese, garlic aioli	\$ 16
PIG FIG N' GOAT warm buttered bavarian pretzel, prosciutto, fig jam, goat cheese, smoky beer cheese, candied pecans	\$ 20
WING BASKET <i>GF</i> house smoked wings and drums tossed in your choice of sauce, buffalo, korean bbq, or garlic parmesan	\$ 20
GIANT PRETZEL <i>VG</i> warm buttered bavarian pretzel with smoky beer cheese	\$ 15
DEVEILED EGGS <i>GF</i> with roasted red pepper relish, candied bacon and scallions	\$ 13
CHARCUTERIE selection of cured and smoke meats and cheeses with brown mustard, cornichon, wildflower honey, pistachios, and crostinis	\$ 23
MOTHERLODE NACHOS <i>GF</i> tortilla chips, smoked pulled pork,	\$ 16

SANDWICHES

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

WHISKEY BURGER house bbq sauce, garlic aioli, bacon, lettuce, tomato, onion strings, cheddar cheese (also served traditional sutter style)	\$ 19
PORTOBELLO MUSHROOM <i>VG</i> portobello mushroom, artichoke hearts, red peppers, lettuce, tomato, swiss cheese, pesto aioli, ciabatta roll	\$ 17
BUFFALO CHICKEN grilled chicken breast, lettuce, tomato, onion, bacon, buffalo aioli, blue cheese, ciabatta roll	\$ 20
PORK BAHN MI slow-smoked pork, cucumber, carrot, daikon radish, cilantro, jalapeño, sesame aioli, korean bbq sauce, bolillo roll	\$ 20
CHIMI TRI-TIP slow-smoked tri tip, grilled red peppers and onions, aged white cheddar, fresh chimichurri sauce, ciabatta roll	\$ 20

VG vegetarian | *GF* gluten free

*Consuming raw or undercooked seafood, shellfish, meats, poultry or eggs may increase your risk of food borne 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 romaine lettuce, parmesan cheese, crouton crumbles, caesar dressing	\$ 17
ROASTED BEET STEAK SALAD <i>GF</i> Smoked tri-tip steak, mixed greens, beets, candied pecans, goat cheese, pickled red onions, champagne vinaigrette	\$ 20
THE WEDGE <i>GF</i> iceberg lettuce, cherry tomatoes, pickled red onions, scallions, bacon, blue cheese crumbles, blue cheese dressing	\$ 16

SMOKE HOUSE PLATTERS after 4PM

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 slow-smoked pork ribs, house bbq sauce	HALF \$ 31 / FULL \$ 39
TRI-TIP smoked tri-tip, fresh chimichurri sauce	\$ 28
PULLED PORK slow-smoked, sutter gold sauce, whiskey bbq sauce	\$ 26
BRISKET slow-smoked, alabama white bbq sauce and longhorn bbq sauce	\$ 30
1858 SAMPLER 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	\$ 49

CLASSICS after 4PM

CHICKEN MARSALA marsala wine sauce, crimini mushrooms, smashed yukons, seasonal vegetables	\$ 28
NEW YORK flame grilled steak, bourbon cream sauce, crispy onion strings, smashed yukons, seasonal vegetables	PETITE \$28 / LARGE \$ 36
SALMON <i>GF</i> grilled salmon, sundried tomato pesto, long grain wild rice, seasonal vegetables	\$ 30
BURRATA RAVIOLI wild mushroom basil cream sauce with grated parmesan cheese (add chicken +5 / add tri-tip +7)	\$ 25

seasonal fruit crisp warmed with vanilla ice cream	\$ 9
bananas foster bread pudding served warm with bourbon caramel sauce and candied pecans	\$ 9
lava cake warmed with vanilla ice cream	\$ 10
seasonal cheesecake crème brûlée cheesecake with bourbon caramel sauce	\$ 11

DESSERTS

A gathering
place for
travelers and
locals alike.

HOTEL SUTTER

LIBATIONS

Weddings
Private Events
Catering
Banquet Room

SIGNATURE COCKTAILS

HAPPY
HOUR

3^{TO} 6

SUN / MON / THU

LOBBY
BAR

HOLIDAY APPLE MULE apple juice vodka, lemon juice, ginger beer	\$ 12
SPIKED LAVENDER LEMONADE absolut citron, lavender syrup, fresh lemon juice, lemonade	\$ 11
VENEZIANO SPRITZER sparkling wine, aperol, soda water, orange slice	\$ 12
YULETIDE GINGER SMASH absolut, elderflower, blood orange puree, ginger beer	\$ 12
53 MAIN ST. MARY bloody mary mix, absolut peppar, celery salt, candied bacon, green olives	\$ 13
SUGAR COOKIE MARTINI vanilla vodka, disaronno amaretto, baileys	\$ 13
TOP SHELF RITA espolòn reposado, sweet and sour, agave, lime juice, grand marnier	\$ 13
PARTRIDGE IN A PEAR TREE absolut pears, elderflower, lemon juice, cinnamon simple syrup	\$ 11
PEDRO'S OLD FASHIONED bulleit bourbon, house-made brown sugar and orange simple syrup, angostura bitters	\$ 12
BLOOD ORANGE MARGARITA patron reposado, blood orange purée, lime juice, agave	\$ 13
BUTTERSCOTCH HOT TODDY bulleit bourbon, buttershots, honey syrup, hot water	\$ 12
WINTER PALOMA patron reposado, grapefruit juice, cinnamon simple syrup	\$ 13
SUTTER MULLED WINE red wine, cinnamon, cloves, allspice	\$ 12

SPIRITS

VODKA	TEQUILA	WHISKEY	GIN	SCOTCH	
Absolut	Espolòn Blanco	Jim Beam	Crown Royal	Tanqueray	Johnny Walker Black
Titos	Espolòn Reposado	Jack Daniel's	Jameson	Aviation	Laphroaig
Ketel One	Patron Silver	Larceny	Woodford Reserve	Empress Botanical	Glenlivet
Grey Goose	Patron Reposado	Bulleit	Jameson Black	Bombay Sapphire	Bowmore 12 Yr.
	Casa Dragon	Bulleit Rye	Suntory Toki	Hendrick's	Aberlour 18 Yr.
		Maker's Mark	Russell's Rye 6 Yr.		Johnny Walker Blue

DRAFT BEER

DIRTY BLONDE / AMADOR BREWING CO.	\$ 7
MODELO / MILLER BREWERY	\$ 7
DEEP HAZE IPA/ KNEE DEEP BREWING CO.	\$ 8
PALE ALE / SIERRA NEVADA	\$ 7
KÖLSCH / AMADOR BREWING CO.	\$ 7
COORS LITE / COORS BREWING	\$ 6
NITRO IRISH STOUT / SOLID GROUND	\$ 7
MOTORBOATIN IPA / MORGAN TERRITORY	\$ 8
DOUBLE IPA / SOLID GROUND BREWERY	\$ 9
COSMIC CRISP CIDER / 2 TOWN CIDERHOUSE	\$ 9

NON-ALCOHOLIC

lagunitas IPNA	\$ 5
lagunitas HOP Hoppy Refresher	\$ 5
lavender lemonade	\$ 6
arnold palmer	\$ 4
shirley temple / roy rogers	\$ 4

BUBBLES

STANFORD BRUT	\$ 8 / 30
MUMM NAPA	\$ 13 / \$ 33
PROSECCO SPLIT	\$ 14
MALIBU MIMOSA	\$ 9
LAVENDER MIMOSA	\$ 9
BLOOD ORANGE MIMOSA	\$ 9
SIDRA CALAVERAS NO.2 / POSTERITY CIDER WORKS / BTL	\$ 32
DIY MIMOSAS BTL BRUT \$ 28 / BTL MUMMS \$ 36 orange, pineapple, cranberry, lavender	

BEVERAGES

coke, diet coke, sprite, mr. pibb, ginger ale, lemonade, coffee, hot tea	\$ 3.75
--	---------