

A gathering
place for
travelers and
locals alike.



Weddings
Private Events
Catering
Banquet Room

LUNCH

SHAREABLES

SOUP OF THE DAY with bread	\$ 9
COCONUT PRAWNS fried in a coconut almond batter with sweet chili 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
SHRIMP COCKTAIL <i>GF</i> chilled prawns, cocktail sauce, lemon	\$ 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, cheese sauce, pico de gallo, green onions, jalapeños, sour cream, cotija cheese	\$ 16

SALADS *grilled chicken +5, tri-tip +7, salmon or grilled prawns +8*

LOADED CAESAR romaine, cherry tomatoes, bacon, shaved parmesan, croutons, caesar dressing	\$ 15
ROASTED BEET <i>GF</i> mixed greens, quinoa, goat cheese, candied pecans, champagne vinaigrette	\$ 13
THE WEDGE <i>GF</i> iceberg lettuce, cherry tomatoes, pickled red onions, scallions, bacon, blue cheese crumbles, blue cheese dressing	\$ 15

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

DESSERTS

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

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.

Lunch Menu Series No.

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HOTEL SUTTER

LIBATIONS

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SIGNATURE COCKTAILS

HAPPY
HOUR

3^{TO} 6

SUN / MON / THU

LOBBY
BAR

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
BLOOD ORANGE GINGER SMASH absolut, elderflower, blood orange purée, ginger beer	\$ 12
53 MAIN ST. MARY bloody mary mix, absolut peppar, celery salt, candied bacon, green olives	\$ 13
GOLD RUSH apple jack daniels, lemon juice, honey syrup	\$ 13
FRENCH 75 empress gin, lemon juice, simple syrup, sparkling brut	\$ 13
PEAR MARTINI 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 espolon reposado, blood orange purée, lime juice, agave	\$ 13
APPLE JACK HOT TODDY apple jack daniels, apple hill cider, honey, spices, cinnamon stick	\$ 12
WINTER PALOMA patron reposado, grapefruit juice, cinnamon simple syrup	\$ 13
ESPRESSO MARTINI absolut, frangelico, cold brew, whipped cream	\$ 12

SPIRITS

VODKA	TEQUILA	WHISKEY	GIN	SCOTCH
Absolut	Espolòn Blanco	Jim Beam	Crown Royal	Johnny Walker Black
Titos	Espolòn Reposado	Jack Daniel's	Jameson	Laphroaig
Ketel One	Patron Silver	Larceny	Woodford Reserve	Glenlivet
Grey Goose	Patron Reposado	Bulleit	Jameson Black	Bowmore 12 Yr.
	Casa Dragon	Bulleit Rye	Suntory Toki	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	\$ 5
shirley temple / roy rogers	\$ 4.50

BUBBLES

STANFORD BRUT	\$ 8 / 30
MUMM NAPA	\$ 13 / 40
PROSECCO SPLIT	\$ 14
MALIBU MIMOSA	\$ 9
LAVENDER MIMOSA	\$ 9
PEACH BELLINI	\$ 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 serves 4	
BEVERAGES	\$ 3.75
coke, diet coke, sprite, mr. pibb, ginger ale, lemonade, coffee, hot tea	