

A gathering
place for
travelers and
locals alike.

—Hotel—
SUTTER
—1858—

Weddings
Private Events
Catering
Banquet Room

DINNER

SHAREABLES

| | |
|---|--------------|
| SOUP OF THE DAY | \$ 9 |
| COCONUT PRAWNS fried in a coconut almond batter with sweet chili sauce | \$ 17 |
| SUTTER BRUSSELS <i>GF</i> brussel sprouts, lemon juice, bacon, parmesan cheese, garlic aioli | \$ 16 |
| HUMMUS PLATTER <i>VG</i> warmed chickpeas, on a bed of herbed hummus, tahini, chimichurri, tahin garnish, served with sundried tomato flour chips | \$ 15 |
| PIG FIG N' GOAT warm buttered bavarian pretzel, prosciutto, fig jam, goat cheese, smokey beer cheese, candied pecans | \$ 20 |
| WING BASKET lightly breaded wings and drums tossed in buffalo sauce | \$ 19 |
| GIANT PRETZEL <i>VG</i> warm buttered bavarian pretzel with smoky beer cheese and gourmet mustard | \$ 17 |
| THAI MUSSELS <i>GF</i> red curry paste, coconut milk, garlic, kaffir lime leaves | \$ 17 |
| CHIMICHURRI STEAK TOTS <i>GF</i> crispy tots, prime steak, fresh chimichurri, green onions, cilantro ranch, cotija cheese | \$ 16 |
| CHARCUTERIE BOARD selection of cured meats and cheeses, cornichon, gourmet mustard, nuts, and flatbread crackers | \$ 23 |

SALADS *grilled chicken + \$5,
salmon or grilled prawns + \$10*

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| LOADED CAESAR romaine hearts, bacon, shaved parmesan, cherry tomatoes, croutons, hard boiled egg, caesar dressing | \$ 18 |
| WEDGE <i>GF</i> iceberg, cherry tomatoes, pickled red onions, scallions, bacon, blue cheese crumbles, croutons, blue cheese dressing | \$ 16 |
| SOUTHWESTERN CHICKEN grilled chicken, mixed greens, cherry tomatoes, cheddar cheese, black beans, scallions, sweet corn, crispy onion strings, cilantro ranch dressing | \$ 19 |
| PRAWN LOUIE <i>GF</i> mixed greens, cherry tomatos, cucumbers, hard boiled egg, lemon wedges, house louie dressing | \$ 20 |
| SUMMER PEACH SALAD <i>GF</i> mixed greens, grilled peaches, raspberries, blueberries, shaved red onion, feta cheese, candied pecans | \$ 17 |

ENTREES

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| CHICKEN MARSALA marsala wine sauce, gourmet mushroom blend, smashed yukons, seasonal vegetables | \$ 28 |
| NEW YORK 10oz. usda prime flame grilled steak, herbed butter, smashed yukons, seasonal vegetables | \$ 42 |
| SALMON <i>GF</i> grilled salmon, basil pesto sauce, smashed yukons, seasonal vegetables | \$ 30 |
| LAMB SHANK <i>GF</i> tender lamb shank, demi glace, smashed yukons, seasonal vegetables | \$ 42 |
| SUMMER PASTA PRIMAVERA <i>VG</i> seasonal vegetable, artichoke hearts, red and yellow peppers, cherry tomatoes, smoked mozzarella cream sauce, fresh parmesan <i>add chicken + \$5 add 4 grilled prawns + \$10</i> | \$ 23 |

BURGERS

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*choice of: french fries or side salad
garlic fries or rosemary garlic tots + \$3
gluten free bun + \$2*

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|---|--------------|
| WHISKEY BURGER house bbq sauce, garlic aioli, bacon, lettuce, tomato, crispy onion strings, cheddar cheese, brioche bun | \$ 19 |
| SUTTER BURGER sutter sauce, lettuce, tomato, red onion, choice of swiss or cheddar cheese, brioche bun | \$ 17 |

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DESSERTS

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| 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 |
| PEACHES AND CREAM vanilla ice cream, sweet peaches, bourbon caramel sauce, crushed candied pecans | \$ 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.

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HOTEL SUTTER

LIBATIONS

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SIGNATURE COCKTAILS

SUTTER SANGRIA SLUSHIE \$12

frozen meritage blend of red wine, peach, orange juice, brandy

GOLD RUNNER SLUSHIE \$12

frozen bacardi rum, oranje juice, pineapple, malibun rum, banana liquore, agave, dark rum float

SPIKED LAVENDER LEMONADE \$12

crop meyer lemon vodka, lavender infused syrup, lemon juice

CUCUMBER COOLER \$13

effen cucumber vodka, simple syrup, soda water, cucumber wheel

PEAKY BLINDER \$12

jameson, lemon juice, simple syrup, club soda

APEROL SPRITZ \$13

prosecco, aperol, club soda, orange slice

PEDRO'S OLD FASHION \$12

bulleit bourbon, house-made brown sugar and orange simple syrup, orange bitters

ST. GERMAINE SPRITZER \$12

st. germaine, mint, sparkling wine, club soda

HIBISCUS SOUR \$12

buffalo trace, lemon/lime juice, hibiscus honey syrup

AGUA AZUL \$13

espolon blanco tequila, lime juice, cointreau, jalapeno syrup, blue curacao

FRENCH PEAR MARTINI \$12

absolut pear vodka, st. germain, lemon juice

STORMY MULE \$12

kraken dark rum, pineapple juice, ginger beer, bitters

MOCKTAILS

CUCUMBER MINT SPRITZ \$7

mint, cucumber, simple syrup, lime juice, sparkling water

HIBISCUS GINGER FIZZ \$7

hibiscus ginger beer, lavender syrup, lime juice, edible flowers

EXCITABULL ELIXIR \$7

cranberry juice, peach puree, sparkling water, sugar free redbull, rosemary sprig

PRICKLY PEAR HOMBRE \$7

orange juice, prickly pear syrup, sparkling water, lime juice, tajin rim

SOUTHERN PEACH TEA \$6

fresh brewed iced tea, peach puree, simple syrup

LAVENDER LEMONADE \$6

lemonade, lavender infused syrup, lemon juice

SPIRITS

VODKA

Absolut
Titos
Ketel One
Grey Goose

TEQUILA

Espolòn Blanco
Espolòn Reposado
Patron Silver
Patron Reposado
Casa Dragon

WHISKEY

Jim Beam
Jack Daniel's
Larceny
Bulleit
Bulleit Rye
Maker's Mark

GIN

Crown Royal
Jameson
Woodford Reserve
Jameson Black
Suntory Toki
Russell's Rye 6 Yr.
Tanqueray
Aviation
Empress Botanical
Bombay Sapphire
Hendrick's

SCOTCH

Johnny Walker Black
Laphroaig
Glenlivet
Bowmore 12 Yr.
Aberlour 18 Yr.
Johnny Walker Blue

DRAFT BEER

DIRTY BLONDE / AMADOR BREWING CO. \$ 7
MODELO / MILLER BREWERY \$ 7
DEEP HAZE IPA/ KNEE DEEP BREWING CO. \$ 9
PALE ALE / SIERRA NEVADA \$ 7
KÖLSCH / AMADOR BREWING CO. \$ 7
COORS LITE / COORS BREWING \$ 6
NITRO IRISH STOUT / SOLID GROUND \$ 7
SKRIMSHAW / NORTH COAST \$ 8
DOUBLE IPA / SOLID GROUND BREWERY \$ 9
CIDER / ROTATING TAP \$ 9

NON-ALCOHOLIC

lagunitas IPNA \$ 5
 Heineken 0.0 \$ 5

BUBBLES

STANFORD BRUT \$ 8 / 28
MUMM NAPA \$ 13 / 36
PROSECCO SPLIT \$ 14
MALIBU MIMOSA \$ 9
LAVENDER MIMOSA \$ 9
PEACH BELLINI \$ 9
DIY MIMOSAS full bottle with 4 juices; pineapple, orange, cranberry, lavender
BTL BRUT \$ 30 / BTL MUMMS \$ 38
 serves 2-4

BEVERAGES

\$ 3.75
 coke, diet coke, sprite, mr. pibb, ginger ale, lemonade, coffee, hot tea
 lavender lemonade \$ 6
 arnold palmer \$ 5
 shirley temple / roy rodgers \$ 4