

A gathering  
place for  
travelers and  
locals alike.

—Hotel—  
**SUTTER**  
—1858—

Weddings  
Private Events  
Catering  
Banquet Room

LUNCH

SHAREABLES

<b>SOUP OF THE DAY</b>	<b>\$ 9</b>
<b>COCONUT PRAWNS</b> fried in a coconut almond batter with sweet chili sauce	<b>\$ 17</b>
<b>SUTTER BRUSSELS GF</b> brussel sprouts, bacon, parmesan cheese, garlic aioli	<b>\$ 16</b>
<b>HUMMUS PLATTER VG</b> warmed chickpeas on a bed of creamy herbed hummus, tahini, chichichurri relish, tahin garnish	<b>\$ 16</b>
<b>PIG FIG N' GOAT</b> warm buttered bavarian pretzel, prosciutto, fig jam, goat cheese, smoky beer cheese, candied pecans	<b>\$ 20</b>
<b>GIANT PRETZEL VG</b> warm buttered bavarian pretzel with smoky beer cheese, gourmet mustard	<b>\$ 17</b>
<b>WING BASKET</b> lightly breaded drumsticks, wings, tossed in buffalo sauce with blue cheese dressing	<b>\$ 19</b>
<b>CHIMICHURRI STEAK TOTS GF</b> crispy tots, prime steak, fresh chimichurri sauce, green onions, cilantro dressing	<b>\$ 16</b>
<b>CHARCUTERIE BOARD</b> selection of cured meats and cheeses, cornichon pickles, gourmet mustard, nuts, and flatbread crackers	<b>\$ 23</b>

SALADS *Add chicken +5  
salmon, grilled prawns, or new york +10*

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

LUNCH FARE

<b>WHISKEY BURGER</b> house bbq sauce, aioli, bacon, lettuce, tomato, onion strings, cheddar cheese, brioche bun, side choice*	<b>\$ 19</b>
<b>SUTTER BURGER</b> aioli, sutter sauce, lettuce, tomato, shaved red onion, cheddar cheese, brioche bun, side choice*	<b>\$ 17</b>
<b>CAPRESE CHICKEN</b> chicken breast, fresh basil, mozzarella, heirloom tomato, pesto aioli, ciabatta roll, side choice*	<b>\$ 19</b>
<b>B.L.A.T.</b> applewood bacon, lettuce, avocado, tomato, garlic aioli, sourdough roll, side choice*	<b>\$ 19</b>
<b>VEGGIE WRAP VG</b> grilled vegetables, sprouts, romaine, tomatoes, hummus, pesto aioli, mozzarella, spinach tortilla, side choice*	<b>\$ 15</b>
<b>TRES SALMON TACOS GF</b> seasoned salmon, avocado pico relish, purple cabbage, cilantro crema, cilantro, corn tortillas	<b>\$ 17</b>
<b>BBQ CHICKEN FLATBREAD</b> grilled chicken, bacon, smoked gouda cheese, red onion, bbq sauce, scallions	<b>\$ 19</b>

\*Sides: french fries, salad, soup  
garlic fries or rosemary garlic tots + \$3  
gluten free bun + \$2

DESSERTS

<b>BREAD PUDDING</b> with house bourbon caramel sauce and candied pecans	<b>\$ 9</b>
<b>LAVA CAKE</b> warmed with vanilla ice cream	<b>\$ 10</b>
<b>PEACHES AND CREAM GF</b> vanilla ice cream, sweet peaches, bourbon caramel sauce, crushed candied pecans	<b>\$ 12</b>
<b>SEASONAL CHEESECAKE</b> crème brûlée cheesecake with bourbon caramel sauce	<b>\$ 11</b>

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.

Lunch Menu Series No. ■■■■■■■■

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HOTEL SUTTER

# LIBATIONS

Weddings  
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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 HAZY IPA/ KNEE DEEP BREWING CO.	\$ 9
PALE ALE / SIERRA NEVADA	\$ 7
KÖLSCH / AMADOR BREWING CO.	\$ 7
COORS LITE / COORS BREWING	\$ 6
NITRO STOUT / SOLID GROUND	\$ 7
SKRIMSHAW PILSNER / NORTH COAST	\$ 8
DOUBLE IPA / SOLID GROUND BREWERY	\$ 9
CIDER / ROTATING TAP	\$ 9
NON-ALCOHOLIC	
lagunitas IPNA	\$ 5
heinekin 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 BTL BRUT \$ 30 / BTL MUMMS \$ 38 4 juices: orange, pineapple, cranberry, lavender	
BEVERAGES	\$ 3.75
coke, diet coke, sprite, mr. pibb, ginger ale, lemonade, coffee, hot tea	
arnold palmer	\$ 4
shirley temple / roy rogers	\$ 5