

—Hotel— SUTTER 1858 DINNER

A gathering
place for
travelers and
locals alike.

Weddings
Private Events
Catering
Banquet Room

STARTERS

- HOUSE MADE SOUP** cup or bowl \$6/9
add bread bowl +6
- COCONUT PRAWNS** \$ 16
crispy fried coconut prawns with sweet
chili thai sauce
- SUTTER BRUSSELS** GF \$ 16
brussel sprouts, lemon juice, bacon,
parmesan cheese, garlic aioli
- PIG FIG N' GOAT** \$ 23
warm buttered bavarian pretzel,
prosciutto, fig jam, goat cheese, smokey
beer cheese, candied pecans
- CALAMARI** \$ 19
lightly breaded deep fried tentacles and
rings, cocktail sauce, jalapeno aioli
- WING BASKET** \$ 19
lightly breaded wings and drums tossed in
buffalo sauce, blue cheese dressing
- GIANT PRETZEL** VG \$ 17
warm buttered bavarian pretzel with
smoky beer cheese
- CHIMICHURRI STEAK TOTS** GF \$ 16
crispy tots, prime steak, fresh chimichurri,
green onions, cilantro ranch, cotija cheese
- CHARCUTERIE BOARD** \$ 24
selection of cured meats and cheeses,
cornichon, gourmet mustard, nuts, crostinis
- SHRIMP COCKTAIL** GF \$ 19
chilled prawns, cocktail sauce, pineapple
relish

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

- WHISKEY BURGER** \$ 19
house bbq sauce, garlic aioli, bacon,
lettuce, tomato, crispy onion strings,
cheddar cheese, brioche bun
- SUTTER BURGER** \$ 17
lettuce, tomato, red onion, swiss, cheddar, or
pepper jack cheese, sutter sauce, brioche bun
- BLACK AND BLEU BURGER** \$ 19
bacon, bleu cheese crumbles, lettuce,
tomato, red onion, roasted red pepper aioli,
brioche bun
- ALOHA BURGER** \$ 18
pineapple relish, swiss cheese, lettuce,
tomato, aioli, teriyaki sauce, brioche bun
- VEGETARIAN PORTOBELLA BURGER** VG \$ 17
grilled portobella, carmelized onion, swiss
cheese, tomato, lettuce, roasted red pepper
aioli, brioche bun

SALADS *grilled chicken +5, salmon or grilled prawns +10, new york +11*

- LOADED CAESAR** \$19
romaine hearts, bacon, shaved parmesan,
cherry tomatoes, croutons, hard boiled egg,
caesar dressing
- WEDGE** GF \$ 18
iceberg lettuce, cherry tomatoes, pickled red
onions, scallions, bacon, bleu cheese
crumbles, bleu cheese dressing
- SOUTHWESTERN CHICKEN** \$19
mixed greens, grilled chicken, cherry
tomatoes, cheddar cheese, black beans, sweet
corn, crispy onion strings, cilantro ranch
dressing
- PRAWN LOUIE** GF \$ 20
mixed greens, chilled prawns, cherry
tomatoes, cucumbers, hard boiled egg,
avocado, house louie dressing

- GRILLED PEAR SALAD** GF \$ 17
mixed greens, grilled asian pears, rasp-
berries, blueberries, shaved red onion, feta
cheese, candied pecans, balsamic vinaigrette

ENTREES *starter salad + 5 soup cup + 6*

- ASIAGO GNOCCHI** VG \$ 26
asiago cheese stuffed gnocchi pasta with
sundried tomato pesto sauce, fresh basil,
spinach, grated parmesan
bread bowl +6, grilled chicken +6, new york +11
 - CHICKEN SALTIMBOCCA** GF \$ 28
marinated chicken breast, stuffed with
prosciutto, mozzarella, garlic butter wine
sauce, fresh sage, seasonal vegetables,
mashed potatoes *loaded +3*
 - NEW YORK** GF \$ 39
10oz. usda prime flame grilled steak,
demi glace, mushrooms, gorgonzola cheese
seasonal vegetables, mashed potatoes or
baked potato *loaded +3*
 - SALMON** GF \$ 31
flame grilled salmon, pineapple relish,
seasonal vegetables, cilantro jasmine rice
 - LAMB SHANK** GF \$ 39
tender lamb shank, demi glace, seasonal
vegetables, mashed potatoes or baked
potato *loaded +3*
 - SCALLOPS** GF \$ 39
pan seared scallops, lemon wine sauce,
capers, fresh dill, served over creamy
herbed polenta and seasonal vegetables
- Friday/Saturday*
- PRIME RIB** GF \$ 33/42
8 or 10oz usda prime, seasonal vegetables,
mashed potatoes or baked potato *loaded +3*

DESSERTS

- SEASONAL CHEESECAKE** \$ 12
new york cheesecake with salted
caramel topping
- BREAD PUDDING** \$ 10
served warm with bourbon caramel
sauce and candied pecans
- APPLE CRISP** \$ 10
sliced baked apples with cinnamon oat
struesel, vanilla ice cream
- LAVA CAKE** \$ 10
warmed with vanilla ice cream

A gathering
place for
travelers and
locals alike.

HOTEL SUTTER

LIBATIONS

Weddings
Private Events
Catering
Banquet Room

SIGNATURE COCKTAILS

APPLE MULE \$12

apple vodka, cinnamon syrup, lime juice, ginger beer, cinnamon stick

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

PRICKLY PEAR MARGARITA \$12

blanco, prickly pear syrup, lime juice, cointreau, salted rim

VENEZIANO SPRITZER \$12

sparkling wine, aperol, club soda, orange slice

THE HARVEST \$12

apple jack daniels, apple cider, pineapple juice, maple syrup, cinnamon bitters, cinnamon stick

PEDRO'S OLD FASHION \$12

elijah craig, house-made brown sugar and orange simple syrup, orange bitters

POMEGRANATE GINGER PALOMA \$13

blanco tequila, pomegranate juice, grapefruit juice, lime juice, ginger beer

APPLE JACK HOT TODDY \$12

apple jack daniels, hot water, lemon juice, cinnamon stick

FALL PEAR MARTINI \$12

absolut pear vodka, st. germain, cinnamon bitters, lemon juice

REPOSADO APPLE SPRITZER \$12

reposado tequila, lemon juice, simple syrup, apple cider, soda water

BUFFALO ESPRESSO MARTINI \$13

buffalo trace, espresso liqueur, bourbon cream, cold brew, fall spice blend

MOCKTAILS

SPICY APPLE SPRITZ \$6

apple cider, cinnamon bitters, ginger beer, cinnamon stick

HIBISCUS GINGER FIZZ \$6

hibiscus ginger beer, lavender syrup, lime juice

POMEGRANATE SPRITZER \$6

pomegranate juice, lime juice, soda water

PRICKLY PEAR HOMBRE \$6

orange juice, prickly pear syrup, lime juice, soda water

SKINNY PALOMA \$6

sparkling grapefruit, lime juice, agave, splash of soda water

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

DOMAIN STE MICHELLE BRUT	\$ 8 / 29
MUMM NAPA	\$ 13 / 36
PROSECCO SPLIT	\$ 14
APPLE CIDER MIMOSA	\$ 9
LAVENDER MIMOSA	\$ 9
PEACH BELLINI	\$ 9
DIY MIMOSAS full bottle with 4 juices; pineapple, orange, cranberry, lavender	
BTL BRUT \$ 31 / 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 rogers	\$ 4