

A gathering
place for
travelers and
locals alike.

Hotel SUTTER

1858

Weddings
Private Events
Catering
Banquet Room

LUNCH

SHAREABLES

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| HOUSE MADE SOUP cup or bowl add bread bowl +6 | \$6/9 |
| COCONUT PRAWNS crispy coconut prawns with sweet chili thai sauce | \$ 16 |
| SUTTER BRUSSELS GF brussel sprouts, bacon, parmesan cheese, garlic aioli | \$ 16 |
| CALAMARI lightly breaded, deep fried tentacles and rings, jalapeno aioli, cocktail sauce | \$ 20 |
| PIG FIG N' GOAT warm buttered bavarian pretzel, prosciutto, fig jam, goat cheese, smoky beer cheese, candied pecans | \$ 23 |
| GIANT PRETZEL VG warm buttered bavarian pretzel with smoky beer cheese, gourmet mustard | \$ 17 |
| WING BASKET lightly breaded drumsticks, wings, tossed in buffalo sauce with blue cheese dressing | \$ 19 |
| CHIMICHURRI STEAK TOTS GF crispy tots, prime steak, fresh chimichurri sauce, green onions, tomatillo ranch dressing | \$ 16 |
| CHARCUTERIE BOARD selection of cured meats and cheeses, cornichon pickles, gourmet mustard, nuts, crackers | \$ 23 |
| PRAWN COCKTAIL chilled prawns, cocktail sauce, pineapple relish | \$ 19 |

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

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| LOADED CAESAR romaine hearts, bacon, cherry tomatoes, shaved parmesan, hard boiled egg, croutons, ceasar dressing | \$ 19 |
| SOUTHWESTERN SALAD grilled chicken, mixed greens, cherry tomatoes, sweet corn, black beans, cheddar cheese, cilantro ranch dressing topped with onion strings | \$ 19 |
| WEDGE GF iceberg, cherry tomatoes, pickled red onion, bacon, bleu cheese crumbles, bleu cheese dressing | \$ 18 |
| GRILLED PEAR SALAD GF mixed greens, grilled asian pears, raspberries, blueberries, shaved red onion, feta cheese, candied pecans, balsamic vinaigrette | \$ 17 |
| PRAWN LOUIE GF mixed greens, cherry tomatoes, cucumbers, avocado, hard boiled egg, lemon wedges, | \$ 20 |

LUNCH FARE

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

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| WHISKEY BURGER house bbq sauce, aioli, bacon, lettuce, tomato, onion strings, cheddar cheese, brioche bun, side choice* | \$ 19 |
| SUTTER BURGER aioli, sutter sauce, lettuce, tomato, shaved red onion, cheddar cheese, brioche bun, side choice* | \$ 17 |
| BLACK AND BLEU BURGER bacon, bleu cheese crumbles, lettuce, tomato, red onion, roasted red pepper aioli, brioche bun, side choice* | \$ 19 |
| VEGETARIAN PORTOBELLA BURGER grilled portobella, caramelized onion, swiss cheese, tomato, lettuce, tomato, roasted red pepper aioli, brioche bun, side choice* | \$ 17 |
| CAPRESE CHICKEN chicken breast, fresh basil, mozzarella, heirloom tomato, pesto aioli, ciabatta roll, side choice* | \$ 19 |
| PRIME RIB DIP thinly sliced prime rib, caramelized onion, swiss cheese, garlic aioli, bolillo roll, au jus dipping sauce, side choice* | \$ 21 |
| B.L.A.T. applewood bacon, lettuce, avocado, tomato, garlic aioli, sourdough roll, side choice* | \$ 19 |
| TRES SALMON TACOS GF seasoned salmon, avocado pico relish, purple cabbage, tomatillo ranch sauce, cilantro, corn tortilla, served with cilantro lime rice | \$ 21 |
| BBQ CHICKEN FLATBREAD PIZZA grilled chicken, bacon, smoked gouda cheese, red onion, bbq sauce, scallions | \$ 19 |

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| SUTTER POKE BOWL ahi tuna, white rice, carrots, edamame, scallions, cucumbers, avocado, jalapenos, radish, pickled ginger, korean bbq sauce, creamy gochujang drizzle | \$ 22 |
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DESSERTS

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| BREAD PUDDING with house bourbon caramel sauce and candied pecans | \$ 10 |
| LAVA CAKE warmed with vanilla ice cream | \$ 10 |
| APPLE CRISP baked apples, oat streusel, vanilla ice cream, bourbon caramel sauce, crushed candied pe- cans | \$ 10 |
| SEASONAL CHEESECAKE new york cheesecake with maraschino | \$ 12 |

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

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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 juice, pineapple juice, maple syrup, bitters, cinnamon stick

PEDRO'S OLD FASHION \$12

elijah craig bourbon, 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 simple, 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

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| 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

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| lagunitas IPNA | \$ 5 |
| heinekin 0% | \$ 5 |

BUBBLES

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| DOMAIN STE MICHELLE BRUT | \$ 8 / 29 |
| 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 | |
| serves 4 | |

BEVERAGES

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