

A gathering  
place for  
travelers and  
locals alike.

—Hotel—  
**SUTTER**  
—1858—  
DINNER

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** \$ 20  
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** \$ 20  
house bbq sauce, garlic aioli, bacon,  
lettuce, tomato, crispy onion strings,  
cheddar cheese, brioche bun
- SUTTER BURGER** \$ 19  
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
- VEGETARIAN PORTOBELLA BURGER** VG \$ 17  
grilled portobella, caramelized onion, swiss  
cheese, tomato, lettuce, roasted red pepper  
aioli, brioche bun

**DESSERTS**

- SEASONAL CHEESECAKE** \$ 12  
new york cheesecake with salted  
caramel topping
- APPLE CRISP** \$ 10  
sliced baked apples with cinnamon oat  
struesel, vanilla ice cream
- BREAD PUDDING** \$ 10  
bourbon caramel sauce, candied pecans
- LAVA CAKE** \$ 11  
with vanilla ice cream *gluten free* +2
- GLUTEN FREE CARROT CAKE** \$ 12  
cream cheese frosting, walnuts

**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

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 20% for parties of 6 or more. Split plate charge \$5.



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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 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

<b>DIRTY BLONDE / AMADOR BREWING CO.</b>	<b>\$ 7</b>
<b>MODELO / MILLER BREWERY</b>	<b>\$ 7</b>
<b>DEEP HAZE IPA/ KNEE DEEP BREWING CO.</b>	<b>\$ 9</b>
<b>PALE ALE / SIERRA NEVADA</b>	<b>\$ 7</b>
<b>KÖLSCH / AMADOR BREWING CO.</b>	<b>\$ 7</b>
<b>COORS LITE / COORS BREWING</b>	<b>\$ 6</b>
<b>NITRO IRISH STOUT / SOLID GROUND</b>	<b>\$ 7</b>
<b>SKRIMSHAW / NORTH COAST</b>	<b>\$ 8</b>
<b>DOUBLE IPA / SOLID GROUND BREWERY</b>	<b>\$ 9</b>
<b>CIDER / ROTATING TAP</b>	<b>\$ 9</b>
<b>NON-ALCOHOLIC</b>	
lagunitas IPNA	<b>\$ 5</b>
Heineken 0.0	<b>\$ 5</b>

## BUBBLES

<b>DOMAIN STE MICHELLE BRUT</b>	<b>\$ 8 / 29</b>
<b>MUMM NAPA</b>	<b>\$ 13 / 36</b>
<b>PROSECCO SPLIT</b>	<b>\$ 14</b>
<b>APPLE CIDER MIMOSA</b>	<b>\$ 9</b>
<b>LAVENDER MIMOSA</b>	<b>\$ 9</b>
<b>PEACH BELLINI</b>	<b>\$ 9</b>
<b>DIY MIMOSAS</b> full bottle with 4 juices; pineapple, orange, cranberry, lavender	
<b>BTL BRUT \$ 31 / BTL MUMMS \$ 38</b>	
<b>serve 2-4</b>	
<b>BEVERAGES</b>	<b>\$ 3.75</b>
coke, diet coke, sprite, mr. pibb, ginger ale, lemonade, coffee, hot tea	
lavender lemonade	<b>\$ 6</b>
arnold palmer	<b>\$ 5</b>
shirley temple / roy rodgers	<b>\$ 4</b>