

A gathering
place for
travelers and
locals alike.

Hotel
SUTTER
1858

Weddings
Private Events
Catering
Banquet Room

LUNCH

SHAREABLES

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

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

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

LUNCH FARE

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

- WHISKEY BURGER** \$ 20
house bbq sauce, aioli, bacon,
lettuce, tomato, onion strings,
cheddar cheese, brioche bun, side choice*
- SUTTER BURGER** \$ 19
aioli, sutter sauce, lettuce, tomato,
shaved red onion, cheddar cheese,
brioche bun, side choice*
- BLACK AND BLEU BURGER** \$ 19
bacon, bleu cheese crumbles, lettuce, tomato,
red onion, roasted red pepper aioli,
brioche bun, side choice*
- VEGETARIAN PORTOBELLA BURGER** \$ 17
grilled portobella, caramelized onion, swiss
cheese, tomato, lettuce, tomato, roasted
red pepper aioli, brioche bun, side choice*
- CAPRESE CHICKEN** \$ 19
chicken breast, fresh basil, mozzarella,
heirloom tomato, pesto aioli, balsamic glaze
ciabatta roll, side choice*
- PRIME RIB DIP** \$ 21
thinly sliced prime rib, caramelized onion,
swiss cheese, garlic aioli, bolillo roll,
au jus dipping sauce, side choice*
- B.L.A.T.** \$ 19
applewood bacon, lettuce, avocado, tomato,
garlic aioli, sourdough, side choice*
- TRES SALMON TACOS** GF \$ 21
seasoned salmon, avocado pico relish, purple
cabbage, tomatillo ranch sauce, cilantro,
corn tortilla, served with cilantro lime rice
- BBQ CHICKEN FLATBREAD PIZZA** \$ 19
grilled chicken, bacon, smoked gouda cheese,
red onion, bbq sauce, scallions
- SUTTER POKE BOWL** \$ 22
ahi tuna, white rice, carrots, edamame,
scallions, cucumbers, avocado, jalapenos,
radish, pickled ginger, korean bbq sauce,
creamy gochujang drizzle

DESSERTS

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

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

JOY TO THE WORLD \$12
rose gin, sparkling wine, pomegranate juice, simple syrup, soda water

SPICY POMEGRANATE MULE \$12
vodka, pomegranate juice, lime juice, grapefruit juice, jalapeno, ginger beer

SPIKED LAVENDER LEMONADE \$12
crop meyer lemon vodka, lavender infused syrup, lemon juice

MISTLETOE MARGARITA \$12
blanco, cranberry juice, lime juice, grenadine, salted rim

CHRISTMAS MOJITO \$12
malibu rum, coconut milk, white rum, lime juice, simple syrup

TIPSY GRINCH \$12
midori liqueur, malibu rum, pineapple juice, sugar rim

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

BOURBON CREAM IRISH COFFEE \$12
buffalo trace bourbon cream, coffee, toasted marshmallow

FRENCH PEAR MARTINI \$13
absolut pear vodka, st. germain elderflower, lemon juice, candied pear

SALTED CARAMEL WHITE RUSSIAN \$13
vodka, espresso liqueur, cream, whipped bourbon cream, caramel drizzle

BRANDON'S ESPRESSO MARTINI \$14
vanilla vodka, espresso liqueur, cold brew, amaretto cold foam

MOCKTAILS

PINK SANTA \$6
coconut milk, orange juice, grenadine, cranberries

HIBISCUS GINGER FIZZ \$6
hibiscus ginger beer, lavender syrup, lime juice

POMEGRANATE SPRITZER \$6
pomegranate juice, lime juice, soda water

APPLE SPRITZER \$6
apple cider, cinnamon bitters, ginger beer, cinnamon stick

SKINNY PALOMA \$6
sparkling grapefruit, lime juice, agave, splash of soda water

LAVENDER LEMONADE \$6
lemonade, lavender infused syrup, lemon juice

SPIRITS

VODKA	TEQUILA	WHISKEY	GIN	SCOTCH
Absolut	Espolòn Blanco	Jim Beam	Crown Royal	Johnny Walker Black
Titos	Espolòn Reposado	Jack Daniel's	Jameson	Laphroaig
Ketel One	Patron Silver	Larceny	Woodford Reserve	Glenlivet
Grey Goose	Patron Reposado	Bulleit	Jameson Black	Bowmore 12 Yr.
	Casa Dragon	Bulleit Rye	Suntory Toki	Aberlour 18 Yr.
		Maker's Mark	Russell's Rye 6 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

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