

—Hotel—
SUTTER
 —1858—
 DINNER

A gathering
 place for
 travelers and
 locals alike.

Weddings
 Private Events
 Catering
 Banquet Room

SHAREABLES

- POKE STACK** \$ 18
 marinated ahi tuna, diced avocado, sticky rice, gochujang, wasabi, nori, scallions, wonton chips, cucumber salad
- 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
- DIY LETTUCE WRAPS GF** \$ 16
 ginger thai seasoned ground pork, lettuce cups, peanuts, cilantro, green onions, peanut sauce, sweet thai chili sauce
- CALAMARI** \$ 20
 lightly breaded deep fried tentacles and rings, cocktail sauce, jalapeno aioli
- 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
- MEATBALL SKILLET** \$ 18
 housemade meatballs, marinara, mozzarella, pesto drizzle, freshly grated parmesan, sliced baguette

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

- LOADED CAESAR** \$ 19
 romaine hearts, bacon, cherry tomatoes, shaved parmesan, hard boiled egg, croutons, ceasar dressing
- SOUTHWESTERN SALAD** \$ 19
 mixed greens, grilled chicken, 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
- SEASONAL HARVEST SALAD GF** \$ 17
 mixed greens, fresh apple spears, bleu cheese crumbles, pomegranate seeds, candied pecans, honey maple vinaigrette
- PRAWN LOUIE GF** \$ 20
 mixed greens, jumbo prawns, cherry tomatoes, cucumbers, avocado, hard boiled

ENTREES

- starter salad + 6
 soup cup + 6*
- ASIAGO GNOCCHI VG** \$ 26
 asiago cheese stuffed gnocchi pasta with sundried tomato pesto sauce, fresh basil, spinach, grated parmesan
grilled chicken +6, salmon +10, 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
 pan seared salmon, chimichurri sauce, mashed potatoes, seasonal vegetables
- 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
- MAHI MAHI GF** \$ 32
 grilled mahi mahi, morrocan bbq glaze, cilantro lime jasmine rice, seasonal vegetables
- WHISKEY BURGER** \$ 20
 house bbq sauce, aioli, bacon, lettuce, tomato, crispy onion strings, cheddar cheese, brioche bun

VEGETARIAN LASAGNA VG \$ 24
 roasted beets, yellow squash, carrots, spinach, parmesan, mozzarella, white sauce drizzle, served with honey-maple tossed spring mix

DESSERTS

- BREAD PUDDING** \$ 10
 with house bourbon caramel sauce, candied pecans
- APPLE CRISP** \$ 10
 oat streusel, vanilla ice cream, bourbon caramel sauce,
- SEASONAL CHEESECAKE** \$ 12
 new york cheesecake with salted caramel topping
- CARROT CAKE GF** \$ 10
 cream cheese frosting topped with walnuts
- CHOCOLATE LAVA CAKE** \$ 10
 warmed with vanilla ice cream
- CHOCOLATE FONDUE FOR 2** \$ 10
 warmed hot fudge sauce, bannanas, marshmallows, graham crackers, pound cake, raspberries

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

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