

A gathering  
place for  
travelers and  
locals alike.

# Hotel SUTTER

Weddings  
Private Events  
Catering  
Banquet Room

1858

## LUNCH

### SHAREABLES

<b>HOUSE MADE SOUP CUP</b>	<b>\$ 6</b>
<b>POKE STACK</b> marinated ahi tuna, diced avocado, sticky rice, gochujang, wasabi, nori, scallions, wonton chips, cucumber salad	<b>\$ 18</b>
<b>COCONUT PRAWNS</b> crispy fried coconut prawns with sweet chili thai sauce	<b>\$ 16</b>
<b>SUTTER BRUSSELS GF</b> brussel sprouts, lemon juice, bacon, parmesan cheese, garlic aioli	<b>\$ 16</b>
<b>PIG FIG N' GOAT</b> warm buttered bavarian pretzel, prosciutto, fig jam, goat cheese, smokey beer cheese, candied pecans	<b>\$ 23</b>
<b>DIY LETTUCE WRAPS GF</b> ginger thai seasoned ground pork, lettuce cups, peanuts, cilantro, green onions, peanut sauce, sweet thai chili sauce	<b>\$ 16</b>
<b>CALAMARI</b> lightly breaded deep fried tentacles and rings, cocktail sauce, jalapeno aioli	<b>\$ 20</b>
<b>GIANT PRETZEL VG</b> warm buttered bavarian pretzel with smoky beer cheese	<b>\$ 17</b>
<b>CHIMICHURRI STEAK TOTS GF</b> crispy tots, prime steak, fresh chimichurri, green onions, cilantro ranch, cotija cheese	<b>\$ 16</b>
<b>CHARCUTERIE BOARD</b> selection of cured meats and cheeses, cornichon, gourmet mustard, nuts, crostinis	<b>\$ 24</b>

### SALADS *Add chicken +5 salmon +10, new york +11*

<b>LOADED CAESAR</b> romaine hearts, bacon, cherry tomatoes, shaved parmesan, hard boiled egg, croutons, ceasar dressing	<b>\$ 19</b>
<b>SOUTHWESTERN SALAD</b> mixed greens, grilled chicken, cherry tomatoes, sweet corn, black beans, cheddar cheese, cilantro ranch dressing topped with onion strings	<b>\$ 19</b>
<b>WEDGE GF</b> iceberg, cherry tomatoes, pickled red onion, bacon, bleu cheese crumbles, bleu cheese dressing	<b>\$ 18</b>
<b>SEASONAL HARVEST SALAD GF</b> mixed greens, fresh apple spears, bleu cheese crumbles, pomegranate seeds, candied pecans, honey maple vinaigrette	<b>\$ 17</b>
<b>PRAWN LOUIE GF</b> mixed greens, jumbo prawns, cherry tomatoes, cucumbers, avocado, hard boiled egg, lemon wedges, house louie dressing	<b>\$ 20</b>

Lunch Menu Series No.   ■■■■■■■■■■

### LUNCH FARE

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

<b>FLATBREAD OF THE DAY</b> gluten free +2	<b>\$ 19</b>
<b>TRES MAHI MAHI TACOS</b> seasoned mahi mahi, avocado pico, red cabbage, cilantro tomatillo sauce, cilantro, cotija cheese, corn tortillas, cilantro lime jasmine rice	<b>\$ 19</b>
<b>WHISKEY BURGER</b> house bbq sauce, aioli, bacon, lettuce, tomato, onion strings, cheddar cheese, brioche bun, side choice*	<b>\$ 20</b>
<b>BLACK AND BLEU BURGER</b> bacon, bleu cheese crumbles, lettuce, tomato, red onion, roasted red pepper aioli, brioche bun, side choice*	<b>\$ 19</b>
<b>VEGETARIAN PORTOBELLA BURGER</b> grilled portobella, carmelized onion, swiss cheese, tomato, lettuce, tomato, roasted red pepper aioli, brioche bun, side choice*	<b>\$ 17</b>
<b>CAPRESE CHICKEN</b> chicken breast, fresh basil, mozzarella, heirloom tomato, pesto aioli, balsamic glaze ciabatta roll, side choice*	<b>\$ 19</b>
<b>PRIME RIB DIP</b> thinly sliced prime rib, carmelized onion, swiss cheese, garlic aioli, bolillo roll, au jus dipping sauce, side choice*	<b>\$ 21</b>
<b>B.L.A.T.</b> applewood bacon, lettuce, avocado, tomato, garlic aioli, toasted sourdough, side choice*	<b>\$ 19</b>
<b>SALMON BURGER</b> housemade salmon patty, asian slaw, pickled red onions, sesame aioli, brioche bun, side choice*	<b>\$ 19</b>
<b>MEATBALL SKILLET</b> housemade italian meatballs in marinara, mozzarella, pesto drizzle, freshly grated parmesan, sliced baguette	<b>\$ 18</b>

### DESSERTS

<b>BREAD PUDDING</b> with house bourbon caramel sauce, candied pecans	<b>\$ 10</b>
<b>APPLE CRISP</b> oat streusel, vanilla ice cream, bourbon caramel sauce,	<b>\$ 10</b>
<b>SEASONAL CHEESECAKE</b> new york cheesecake with salted caramel topping	<b>\$ 12</b>
<b>CARROT CAKE GF</b> cream cheese frosting topped with walnuts	<b>\$ 10</b>
<b>CHOCOLATE LAVA CAKE</b> warmed with vanilla ice cream (GF +2)	<b>\$ 10</b>

*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.

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# LIBATIONS

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## SIGNATURE COCKTAILS

### ROSÉ SPRITZER \$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

### CRANBERRY MARGARITA \$12

blanco, cranberry juice, lime juice, grenadine, salted rim

### WINTER MOJITO \$12

malibu rum, coconut milk, white rum, lime juice, simple syrup

### BLACK RASPBERRY LEMON DROP \$12

crop lemon vodka, lemon juice, raspberry liqueur, simple syrup, sugar rim

### PEDRO'S OLD FASHION \$12

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

### PASSION STAR MARTINI \$13

vanilla vodka, passion fruit puree, lime juice, served with a side of brut champagne

### POMEGRANATE GINGER PALOMA \$13

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

### THE BROCK-TAIL \$12

aperol, wheat beer, blood orange puree, lemon juice, gold sugar rim

### FRENCH PEAR MARTINI \$13

absolut pear vodka, st. germain elderflower, lemon juice,

### SALTED CARAMEL WHITE RUSSIAN \$13

vodka, espresso liqueur, cream, whipped bourbon cream, caramel drizzle

### BRANDON'S ESPRESSO MARTINI \$13

vanilla vodka, espresso liqueur, cold brew, amaretto cold foam

### LOVE POTION 53 \$12

rose gin, simple syrup, lemon juice, club soda

## MOCKTAILS

### CUPID'S SNOW \$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,

### SKINNY PALOMA \$6

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

### LAVENDER LEMONADE \$6

lemonade, lavender infused syrup, lemon juice

### NO-JITO \$6

coconut milk, fresh mint leaves, lime juice, simple syrup, soda water

## 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 HAZY IPA/ KNEE DEEP BREWING CO.	\$ 9
PALE ALE / SIERRA NEVADA	\$ 7
KÖLSCH / AMADOR BREWING CO.	\$ 7
COORS LITE / COORS BREWING	\$ 6
HALF DOME / TIOGA SEQUOIA BREWING	\$ 7
WILLETTIZED COFFEE STOUT/ LAGUNITAS CO	\$ 9
CIDER / ROTATING TAP	\$ 9
SKRIMSHAW PILSNER / NORTH COAST	\$ 8
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,	
BEVERAGES	\$ 3.75
coke, diet coke, sprite, mr. pibb, ginger ale, lemonade, coffee, hot tea	
arnold palmer	\$ 4
shirley temple / roy rogers	\$ 4