

A gathering
place for
travelers and
locals alike.

Hotel SUTTER

Weddings
Private Events
Catering
Banquet Room

1858

LUNCH

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, garlic 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 italian meatballs in marinara, mozzarella, pesto drizzle, freshly grated parmesan, sliced baguette

SALADS *Add chicken +5* *salmon +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 VG \$ 20
arugula, beets, oranges, shaved red onion, burrata cheese, fig jam, citrus vinaigrette
- CRAB & PRAWN LOUIE** GF \$ 22
mixed greens, jumbo prawns, cherry tomatoes, cucumbers, avocado, hard boiled egg, lemon wedge, house louie dressing

Lunch Menu Series No. ██████████

LUNCH FARE

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

- VEGETABLE PINSA FLATBREAD** \$ 20
portabella mushroom, spinach, kalamata olive, roasted red pepper, mozzarella, pesto
- BRIE APPLE PINSA FLATBREAD** \$ 20
brie cheese, fresh apple, arugala, spiced honey drizzle
- TRES MAHI MAHI TACOS** \$ 19
seasoned mahi mahi, avocado pico, red cabbage, cilantro tomatillo sauce, cilantro, cotija cheese, corn tortillas, cilantro lime jasmine rice
- WHISKEY BURGER** \$ 20
house bbq sauce, aioli, bacon, lettuce, tomato, onion strings, 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, toasted sourdough, side choice*
- SALMON BURGER** \$ 19
housemade salmon patty, asian slaw, pickled red onions, sesame aioli, brioche bun, side choice*

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 (GF +2)

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

SPRINGTIME SPRITZER \$13

vodka, pamplemousse pink grapefruit liqueur, elderflower, lime juice, simple, soda water, empress gin float

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

SKINNY SPICY PINA-RITA \$12

pineapple jalapeno infused tequila, cointreau, lime juice, agave, tahin rim

CUCUMBER COOLER \$13

effen cucumber vodka, lime juice, simple syrup, mint, soda water, splash of sprite

PEDRO'S OLD FASHIONED \$12

elijah craig, house made brown sugar orange simple, orange bitters

PASSION STAR MARTINI \$13

vanilla vodka, passion fruit puree, lime juice, with a side car of sparkling wine

POMEGRANATE GINGER PALOMA \$13

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

FRENCH PEAR MARTINI \$12

absolut pear vodka, st. germain, cinnamon bitters, lemon juice

BLACK RASPBERRY LEMON DROP \$12

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

BLOOMING MULE \$12

empress gin, ginger beer, lime juice, mint leaf

BRANDON'S ESPRESSO MARTINI \$13

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

MOCKTAILS

HIBISCUS GINGER FIZZ \$6

hibiscus ginger beer, lavender syrup, lime juice

POMEGRANATE SPRITZER \$6

pomegranate juice, lime juice, soda water

CUCUMBER NO-JITO \$6

mint, cucumber, lime juice, simple syrup, 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
IPA/ ROTATING TAP	\$ 9
HALF DOME / TIOGA SEQUOIA BREWING	\$ 7
KÖLSCH / AMADOR BREWING CO.	\$ 7
COORS LITE / COORS BREWING	\$ 6
STOUT / ROTATING TAP	\$ 7
SKRIMSHAW / 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
CHAMBORD 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

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