

A gathering  
place for  
travelers and  
locals alike.

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

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 lemon aioli
- PIG FIG N' GOAT** \$ 23  
warm buttered bavarian pretzel, prosciutto, fig jam, goat cheese with honey, smokey beer cheese, candied pecans
- CALAMARI** \$ 20  
lightly breaded deep fried tentacles and rings, garlic lemon 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, tomatilla 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
- DIY LETTUCE WRAPS GF** \$ 16  
ginger thai seasoned ground pork, lettuce cups, peanuts, cilantro, green onions, peanut sauce, sweet thai chili sauce

**SALADS** *grilled chicken +5, salmon or shrimp +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** \$ 20  
mixed greens, beets, oranges, shaved red onion, fig jam, burrata cheese, candied pecans, citrus vinaigrette
- CRAB & PRAWN LOUIE GF** \$ 22  
mixed greens, cherry tomatoes, cucumbers, avocado, hard boiled egg, house louie dressing

**ENTREES**

- Bread Service-locally bakesourdough with fresh garlic rosemary dipping oil +7, 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*
  - EGGPLANT PARMESAN VG** \$ 24  
crispy breaded eggplant over spaghetti pasta with melted mozzarella, marinara sauce, sun-dried tomato pesto drizzle
  - 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

*Friday/Saturday*  
**PRIME RIB** \$ 33/42  
8 or 10oz. usda prime, seasonal vegetables, mashed potatoes or baked potato *loaded +3*

**DESSERT**

- LAVA CAKE GF+2** \$ 10  
warmed with vanilla ice cream
- 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

VG vegetarian | GF gluten free  
\*Consuming raw or undercooked seafood, shellfish, meats, poultry or eggs may increase your risk of food borne illness. Maximum split checks are 4 per table

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HOTEL SUTTER

# 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

### BRANDON'S ESPRESSO MARTINI \$13

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

### 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, fresh mint

## MOCKTAILS

### HIBISCUS GINGER FIZZ \$7

hibiscus ginger beer, lavender syrup, lime juice

### POMEGRANATE SPRITZER \$7

pomegranate juice, lime juice, soda water

### CUCUMBER NO-JITO \$7

mint, cucumber, lime juice, simple syrup, soda water

### SKINNY PALOMA \$7

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

### LAVENDER LEMONADE \$7

lemonade, lavender syrup, lemon juice

### SPIRIT FREE MAI TAI \$7

orange juice, pineapple juice, lime juice, coconut milk, grandine float

## 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>IPA/ ROTATING TAP</b>	<b>\$ 9</b>
<b>HALF DOME / TIOGA SEQUOIA BREWING</b>	<b>\$ 7</b>
<b>KÖLSCH / AMADOR BREWING CO.</b>	<b>\$ 7</b>
<b>COORS LITE / COORS BREWING</b>	<b>\$ 6</b>
<b>STOUT / ROTATING TAP</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>CHAMBORD MIMOSA</b>	<b>\$ 9</b>
<b>LAVENDER MIMOSA</b>	<b>\$ 9</b>
<b>PASSIONFRUIT MIMOSA</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> serves 2-4	
<b>BEVERAGES</b>	<b>\$ 3.75</b>
coke, diet coke, sprite, mr. pibb, ginger ale, lemonade, coffee, hot tea	
lavender lemonade	<b>\$ 5</b>
arnold palmer	<b>\$ 5</b>
shirley temple / roy rogers	<b>\$ 4</b>