



STARTERS

BRUSSELS SPROUTS 13

GLUTEN FREE

flash fried, goat cheese, dried cherries, balsamic reduction, crispy prosciutto

KOREAN SHORT RIBS 14

house-made asian slaw, green onion, sesame seeds

HOUSE MEATBALLS 12

grana padano, grilled ciabatta

AVOCADO HUMMUS 15

VEGETARIAN

salsa macha, peanut, lime, poblano, grilled flatbread

PRETZEL BITES 10

VEGETARIAN

served with beer cheese

SWEET THAI SHRIMP 13

crispy shrimp, sweet thai chili aioli

BISTRO CHICKEN WINGS 13

celery, carrots, bleu cheese, adelina's bbq sauce

FARM & GARDEN

ADD CHICKEN +6 • ADD SHRIMP OR SALMON* +8
AHI TUNA* +9

BISTRO HOUSE 8

VEGAN + GLUTEN FREE

mixed greens, tomato, cucumber, green apple, agave-cider vinaigrette

CLASSIC CAESAR* 10

romaine, parmesan, croutons, white anchovies, caesar dressing

BACON & BLEU WEDGE 11

GLUTEN FREE

bacon, tomato, onion, bleu cheese crumbles, peppercorn dressing

ROASTED VEGGIE 13

VEGETARIAN + GLUTEN FREE

beets, roasted butternut squash, baby spinach, corn, granola-nut croutons, goat cheese, balsamic reduction

MARKET BOWLS

ADD CHICKEN +6 • ADD SHRIMP OR SALMON* +8
AHI TUNA* +9

HARVEST 13

VEGETARIAN

baby kale & arugula, quinoa, crispy sweet potatoes, pepitas, feta, dried cherries, honey crisp apples, apple butter vinaigrette

STIR FRY 14

VEGETARIAN + GLUTEN FREE

vegetable medley, white rice, teriyaki glaze

THAI PEANUT 18

SPICY • VEGETARIAN + GLUTEN FREE

white rice, carrots, snap peas, bell peppers, basil, red cabbage, coconut milk, roasted peanuts

AHI POKE BOWL* 19

GLUTEN FREE

ahi tuna, avocado, edamame, green onion, seaweed, wonton chips

*Consuming raw or uncooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These items may be served raw or undercooked.

\$4 split fee will be added to Handhelds and Chef's Corner dishes.
Service charge of 20% applied to parties of six or more.

HANDHELDS

CHOICE OF CRISPY FRIES OR GARDEN SALAD
UPGRADE TO SWEET POTATO FRIES +1
ADD AVOCADO, BACON, OR FRIED EGG* +2

MILLIONAIRE BURGER* 18

wagyu beef, white cheddar, smoked bacon, caramelized demi onion, lettuce, tomato, duke's mayo, toasted brioche

BBQ BRISKET 14

pickle, mustard, crispy onion ring, toasted brioche

HOT MESS 17

cajun rubbed chicken breast, cabbage slaw, bread & butter pickles, aioli, toasted brioche

ADELINA'S REUBEN 13

corned beef, swiss, sauerkraut, whole grain mustard, louis sauce, marbled rye

ARTISAN PIZZA

SUB GLUTEN FREE CRUST +2

MARGHERITA 16

VEGETARIAN

fresh mozzarella, tomato, basil, marinara

SPICY ITALIAN 18

italian sausage, prosciutto, salami, capicola, pepperoni, mozzarella, marinara

MUSHROOM 18

VEGETARIAN

mushroom medley, roasted garlic, white sauce, arugula, parmesan, truffle oil

PIG & PINEAPPLE 18

slow-roasted pork, pineapple, jalapeño cilantro, green onion, smoked mozzarella, hawaiian bbq sauce

CHEF'S CORNER

FISH & CHIPS 18

beer-battered cod, fries, veggie slaw, tartar sauce

ORECCHIETTE 18

VEGETARIAN

'little ear' pasta, rapini, garlic, chile flakes, kale pesto, parmesan, evoo • add italian sausage +3

ROTISSERIE HALF CHICKEN 26

polenta, bell pepper, onion, olive, tomato monarch red wine sauce

CEDAR PLANK SALMON* 32

brown sugar glazed, haricot verts, shaved radish, roasted potatoes

CAST IRON MEDITERRANEAN BRANZINO* 34

muhamra, walnuts, pickled fennel, charred lemon, pea tendrils

12oz NY STEAK FRITES* 40

thick cut 'frites street' fries, mushroom bordelaise, sriracha aioli

16oz DELMONICO STEAK* 42

prime bone-in ribeye, roasted potato, cremini mushrooms, creamy brandy-mustard demi

DESSERTS

BUTTER CAKE 8

bourbon sauce, berries, vanilla ice cream

CHOCOLATE MOUSSE CAKE 8

SORBET FILLED FRUIT 8

peach, pineapple, coconut, lemon

SPUMONI BOMBA 7

strawberry, chocolate & pistachio gelato, chocolate shell

HOUSE CRAFTED COCKTAILS

AVIATION 15

freeland gin, creme de violette, luxardo marachino, simple syrup, lemon splash

ESPRESSO MARTINI 15

crown vanilla, jack daniel's honey, espresso simple syrup

POMEGRANATE MARTINI 15

wheatley vodka, cranberry, pineapple, lim passoã liquer, pama liquer

SPA MARTINI 15

hendrick's gin, muddled mint, lime, cucumber, st. germain elderflower liqueur

JALISCO A LA ANTIGUA 15

fee bros old fashioned bitters-soaked sugar cube, nosotros reposado tequila, flamed orange peel, fee bros aztec chocolate bitters, served over a large rock

BARREL AGED COCKTAILS

MONARCH CLUB MANHATTAN 15

monarch club special elijah craig bourbon, carpano antica, amaro nonino

CADILLAC MARGARITA 15

patron reposado, grand marnier, mandarin napoleon, agave syrup, fresh lime juice

WHISTLEPIG OLD FASHIONED 18

10 year whistlepig rye, fee brothers orange & old fashioned bitters

WINE

SPARKLING

SCHARFFENBERGER 14 | 40

brut rosé excellence, mendocino county

VOVETI 10 | 38

prosecco, italy, nv

WHITE

L'AVENTURE 12 | 40

rosé, paso robles, 2019

RUSACK 13 | 50

sauvignon blanc, ballard canyon syv, 2018

EDNA VALLEY 14 | 52

chardonnay, central coast, 2018

MONARCH CLUB 14 | 52

chardonnay, arroyo grande, 2019

RED

OPOLO 13 | 40

mountain zinfandel, paso robles, 2018

MONARCH CLUB 14 | 52

pinot noir, arroyo grande, 2018

MONARCH CLUB 15 | 52

merlot, paso robles, 2018

MONARCH CLUB 15 | 52

'estrellogy' red blend, central coast, 2017

BEER

DOMESTIC 7

ANCHOR STEAM

ANGRY ORCHARD

BALLAST POINT SCULPIN

BUCKLER **NON-ALCOHOLIC**

BUD LIGHT

BUDWEISER

BUD SELTZER

BLUE MOON

COORS LIGHT

SIERRA NEVADA PALE ALE

IMPORTS & CRAFT 9

CORONA

FIG MOUNTAIN DANISH RED

FIG MOUNTAIN DAVY BROWN

FIG MOUNTAIN HOPPY POPPY

FIRESTONE 805

FIRESTONE DBA

FIRESTONE LUPONIC

FIRESTONE MIND HAZE IPA

KONA BIG WAVE

KONA HANAIEI

KONA LONGBOARD

LAGUNITAS

MICHELOB ULTRA

MODELO

PACIFICO

SIERRA NEVADA PALE ALE

STELLA ARTOIS

DRAFTS 8

AGUA SANTA LAGER

BUDWEISER

ELYSIAN IPA

FIRESTONE MIND HAZEE IPA

FIRESTONE UDBA

M. SPECIAL STOUT

MONARCH SESSION IPA

STELLA ARTOIS

Adelina's
BISTRO