

# The Ridge Bar & Grill

## SALADS

Add Chicken \$7 Add Shrimp \$9, Add Salmon \$12, Add Steak \$11

### Ridge Bistro Salad \$13

Field Greens, Dried Cranberries, Feta Cheese, Candied Walnuts, with Honey Mustard Vinaigrette.

### Chicken Caesar Salad \$17

Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Croutons, with a Caesar Dressing.

### Margarita Salad \$17

Spinach, Arcadian Greens, Fresh Mozzarella, Toybox Cherry Tomatoes, dressed in Olive Oil and Balsamic Reduction.

### Grilled Steak Salad \$18

Grilled Marinated Steak, Mixed Greens, Blue Cheese, Red Onion, Tomato, with a Red Wine Vinaigrette.

## STARTERS

### Market Inspired Soup \$6

Seasonal ingredients made from scratch.

### Kettle Chips \$9

Sliced Russets tossed in Parmesan Cheese, with Chipotle Lime Aioli.

### Ridge Chicken Wings \$10

Buffalo, BBQ, or Honey Sriracha Sauce.

### House Tacos \$8

Two Tacos. Changes Daily. Always Fresh.

### Crab Cakes \$15

Hand-made with Crab Claw, served with Roasted Garlic Aioli.

### Shrimp Cocktail \$12

Cold Jumbo Shrimp, House-made with Horseradish Cocktail Sauce.

## FROM THE GRILL

Choice of House Fries, Onion Rings, Coleslaw, Side Salad; Add Soup for \$2.

### Salmon Burger \$16

House-made with Lemon, Herb, Arugula, Tomato, Roasted Garlic Aioli, on a Brioche Bun.

### Ridge Steak Sandwich \$18

Coulotte Steak, Provolone Cheese, Caramelized Onions, Sauteed mushrooms on a Hoagie Roll.

### Ridge Turkey Club \$16

Sliced Turkey, Jax Bacon, Jack Cheese, Lettuce, Tomato, Chipotle BBQ Aioli, on Grilled Sourdough.

### Memphis Dry Rubbed Chicken Sandwich \$18

Fried Chicken Breast, Pepperjack Cheese, House-pickled Cucumbers, and Red Onions, served with housemade cole slaw

### Pastrami Reuben Sandwich \$16

Swiss Cheese, Sauerkraut, 1000 Island Dressing, on a Grilled Marble Rye Bread.

### Cambozola Burger \$20

Certified Angus Beef, Caramelized Onions, Creamy Cambozola Cheese and Arugula on a Brioche Bun.

### Classic Cheeseburger \$16

1/3 Pound Certified Angus Beef Patty\*, Cheddar Cheese, Lettuce, Tomato, Onions, on a Brioche Bun.

### Jax Burger \$17

Certified Angus Beef\*, Jax Bacon, Swiss Cheese, Caramelized Onions, Chipotle BBQ Aioli, on a Brioche Bun.

### Vegan Burger \$16

House-Made Black Bean & Sweet Potato Patty, Lettuce, Tomato, Avocado, Red Pepper Aioli, on a Brioche Bun.

### Ridge PLT \$16

Slow Braised Pork Belly crisped to order, Garlic Aioli, Lettuce, Tomato, served on Grilled Sourdough

### Pretzel Bun Patty Melt \$16

Certified Angus Beef\*, Swiss Cheese, Caramelized Onion, on a Pretzel Bun.

*Make it a "Ridge Patty Melt" - add Pastrami and 1000 Island Dressing for additional \$5.*

## HOUSE SPECIALTIES

### Chicken Strips & Fries \$16

Hand-Breaded Chicken Strips with our Signature House Fries.

### Fettuccine Alfredo \$18

Cheesy Alfredo Sauce, Spinach, Cherry Tomatoes, with a Grilled Baquette

### Cheese Tortellini \$20

Cheese Tortellini, Brown Butter & Garlic Sauce, Fresh Spinach, Parmesan Cheese, with a Grilled Baquette.

### BBQ Pork Ribs \$22

Slow Cooked Half Rack of Ribs, Sweet Chili BBQ Sauce, served with Onion Rings and Coleslaw.

*\*Items may be cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

# Bar Menu

## RED WINES

Collier Creek Cabernet	\$7 / \$26
Line 39 Pinot Noir & Merlot	\$7 / \$26
Carmel Road Cabernet	\$9 / \$34
La Crema Pinot Noir	\$11 / \$41
Murphy Goode Zinfandel	\$11 / \$41
Joel Gott Merlot	\$11 / \$41
Robert Hall Cabernet Sauvignon	\$12 / \$38
Pedroncelli Old Vine Zinfandel	\$14 / \$52
Louis Martini Cabernet Sauvignon	\$14 / \$48

## WHITE WINES

Collier Creek Chardonnay	\$7 / \$26
Line 39 Pinot Grigio	\$7 / \$26
Seaglass Sauvignon Blanc	\$7 / \$26
Prosecco Sparkling Brut	\$7 / \$26
Contessa Bordeaux Blanc	\$9 / \$34
Kendall Jackson Chardonnay	\$10 / \$36
La Crema Pinot Noir Rose	\$11 / \$41
Herencia Grenach Blanc	\$14 / \$52
Carl Graff German Reisling	\$14 / \$52

## SIGNATURE COCKTAILS

### Aperol Spritz

Prosecco, Aperol, Club Soda,  
Orange Garnish  
- an International Favorite

\$11

### Jax Bacon Mary

Southfork Vodka, Bloody  
Mark Mix, Tabasco, with Jax  
Bacon and Garnish.

\$13

### Ridge Mojito

Well Rum, Agave, Fresh Mint,  
Fresh Lime, (Ask About our  
Mojito of the Month)

\$11

### Peach Manhattan

Peach Craft Whiskey,  
Infused Peach Vodka, Sweet  
Vermouth, Aramena Cherry

\$11

### Orange Whiskey Sour

Jameson Whiskey,  
Cointreau, Sweet & Sour,  
Splash of Grenadine

\$11

### Lili Mai Tai

Light and Dark Rum,  
Amaretto, Orange and  
Pineapple Juice

\$10

## BEERS ON DRAFT

GLASS / PITCHER

Coors Light	\$6 / \$16
Alaskan Amber	\$7 / \$20
Seasonal IPA & Craft Selections	\$8 / \$24

## BOTTLES & CANS

Corona, Heineken, Lagunitas IPA,  
Sierra Nevada Pale Ale, Pacifico,  
Stella Artois, Blue Moon, Breaking  
Bud, and White Claw.

ASK ABOUT OUR SEASONAL CANS!

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