



Home of the
 RUM RUNNER

LUNCH

Starters

-  **DEEP FRIED CALAMARI** Batonnet strips of calamari with tartar and cocktail sauce | 18
- COCONUT SHRIMP** Panko coconut breaded shrimp, deep fried and served with sweet Thai chili sauce | 14
- WINGS** Fresh Petaluma free-range chicken wings served with carrots, celery and ranch. Your choice of plain, BBQ, sweet Thai, Buffalo or inferno sauce | 14
- CHIPOTLE SHRIMP & SAUSAGE NACHOS** Fresh shrimp sautéed with spicy sausage and shallots. Topped with black bean puree and melted Jack cheese over corn tortilla chips | 19
- FLATBREAD PIZZA** Flatbread topped with sun dried tomato pesto, shredded mozzarella, pine nuts and diced tomatoes. Toasted and topped with fresh basil and Balsamic glaze | 15

Soup & Salad

NEW ENGLAND CLAM CHOWDER
Rich, creamy and made fresh daily

☞ CUP 5 BOWL 8 BREAD BOWL 10 ☛

- HOUSE** Mixed field greens with baby heirloom tomatoes, red onion, cucumber, watermelon radish, shredded carrot. Served with Balsamic vinaigrette | 12
-  **CAESAR** Young hearts of romaine lettuce, creamy Caesar dressing, garlic croutons and Parmesan cheese | 12
- MT. TALLAC COBB** Mixed greens, free-range chicken breast, baby heirloom tomato, hard boiled egg, bacon, avocado, red onion, bleu cheese crumbles and black olives. Served with a side of bleu cheese dressing | 16
- BLACKENED SHRIMP SALAD** Spring mix, carrots, onions, pear slices, Feta and a side of cilantro-lime vinaigrette. | 16
- SPINACH & STRAWBERRY SALAD** Baby spinach tossed with red onions, toasted almonds, sliced strawberries and poppy seed vinaigrette | 13
- STEAK SALAD** Tri tip steak cooked medium, sliced and served over a bed of butter lettuce with avocado, cherry tomatoes, red onions and Bleu cheese crumbles. Served with a side of tangy balsamic dressing | 17

Additions & Sides

- GRILLED SALMON | 11
- BLACKENED SHRIMP | 8
- GRILLED OR BLACKENED CHICKEN | 5
- GARLIC BREAD | 4
- APPLEWOOD SMOKED BACON | 2
- EXTRA BURGER PATTY | 5
- AVOCADO | 3
- SEARED TOFU | 4
- SEARED AHI | 11
- SWEET POTATO WAFFLE FRIES | 4

 VEGETARIAN ITEM

 DENOTES SIGNATURE ITEM

Limit of one promotion per table. We kindly request one check per table (maximum of two forms of payment). Consuming raw or undercooked meat increases likelihood of foodborne illness. Please inform staff of any allergies prior to placing order.

Burgers American Kobe-Angus

ALL BURGERS ARE SERVED ON A POTATO BUN WITH CHOICE OF FRIES OR FRUIT

UPGRADE TO GARLIC OR SWEET POTATO FRIES FOR \$2 MORE

-  **THE BEACON BURGER** Our signature burger cooked to your liking and topped with lettuce, tomato, red onion, Cheddar cheese and our tangy Rum Runner sauce | 14 Add applewood smoked bacon | 2
- SPICY SUNSET BURGER** applewood smoked bacon, sriracha mustard and pepperjack cheese. Served with lettuce, tomato and onion | 16
-  **VEGGIE CAPRESE BURGER** Veggie and three-grain patty with Mozzarella cheese, sliced tomatoes, fresh basil, Balsamic glaze and tomato basil aioli | 15
- BLACK & BLEU BURGER** Cajun blackened burger patty with melted Bleu cheese, applewood smoked bacon and sautéed onions | 16

Sandwiches

ALL SANDWICHES ARE SERVED WITH FRIES OR FRUIT

UPGRADE TO GARLIC OR SWEET POTATO FRIES FOR \$2 MORE

- CALIFORNIA TURKEY SANDWICH** Roasted turkey breast, applewood smoked bacon, lettuce, tomato, onion, avocado, sliced Cheddar and tomato basil aioli. Served on toasted sourdough bread | 17
- GRILLED SALMON SANDWICH** Wild-caught Sockeye salmon with our house tzatziki sauce, lettuce, tomato and red onion. Served on toasted sourdough | 16
- FRENCH DIP** Tender, sliced roast beef and melted Swiss cheese. Served on toasted French roll with a side of horseradish mayo and au jus | 16
- MEATBALL SANDWICH** Tender Italian meatballs in our house marinara sauce with melted Mozzarella cheese on a toasted French roll | 15
- CAMP RICH COD SANDWICH** Panko crusted Alaskan cod, Napa cabbage, sliced tomato and a fried onion ring. Served on toasted sourdough bread with sriracha tartar sauce | 15
-  **ROAST TURKEY & BRIE** Sliced turkey breast, creamy Brie, apple butter and peppery arugula on grilled sourdough bread | 15
- CAPRESE CHICKEN SANDWICH** Petaluma farms grilled chicken breast, Mozzarella cheese, sliced tomatoes, basil and arugula with Balsamic glaze on a potato bun | 15

Entrées

-  **QUINOA RICE BOWL** Red quinoa and rice blend with a sauté of carrots, green onions, edamame, bok choy, button mushrooms and teriyaki sauce | 14
Add chicken | 5 Grilled salmon | 11 Seared Tofu | 4
-  **FISH & CHIPS** House-breaded Alaskan cod served with fries and tartar | 15
- MAHI TACOS** Three fish tacos with blackened mahi, Napa cabbage, pico de gallo, jalapeño crema and Cotija cheese. Served on flour tortillas with a side of red rice and borracho beans | 17
- FAJITA STEAK OR CHICKEN** Choice of steak or chicken with sautéed onions and bell peppers, tomatillo sauce, pico de gallo and Cotija cheese. Served with a side of flour tortillas, red rice and borracho beans | 17
- STEAMED CLAMS** 1 lb. of fresh cockles steamed in our homemade garlic and white wine butter. Served with toasted garlic bread | 17
- PASTA PRIMAVERA** Sautéed zucchini, squash, broccoli, diced tomatoes, garlic and onions tossed with grated Parmesan cheese and cavatappi pasta. Served with garlic bread | 15
Add grilled chicken | 5 Grilled salmon | 11