

# LUNCH

## APPETIZER

|                                                                                                                                              |           |
|----------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>HOUSE MADE CORN NUTS</b> .....                                                                                                            | <b>4</b>  |
| <b>FRESH BAKED PRETZEL (LIMITED QUANTITY)</b> .....                                                                                          | <b>7</b>  |
| caraway beer mustard / pub cheese / tomato jam                                                                                               |           |
| <b>HOUSE CUT KENNEBEC FRIES choice of:</b>                                                                                                   |           |
| sea salt served w/ ketchup.....                                                                                                              | <b>7</b>  |
| truffle with parmesan and parsley served w/ lemon garlic aioli.....                                                                          | <b>9</b>  |
| triple cheese fries.....                                                                                                                     | <b>11</b> |
| <b>MINI BRATWURST CORN DOGS</b> .....                                                                                                        | <b>10</b> |
| sauerkraut / pickled mustard seed vinaigrette                                                                                                |           |
| <b>MAC &amp; CHEESE</b> .....                                                                                                                | <b>12</b> |
| aged white cheddar / fontina / parmesan / buttery bread crumbs<br>add fried egg \$3 / pork belly \$3 / pulled pork \$4 / grilled sausage \$5 |           |
| <b>GRILLED SAUSAGE PLATE</b> .....                                                                                                           | <b>16</b> |
| house made cheddar beer bratwurst / spicy pork sausage / whole grain mustard potato salad / grilled country white bread                      |           |
| <b>CHICKEN STRIPS WITH HOUSE HOT SAUCES</b> .....                                                                                            | <b>14</b> |
| cornmeal battered cage-free Petaluma fried chicken / slaw                                                                                    |           |

Your choice of 3 (mild to hot):

**DATE NIGHT**  
**MEXICAN GRASSHOPPER**  
**BETA BREAKER**  
**SWEET SAMUI**

**RHODE ISLAND RED**  
**GREEN GOBLIN**  
**WINGS OF FIRE**  
**CHUPACABRA'S REVENGE**

**GHOST-BASCO (+2)**

Go seek medical help after this one. Hottest sauce we make!

## SALAD & SOUP

add steak or grilled chicken to any salad - \$3

|                                                                                                   |                               |
|---------------------------------------------------------------------------------------------------|-------------------------------|
| <b>STEINS CHOP SALAD</b> .....                                                                    | <b>14</b>                     |
| butter lettuce / cucumber / tomato / potato / green beans / radish / egg / green goddess dressing |                               |
| <b>QUINOA &amp; ROASTED BUTTERNUT SQUASH SALAD</b> .....                                          | <b>14</b>                     |
| napa cabbage / jicama / cilantro / avocado relish / pumpkin seeds / chili lime vinaigrette        |                               |
| <b>ROASTED BEET &amp; HOUSE SMOKED SALMON SALAD</b> .....                                         | <b>14</b>                     |
| arugula / chevre goat cheese / spiced pecans / red wine vinaigrette                               |                               |
| <b>HOUSE SIDE SALAD</b> .....                                                                     | <b>7</b>                      |
| mixed greens / pickled vegetables / cherry tomatoes / yogurt herb dressing                        |                               |
| <b>FIRE ROASTED TOMATO BISQUE</b> .....                                                           | <b>cup 5</b><br><b>bowl 7</b> |
| basil / crème fraîche                                                                             |                               |

## SANDWICH

Served with fries\*

All sandwiches served on house made bread

|                                                                                                                                     |           |
|-------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>THE STEINS BURGER</b> .....                                                                                                      | <b>15</b> |
| <i>HOUSE GROUND BLEND OF DRY AGED SHORT RIB, BRISKET, &amp; SIRLOIN</i><br>tomato / onion / lettuce / aioli / pickles / brioche bun |           |
| <b>FRIED CHICKEN SANDWICH</b> .....                                                                                                 | <b>14</b> |
| buttermilk battered chicken thigh / brioche crust / chili lime slaw / dill pickles / ciabatta                                       |           |
| <b>VEGGIE "MEATLOAF" SANDWICH</b> .....                                                                                             | <b>13</b> |
| assorted vegetables / quinoa flour / garlic / flax seed / lettuce / cherry tomatoes / red pepper pecan relish / ciabatta            |           |
| <b>GRILLED CHEESE &amp; TOMATO BISQUE</b> .....                                                                                     | <b>13</b> |
| fontina / aged cheddar / parmesan / country white bread<br>add pulled pork \$4 / grilled sausage \$5                                |           |
| <b>BARBACOA SHORT RIB SANDWICH</b> .....                                                                                            | <b>16</b> |
| braised short rib / queso fresco / guajillo chile sauce / chili lime slaw / chipotle aioli / ciabatta                               |           |
| <b>SONOMA LAMB CHEESESTEAK SANDWICH</b> .....                                                                                       | <b>15</b> |
| leg of lamb / cheddar cheese sauce / caramelized onions / ciabatta                                                                  |           |
| <b>HOUSE MADE PASTRAMI SANDWICH</b> .....                                                                                           | <b>14</b> |
| smoked beef brisket pastrami / swiss cheese / sauerkraut / russian dressing / sour dough rye bread                                  |           |
| <b>CATFISH PO'BOY SANDWICH</b> .....                                                                                                | <b>14</b> |
| cornmeal crusted catfish / butter lettuce / tomato / remoulade / dill pickles / hoagie roll                                         |           |

**ADD TOPPINGS OF CHOICE TO ANY SANDWICH:**

|                   |                 |                |
|-------------------|-----------------|----------------|
| <b>\$1</b>        | <b>\$2</b>      | <b>\$3</b>     |
| cheddar           | grilled onions  | fried egg      |
| maytag blue       | mushrooms       | pork belly     |
| swiss             | pub cheese      | avocado relish |
| havarti           | sauerkraut      | mac & cheese   |
| bourbon jalapenos | chili lime slaw |                |

## ENTREE

|                                                                                                   |           |
|---------------------------------------------------------------------------------------------------|-----------|
| <b>SEAFOOD BOIL</b> .....                                                                         | <b>17</b> |
| mussels / clams / catfish / spicy pork sausage / chicken stock / seasoned tomato broth / potatoes |           |
| <b>SMOKED CHICKEN WITH GARLIC MASHED POTATOES</b> .....                                           | <b>19</b> |
| swiss chard / caramelized onions / white wine reduction                                           |           |
| <b>BREAKFAST FOR DINNER 3.0</b> .....                                                             | <b>20</b> |
| pork belly / potato hash / frisee / poached egg / buttermilk biscuit                              |           |
| <b>SMOKED VEGETABLE "STEW" WITH QUINOA</b> .....                                                  | <b>20</b> |
| assorted vegetables / harrisa broth / salsa vert                                                  |           |
| <b>MARKET FISH OF THE MOMENT</b> .....                                                            | <b>20</b> |
| <i>ask your server</i>                                                                            |           |



# WINE

|                                                   |                           | GLASS | BOTTLE |
|---------------------------------------------------|---------------------------|-------|--------|
| Mumm, Brut Prestige, Napa Valley, 2014            | <i>Sparkling Wine</i>     | -     | 40     |
| La Marca, Italy, 2013                             | <i>Prosecco</i>           | 10    | 36     |
| Loriella, Venezie, Italy, 2015                    | <i>Pinot Grigio</i>       | 9     | 32     |
| Rippey, Napa Valley, 2015                         | <i>Sauvignon Blanc</i>    | 11    | 40     |
| Trefethen Family Vineyards, Napa Valley, 2013     | <i>Chardonnay</i>         | 14    | 52     |
| Woodside Vineyards, Santa Cruz Mountains, 2013    | <i>Chardonnay</i>         | 14    | 52     |
| Masterpiece Vineyards, Russian River Valley, 2014 | <i>Pinot Noir</i>         | 10    | 36     |
| Flora Springs, Napa Valley, 2014                  | <i>Merlot</i>             | 14    | 52     |
| Bradford Mt., Dry Creek Valley, Sonoma, 2012      | <i>Zinfandel</i>          | 11    | 40     |
| Educated Guess, Napa Valley, 2013                 | <i>Cabernet Sauvignon</i> | 14    | 52     |

## COCKTAILS / 12

### WINTER BOURBON SPICE

basil hayden / lemon / bourbon maple syrup / amaretto / angostura bitters / cinnamon

### TRINIDAD SOUR

knob creek rye / angostura bitters / orgeat / lemon

### BEER GARDEN COOLER

no 3 gin / lime / simple / basil / cucumber / soda

### MOUNTAIN VIEW MULE

absolut / plum bitters / lime / simple / ginger beer

### BOURBON BAKED APPLE

house spiced makers mark / apple / lemon / simple

### CLASSIC PISCO SOUR

kappa pisco / lime / simple / egg whites / angostura bitters

### BOURBON "THE OLD FASHION WAY"

four roses yellow bourbon / angostura bitters / orange peel

### STEINS SPICED CIDER - SERVED WARM

kirk and sweeny dark rum / apple cider / brown sugar / orange / warming spices

### MAPLE LEAF TODDY - SERVED WARM

house spiced makers mark / lemon / bourbon maple syrup / hot water

## DESSERT / 8

### CRULLER DOUGHNUTS

drinking chocolate / cinnamon sugar cruller / vanilla anglaise

### STEINS SUNDAE

madagascar vanilla ice cream / chocolate and caramel sauces / toasted almonds / bitter chocolate wafer

### WARM JAMESON BREAD PUDDING

madagascar vanilla ice cream / candied pecans / caramel sauce

## BEER FLIGHTS

### LIGHT FLIGHT / 12

cali coast / pilsner / pale ale / hefeweizen

### DARK FLIGHT / 12

nut brown / doppelbock dunkel / campfire stout / old rasputin

### FRUIT FLIGHT / 12

strawberry / berry white / grapefruit radler / rotating selection

### BAR FLIGHT (AVAILABLE ONLY AT BAR) / 10

your choice of 3

## BEER COCKTAIL / 12

### ZEN GARDEN

absolut mandarin / blood orange spice / lemon juice / bitters / hitachino white ale

## BEVERAGES

COKE / DIET COKE / SPRITE / ROOT BEER / LEMONADE / ICED TEA..... 2.25

APPLE JUICE / ORANGE JUICE ..... 3

SPARKLING WATER ..... sm 3  
lg 5

SIGHT GLASS COFFEE w/ refills ..... 3

MIGHTY LEAF LOOSE LEAF TEA POUCHES ..... 1.75

chamomile citrus / african amber / green / darjeeling

