Breakfast at GROUNDS

breakfast burrito two scrambled eggs, jack and cheddar cheese,
green onions, topped with tomatillo sauce, sour cream and fresh salsa 15.25
with sweet italian sausage, thick bacon, ham, or oven roasted chicken +2.50

fresh tomato and pesto scrambled eggs 15.50
with grilled sourdough, pecorino cheese and olive oil add home fries +3.50

house made granola with milk 9. small 10. large
with yogurt and honey 10. small 12. large

bacon and avocado toast dry herb. heirloom tomato.
sourdough or wheat 15.00 add: egg 3.75 smoked gouda cheese 2.50

All our omelettes are made to order and served with our famous
potato pancakes or seasoned home fries and sourdough or wheat toast
add 4.25 for sweet italian sausage, thick sliced smoked bacon or ham in omelettes
egg whites add 2.50

herb omelette special blend of herbs, green onions, smoked gouda 16.50

Spanish omelette jack and cheddar, green onions, green chilies, black olives,
fresh salsa topped with tomatillo sauce and sour cream 17.50

braised chicken omelette with green onions,
fresh cracked pepper and gouda cheese 17.50

create your own omelette or scramble 16.50
jack & cheddar or gouda (included)
tomato, black olives, zucchini, spinach, mushrooms,
sour cream, bell peppers, green onion, jalapeno (.50ea)
avocado (3.00) sweet italian sausage, ham or thick sliced smoked bacon (3.50)

two eggs as you like 16.50
with potato pancakes or seasoned home fries and toast
sausage, bacon or ham add 3.75

belgian waffles served with maple syrup or marionberry syrup
and creamery butter one 10. two 14.
bacon waffle one 12. two 16.

french toast hand sliced pieces of our baked sourdough, maple or
marionberry syrup and creamery butter kid's 8.00 half 12.00 full 15.00

oatmeal served with brown sugar, cranberries, and
and creamery butter 9.50 kid's 6.95

sides

one egg	4.25	slice of ham	4.75
two eggs	6.00	thick sliced smoked bacon	4.75
sourdough or wheat toast	2.50	sweet italian sausage	4.75
potato pancake one 5.50	two 7.50	home fries	5.50

coffees, lattes, chais, cappuccinos, mochas, teas

Lunch at Grounds

Starters

House Sliced Potato Chips topped with our gorgonzola dipping sauce 12.

Tempura Battered Artichoke Hearts with spiced aioli 12.

Cobb Salad

Fresh Romaine, grilled chicken, hard boiled egg, apple wood smoked bacon, blue cheese, tomatoes with your choice of dressing 16. add avocado 3.

Beet Salad

Red & Gold Beet Salad mixed greens, goat cheese, mandarin, balsamic vinaigrette, candied pecans 15 with grilled chicken breast +6.

Caesar salad

crisp romaine is tossed with our Caesar dressing, sourdough croutons and grated pecorino Romano cheese. served with grilled garlic bread 12. with grilled chicken breast 6.

Chicken Tostada Grande Salad

tossed shredded lettuce and house roasted chicken with our cumin dressing, served on our ranchero beans - we top it with cheddar cheese, fresh salsa and chopped black olives, green onion, chips.....rice instead of beans and/or tomatillo sauce instead of cumin 16. vegetarian 13.

"Big" Burrito

flour tortilla filled with our own ranchero beans and special rice, cheddar cheese, jack cheese, green onions, black olives, diced chilies topped with sour cream, tomato salsa and chili gravy sauce 16. oven roasted chicken 19. grilled steak 21.

Mozzarella Chicken Sandwich

grilled chicken breast, mozzarella, sliced tomato, pesto sauce on a ciabatta bun and mixed green salad 15.

Bacon, Lettuce, Tomato, and Avocado Sandwich

thick cut smoked bacon, house made mayonnaise, tomatoes, fresh young lettuce and avocado...fresh baked bread with house made corn chips 16. sourdough or wheat

Grilled Eggplant Sandwich

tender grilled eggplant, smoked mozzarella cheese, and pesto served on our fresh baked bread. served with mixed green salad 15.

Greek Sandwich

our baked bread brushed with extra virgin olive oil, fresh garlic, oregano sliced tomatoes, imported feta, chopped black olives, green onions and sliced cucumbers 15. with grilled chicken breast 6.

Classic Cheeseburger

all beef burger with cheddar lettuce tomato 1000 island sauce onions french fries 17. vegetarian burger 16. bacon 4. avocado 3. mushrooms 2.

Grounds Cheese Steak

beef grilled with monterey jack (or Feta) onions and your choice of mushrooms or green chilies-- fresh baked baguette with our mixed green salad 18. sub fries +3.

Spanish Rice & Pinto Bean Bowl

a cowboy lunch covered with chili gravy sauce, black olives, cheese and salsa with warm flour tortillas 14. avocado 3. chicken 6. steak 7.

Twice Baked Potato

mashed with sour cream, pecorino and green onions baked back in the shell topped with monterey jack and cheddar cheese and fresh tomato salsa 14.
bacon 4. grilled chicken 6.

KID'S MENU

QUESADILLA	8.00
NACHOS	8.00
RICE AND BEAN BURRITO	8.00
GRILLED CHEESE	8.00
CHICKEN AND FRIES	8.00
KID'S BURGER & FRIES	8.00

SIDE OF SWEET POTATO FRIES	7.00
SIDE OF SOUR CREAM	1.75
SIDE OF AVOCADO	3.00
SIDE OF SALSA	1.95
SUBSTITUTE GREEN SALAD	2.00

GROUNDS

RESTAURANT & BAR

Starters

Potato Chips House Sliced drizzled with Gorgonzola Dressing 15

Crispy Calamari, golden fried, with tartar sauce and fresh lemon 14

Tempura Battered Artichoke Hearts lightly battered with spiced aioli for dipping 15

Four bacon wrapped honey bourbon glazed prawns, sweet chili sriracha 16

Two Crab Cakes spicy lemon caper tartar sauce 16

Red Thai Curry Coconut Mussels steamed in cast iron with baguette for dipping 15

Bruschetta-mozzarella, feta, roasted red bells, basil pesto, olive oil, garlic, avocado, grilled crostini 14

Salads

Iceberg wedge, bleu cheese dressing, bacon, egg, green onion, cherry tomatoes, parsley 15

Caesar salad, romaine, parmesan, croutons 12 Chicken/8 Prawns/10 Salmon/12

Fresh Mozzarella, local cherry tomatoes, cucumbers and onion salad...
basil, cilantro, dill, parsley, balsamic dressing 15

Red & Gold Beet Salad mixed greens, goat cheese, mandarin, balsamic vinaigrette, candied pecans 15
Chicken Breast/8

ENTREES

Grilled Angus Ribeye, sautéed mushrooms, baked potato with sour cream, chives & bacon 45

Filet Mignon 6oz with two Jumbo Beer Battered Shrimp, lemon honey chipotle sauce
mashed potato, and asparagus 53

Chicken Cordon Bleu, sherry-parmesan béchamel, sautéed vegetables, mashed potato 28

Fire Grilled Elk Medallions, Prawns, mashed potato, sautéed vegetables 46

Baby Back Pork Ribs half rack, garlic parmesan fries and esquite (elote in a cup) 30

Grilled Atlantic Salmon, Chef's daily preparation 28

Smoked Chicken Penne Pasta, fresh spinach, cherry tomatoes
in a white wine cream broth, pecorino cheese 26

Grounds Cioppino, tiger prawns, greenlip mussels, sea scallops, littleneck clams,
garlic, shallots, basil & roasted garlic crostini 30

Chicken Piccatta, lemon butter, capers, olive oil, mashed potato, sautéed vegetables 28

Forager Mushroom Risotto, crimini mushrooms, garlic,
parsley & shaved pecorino 18 grilled chicken breast 8

Creamy Pesto Gnocchi, grated parmesan, fresh basil, cherry tomatoes,
pine nuts and shallots 26 add chicken 8

Grounds ½ Pound Burger, cheddar, garlic mayo, lettuce, tomato, onion, oil topped bun, truffle
parmesan fries 19
Bacon 4 Avocado 3

Grounds Sunday Brunch served all day

eggs benedict housemade bread, breakfast ham, poached eggs, housemade hollandaise sauce home fries or potato pancake 20.

breakfast burrito two scrambled eggs, jack and cheddar cheese, green onions, topped with tomatillo sauce, sour cream and fresh salsa 15.25
add sweet italian sausage, thick bacon, ham, or oven roasted chicken +3.50

bacon and avocado toast dry herb. heirloom tomato. sourdough or wheat 15.00
add: egg 3.75 smoked gouda cheese 2.50

fresh tomato and pesto scrambled eggs 15.50
with grilled sourdough, pecorino cheese and olive oil add potatoes +3.50

herb omelette special blend of herbs, green onions and smoked gouda home fries or potato pancake 16.50

Spanish omelette jack and cheddar, green onions, green chilies, black olives, fresh salsa topped with tomatillo sauce and sour cream home fries or potato pancake 17.50

braised chicken omelette with green onions, fresh cracked pepper and gouda cheese home fries or potato pancake 17.50

create your own omelette or scramble 16.50
jack & cheddar or gouda (included)
tomato, black olives, zucchini, spinach, mushrooms,
sour cream, bell peppers, green onion, jalapeno (.50ea)
avocado (3.00) sweet italian sausage, ham or thick sliced smoked bacon (3.50)

two eggs as you like 16.50
with potato pancakes or seasoned home fries and toast....sausage, bacon or ham add 3.75

belgian waffles served with maple syrup or marionberry syrup and creamery butter
one 10. two 14. bacon waffle one 12. two 16.

french toast hand sliced pieces of our baked sourdough, maple or marionberry syrup and creamery butter kid's 8.00 half 12.00 full 15.00

oatmeal served with brown sugar, cranberries, and creamery butter 9.50 kid's 6.50

bacon, lettuce, tomato, and avocado sandwich thick cut smoked bacon, house made mayonnaise, tomatoes, fresh young lettuce and avocado...fresh baked bread with house made corn chips 16. sourdough or wheat

twice baked potato mashed with sour cream, pecorino and green onions baked back in the shell topped with monterey jack and cheddar cheese and fresh tomato salsa 14.
bacon 4.75 avo 3. chicken breast 6.

fresh green garden salad tomatoes, cucumbers, croutons, choice of dressings 14
fried egg 4.25 chopped herbed chicken 5.

sides and additions

one egg	4.25	slice of ham	4.75
two eggs	7.00	thick sliced smoked bacon	4.75
sourdough or wheat toast	2.50	sweet italian sausage	4.75
potato pancake one 5.50	two 7.50	home fries	6.50
fresh fruit bowl 14.00	cup 8.00		

Cocktails

Basil Lemon Drop - Vodka, Muddled Basil Lemon Juice, Simple Syrup, Served Up
Murphys Mule - Vodka or Whiskey, Muddled Mint, Lemon Juice, Topped With Ginger Beer
Sweet Tart - Classic Lemon Drop With a Float of Chambord, Served Up
Pomegranate Basil Martini - Vodka, Muddled Basil, Pomegranate Juice, Splash of Lime, Served Up
Blood Orange Cosmo - Vodka, Blood Orange Syrup, Cranberry Juice, Lime Juice, Cointreau, Served Up
Day Off - Absolut Mandrin Vodka, Muddled Lime, Lemon, and Orange, Topped With Soda Water
Flatliner - Bacardi Gold Rum, Espresso, Baileys, Amaretto, Frangelico, Served Up
Paper Plane - Maker's Mark, Averna Amaro, Aperol, Lemon Juice, Served Up
Huckleberry Lemonade - Blue Ice Huckleberry Vodka, Lemon Juice, Simple Syrup, Prosecco
Sidecar - Hennessy Cognac, Cointreau, Lemon Juice, Simple Syrup, Served Up
Cucumber Margarita - Tequila, Muddled Cucumber, Lime Juice, Simple Syrup, Rimmed With Tajin
Old Fashion - Whiskey, Muddled Orange and Bada Bing Cherry, Turbinado Sugar, Bitters
Manhattan - Whiskey, Sweet Vermouth, Bitters, Bada Bing Cherry, Served Up
Chivas Rob Roy - Scotch, Sweet Vermouth, Bitters, Bada Bing Cherry, Served Up
Mojito - White Rum, Muddled Mint, Lime Juice, Simple Syrup, Topped With Soda Water
Aperol Spritz - Aperol, Champagne, Soda Water
Negroni - Gin, Campari, Sweet Vermouth
Boulevardier - Whiskey, Campari, Sweet Vermouth

Spirits

Smirnoff (GF), Tito's (GF), Ketel One, Grey Goose (GF)

Bombay Sapphire, Beefeater, Hendrick's, Tanqueray

Montezuma Gold, Cazadores Blanco/Reposado/Anejo, Milagro Silver, Casamigos Blanco/Reposado/Anejo, Corralejo Blanco/Reposado, Don Julio Anejo, Del Maguey Vida Mezcal

Dickel Bourbon, Seagrams 7, Jack Daniels, Crown Royal, Jameson, Knob Creek, Maker's Mark, Basil Hayden, Bulleit Bourbon, Bulleit Rye, High West Rye

Chivas Regal 12 yr, Glenmorangie Single Malt 10yr, Glenfiddich Single Malt 12yr, Dalwhinnie Single Malt 15yr, Macallan Single Malt 12 yr

Raynal VSOP Brandy, Hennessy Cognac

Whites

Hovey Winery 23 Duende Chardonnay*	12/48
Rombauer Vineyards 23 Chardonnay Carneros	16/64
Ironstone Vineyards 21 Reserve Chard*	30
Newsome-Harlow Winery 24 Sauv Blanc*	12/48
Boyle MacDonald Wines 23 Rose*	12/48
Pratch Organic 24 Gruner Austria	12/45
Prospect 772 23 Tatum's Grace Rous/Viog *	38
Lumo 23 Pinot Grigio Italy	14/52

Bubbles

Zardetto Private Cuvee Brut Italy NV	10/38
Francois Montand Brut Rose FR	12/42
La Marca Prosecco Di Conegliano Split	10
Besserat de Bellefon Brut Champagne FR	75

Ports

Tawny 10 Year Port	12

*indicates local producer

Reds

School Street Winery 20 Cabernet Sauv*	14/55
Boyle MacDonald Wines 17 Cabernet Sauv*	50
Ironstone Vineyards 22 Reserve Cab Franc*	40
Ancient Peaks 22 Merlot Paso Robles	12/48
Newsome-Harlow 21 Zinfandel*	14/52
Boyle MacDonald Wines 18 Zinfandel*	49
Hatcher Winery 19 Barbera*	15/52
Tanner Vineyards 19 Petite Sirah*	50
Gossamer Cellars 19 Sangiovese*	48
Indian Rock Vineyards 23 Pinot Noir*	40
Klassen 19 Pinot Noir	12/48
Frog's Tooth 18 Serendipity* (Temp, PS)	42
Prospect 772 21 Black Tie Charlie (Syrah, PS)	40

Beer

Bud. Bud Light. Coors Light. Corona. Indigeny Cider
Heineken
North Coast Scrimshaw Pilsner.
North Coast Pranqster.
North Coast Old Rasputin Imperial Stout.
Heineken(NA)

More Beer

Dust Bowl Hops of Wrath IPA
Offshoot Relax It's Just a Hazy
Glutenberg Gluten Free IPA
Coronado Salty Crew Blonde
Coronado Orange Ave Whitt.