

starters

SALT + PEPPER BABY BACK RIBS 14
crisp cabbage sesame slaw, korean bbq sauce

AVOCADO SHRIMP TOAST 12
garden herbs, lime, sea salt, evoo, grilled rustic bread

SHRIMP COCKTAIL 15
tequila lime cocktail sauce

FOREVER BRAISED SHORT RIB POUTINE 14
cheese curds, house fries, gravy,
fried cage free egg, chives

CHIPS + TEXAS QUESO 10
house salsa

TRADITIONAL HUMMUS 12
farm vegetables, basil pesto, roasted garlic,
marinated olives, grilled flatbread

NASHVILLE HOT WINGS 15
cambozola crème, pickled vegetables

soups

BERNARD'S CLAM CHOWDER • CUP 8 BOWL 11

WINNING START FRENCH ONION 12
sourdough toast, melted gruyere + provolone

THE GATE
RESTAURANT & BAR

comfort entrées

BONE IN PORK MILANESE 28

ALASKAN HALIBUT 34
herb garlic butter, jasmine rice, seasonal vegetables

MARY'S RANCH ORGANIC ROASTED CHICKEN 26
fontina mashed potatoes, seasonal vegetables, jus

CARBONARA 23
house made pastrami bacon, spaghetti, yolks, peppercorn trio, hand grated parmigiano reggiano

SEARED BLUEHOUSE SALMON 27
Seared salmon, herb garlic butter jasmine rice, seasonal vegetables, roasted tomato vinaigrette

VEGETABLE LASAGNA 19
mushroom + cashew bolognese, herbed ricotta, marinara, mozzarella, picked herbs

SMOKED BBQ BABY BACK RIBS 32
texas spiced full rack, creamy mac + cheese, citrus slaw

HALF RACK 24

nightly specials

MONDAY
fish + chips
20

TUESDAY
taco the town
18

**WINE DOWN
WEDNESDAYS**
40% off bottles
of wine

THURSDAY
buttermilk fried
chicken
24

FRIDAY
prime rib
37

ala carte steaks & chops

CERTIFIED ANGUS 8 oz BEEF FILET MIGNON 37

CERTIFIED ANGUS 16 oz BEEF RIB EYE 45

CERTIFIED ANGUS 24OZ PORTERHOUSE 66

choice of sauce: brandied peppercorn, bone marrow demi

sharable sides

TWICE BAKED POTATO 6
house made bacon, chives, sour cream, cheddar cheese

FONTINA MASHED POTATOES 5

SEA SALT, PARMESAN, ROSEMARY FRIES 5

GRILLED ASPARAGUS 6

SEASONAL VEGETABLES 4

MAC + CHEESE 5

farmers' greens

*add to any salads: roasted chicken breast 6
skuna bay salmon 12 • chilled shrimp 9*

MURIETA CHOP CHOP 13
roasted chicken breast, romaine, kale, seasonal
vegetables, water melon radishes, goat cheese,
sun flower seeds, champagne vinaigrette

WEDGE 13
shaft's bleu cheese, crisp pork belly bacon,
house made bleu cheese dressing

CAESAR 11
romaine, gate caesar dressing, hand grated
parmigiano reggiano, crushed pistachios,
focaccia crostini

sandwiches

french fries or simple salad

REUBEN 16
IPA braised corned beef, sauerkraut, gruyere cheese,
thousand island, grilled marbled rye

ROASTED PRIME RIB FRENCH DIP 19
gruyere + horseradish aioli, grilled baguette, jus

RANCH CHEESEBURGER 16
applewood smoked bacon, sharp cheddar cheese,
red onion, lettuce,
house sauce, brioche bun

flat breads

MARGHERITA 15
house marinara, fresh mozzarella, basil,
balsamic reduction, EVOO

PEPPERONI 16
tomato sauce, mozzarella, oregano

champagne, rose, sparkling, and white wine

	Glass	Bottle
Domaine Ste. Michelle Brut Columbia Valley NV	7	28
Ca'Momi Sparkling Rose Napa Valley NV	9	32
La Marca Prosecco Italy NV 375ml	12	--
Schramsberg Blanc de Blancs Calistoga 2017		80
Dom Perignon Altum Villare Brut Champagne France 2009		250
Jana Tickle Me Pink Spritzey Napa Valley 2019	9	36
Gamble Rose Napa 2019	14	56
Charles Smith Kung Fu Girl Riesling WA NV	9	36
Terra d'Oro Pinot Grigio Amador County 2019	10	40
Shenandoah Vineyards Sauvignon Blanc 2019	7	28
Honig Sauvignon Blanc Napa Valley 2019	12	48
Yount Ridge Sauvignon Blanc Oakville 2016		70
Hess Chardonnay Shirtail Creek Vineyard Monterey 2018	8	32
Foley Johnson Carneros 2018	14	56
Sonoma Cutrer Chardonnay Sonoma Coast 2018	16	64
Rombauer Vineyards Chardonnay Carneros Napa Valley 2019		75
Chassuer Sancturay Chardonnay Russian River 2014		90
Tamber Bey Chardonnay Deux Chevaux Vineyard Yountville 2013		90
Vine Cliff Reserve Chardonnay Carneros Napa Valley 2014		110

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reds

	Glass	Bottle
Canyon Road Pinot Noir California 2019	7	28
Meiomi Pinot Noir California 2018	12	48
Belle Glos Pinot Noir Las Alturas Vineyard Monterey County 2018		60
Morgan Pinot Noir Double L Vineyard Santa Lucia Highlands 2015		100
Williams-Selyem Pinot Noir Sonoma Coast 2014		130
Beaux Freres Pinot Noir Oregon 2014		190
Angel Wing Vineyard Estate Zinfandel 2018	8	32
Oak Farm Zinfandel Lodi 2017	10	40
Sobon Estate ReZerve Zinfandel Shenandoah Valley 2018	13	52
Scott Harvey Reserve Zinfandel Amador County 2017		65
Angel Wing Vineyards Estate Cabernet Sloughhouse 2018	8	32
Klinker Brick Cabernet Lodi 2017	12	48
Justin Cabernet Paso Robles 2018	17	68
Foley Johnson Cabernet Rutherford 2017	20	80
Hess Cabernet Collection Allomi Napa Valley 2018		54
Jordan Cabernet Alexander Valley Sonoma County 2015		115
Grable Liquid Twitter Cabernet Knights Valley 2010		140
Signorello Vineyards Cabernet 2013		210
Continuum Estate Cabernet Napa Valley 2014		300
Opus One Cabernet Oakville 2014		400
Sobon Estate Barbera Amador County 2018		36
Scott Harvey Barbera Mountain Selection Amador County	9	48
2017 Canyon Road Merlot California 2019	12	28
Angel Wing Vineyards Reverie Red CA 2018	7	32
Jana One Last Kiss 2016	8	36
Intrinsic Red Blend Columbia Valley 2018	9	56
Angel Wing Vineyards Proprietor Syrah CA 2018	14	32
Twomey Merlot Soda Canyon Ranch Napa Valley 2013	8	100
Prisoner Red Blend Napa Valley 2018		84
Tamber Bey Red Blend Rabicano Deux Chevaux Vineyard Yountville		110
2013 Quintessa Meritage Rutherford 2014		230
Signorello Vineyards Padrone Red Blend Napa Valley 2013		245

the gate beers

DRAFT	14oz	19oz
Ask Your Server for Availability	7	9
BOTTLE		
St. Paulie Girl	4	
Non-Alcoholic Budweiser Lager	4	
Coors Light Lager	4	
Corona Lager	5	
Stella Artois Lager	5	
Modelo Negra Amber Lager	5	
Deschuttes Fresh Squeezed	5	
IPA Guinness Stout	5	
CAN		
Sierra Nevada Torpedo	6	

signature cocktails

The Gold Rush	10
The Murieta Martini	9
Blueberry Lemon Drop	9
Jamaican Me Crazy	9
Blackberry Mojito	9
Easy Peasy	9
Moscow Mule	10
Tonic Highball	7
Fresh Cucumber Gimlet	11
Cuba Libre	9
All American Old Fashioned	11
French 75	9

Corkage fee will be applied to outside bottle of wine for \$15 per bottle.

happy hour eats

SALT + PEPPER BABY BACK RIBS | 14

crisp cabbage sesame slaw, korean BBQ sauce

FOREVER BRAISED SHORT RIB POUTINE | 14

cheese curds, house fries, gravy, fried cage free egg, chives

CHIPS + TEXAS QUESO | 10

house salsa

TRADITIONAL HUMMUS | 10

farm vegetables, basil pesto, roasted garlic, marinated olives, grilled flatbread

HOT CRISP WINGS | 13

cambozola crème, pickled vegetables

MARGHERITA FLATBREAD | 15

house marinara, fresh mozzarella, basil, balsamic reduction, EVOO

PEPPERONI FLATBREAD | 16

tomato sauce, mozzarella, oregano

ROASTED PRIME RIB FRENCH DIP | 19

gruyere + horseradish aioli, grilled baguette, au jus

RANCH CHEESEBURGER | 16

applewood smoked bacon, sharp cheddar cheese, red onion, lettuce, house sauce, brioche bun

happy hour drinks

Draft Beer | \$1 Off

Well Drinks | \$1 Off

Angel Wing Vineyard Reverie Red Wine 2018 | 7

Canyon Road Chardonnay | 6

Guenoc Cabernet | 6

Canyon Road Pinot | 6

Shenandoah Sauvignon Blanc | 6



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Executive Chef Andrea Reiter • Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.