



BAR & GRILL

- Capitola Special \$12.99
two eggs, choice of two bacon or two sausage, homestyle potatoes, toast
Classic Eggs Benedict \$13.99
two poached eggs on an English muffin, sliced ham, hollandaise sauce, homestyle potatoes
Lobster Eggs Benedict \$18.99
two poached eggs on an English muffin, lobster, hollandaise sauce, with homestyle potatoes
Steak & Eggs \$19.99
skirt steak with chimichurri sauce, two eggs, homestyle potatoes, sourdough crostini
Chilaquiles \$13.99
corn tortillas sauteed in our savory red sauce, cilantro, avocado, jack cheese, sour cream
add egg \$2.00

BREAKFAST DAILY TILL 1:00PM

- *egg whites available +\$2.00
Breakfast Sandwich \$12.99
scrambled eggs, slice of ham, cheddar cheese on toasted sourdough bread
Cali Burrito \$11.99
homestyle potatoes, eggs, avocado, bacon, cheese
Chorizo Burrito \$11.99
homestyle potatoes, eggs, chorizo, salsa, onions, tomatoes, cheese
Goat & Honey Toast \$13.99
sourdough, toast, goat cheese, almonds, apples, drizzled with honey
Avocado Toast \$12.99
avocado, tomato, red onion
French Toast \$12.99
add strawberries. with whip cream +3

Breakfast Cocktail
• Mimosa \$5
• Bloody Mary \$7

- CBG Scramble \$15.99
chorizo scramble, bacon, sausage, cheddar, sliced avocado, homestyle potatoes, toast
Horizon Veggie \$14.99
scramble, spinach, mushroom, bell peppers, onion, homestyle potatoes, toast
Your Way Omelet \$9.99
served with homestyle potatoes
Add: sausage\$2 - bacon\$2 - chorizo\$2 - ham\$2 ham\$2 - tomatoes\$1 - spinach\$1 - mushrooms\$1 onions\$1 - avocado\$3 - cheddar\$1 - mozzarella\$1
Belgian Waffle \$12.99
add strawberries. with whip cream +3
Oatmeal \$7.99
Yogurt & Granola Bowl \$7.99

SHAREABLES

OYSTERS ON A HALF SHELL

- FRESH OYSTERS
half / 21 dozen / 42
mignonette sauce, cocktail sauce

GRILLED OYSTERS

- 1/2 dz BBQ Oysters \$22
1/2 dz Butter Garlic \$22

- Lobster Truffle Fries \$21
french fries tossed in truffle oil, topped with lobster

- Coconut Shrimp \$17
coconut prawns, served with Thai coconut curry peanut sauce

- Shrimp Cocktail \$15
chilled jumbo shrimp, cocktail sauce, lemon

- Ceviche \$20
zesty Alaskan Halibut and shrimp, tomatoes, mango, red onion, cilantro, jalapenos, chips

- Calamari \$19
fried rings and tentacles with lemon & cocktail sauce

- Ahi Poke \$21
ahi tuna, avocado, green onions, macadamia nuts, mango, ginger, wonton chips

- Lamb Lollipops \$22
four lamb chops marinated in balsamic glaze, served over arugula, pickled beets

- Nachos \$15
pinto beans, chorizo, mozzarella, oaxaca cheese, guacamole, sour cream, jalapenos, pico de gallo
add chicken +7, shrimp +9, steak +12, birria beef +12

- Sliders \$18
(2) wagyu or prime rib sliders

- Potato Skins \$14
loaded with melted shredded cheddar cheese, sour cream, bacon

- Cheesy Bread \$15
baguette topped with garlic aioli, parmesan, green onions, drizzle of balsamic glaze

- Grande Quesadilla \$15
served with side of sour cream and salsa
add chicken +7, shrimp +9, steak +12, birria beef +12

- Fried Brussel Sprouts \$14
braised & fried tossed with balsamic glaze, Hawaiian sea salt, fresh cracked pepper

- Gaucamole \$14
organic tortilla chips, salsa

- Wings - buffalo or bbq \$16

- Fried Pickles \$12

- Garlic Fries \$10

- Shoestring Onions \$12

SALAD & SOUPS

add chicken +7, shrimp +9, steak +12, birria beef +12

- New England Clam Chowder
clams, russet potatoes, bacon
Cup 8 Bowl 11 Bread Bowl 15

- Classic Caesar \$15
romaine, anchovies, parmesan, croutons

- Shrimp Louie Salad \$19
chilled shrimp, spring mix, tomatoes, cucumber, carrots, red onions, avocado, croutons, thousand island dressing

- Black & Blue Steak Salad \$22
sliced skirt steak, romaine, pickled red onions, carrots, tomatoes, crumbled blue cheese, balsamic vinaigrette

- BLTA Wedge \$16
romaine, bacon, tomatoes, avocado, shoestring onions, blue cheese dressing with fresh crumbles

- Spinach Apple Salad \$16
spinach, apples, fresh goat cheese, pecans, balsamic vinaigrette

- Beet & Goat Cheese \$19
spring mix, arugula, panko crusted goat cheese, pickled beets, mandarins, almonds, balsamic vinaigrette

PARTIES OF (5) OR MORE WILL BE CHARGED 20% GRATUITY
CONSUMING RAW OR UNDER COOKED FOOD MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITION

ACROSS THE BORDER

Baja Tacos \$24

(3) fried or grilled Alaskan Halibut, mango salsa, chipotle sauce

Lobster Tacos \$27

(3) lobster meat, sliced avocado, chipotle sauce

Steak Tacos \$22

(3) skirt steak, onions, cilantro, verde salsa

Al Pastor Tacos \$22

(3) boneless pork marinated in al pastor seasonings with pineapple bits

Quesabirria Tacos \$23

(3) shredded birria beef marinated, mix cheese blend with oaxaca cheese, onions, cilantro, consome

Smothered Steak Burrito \$23

steak, pico de gallo, cheese, rice, beans, flour tortilla, smothered in green sauce and cheese

Lobster & Shrimp Enchilidas \$28

green sauce, sour cream, avocado, served with rice & beans

BURGERS & MORE

includes fries or upgrade: garlic fries + \$2, side garden + \$2, caesar salad + \$2 or cup of soup + \$2

*Cheese + \$2: cheddar, swiss, pepper jack Avocado + \$3 Bacon + \$3 Egg + \$3

Lobster Roll

\$29

Maine Lobster tossed in warm spicy garlic butter, on a grilled New England bun

Lobster Grilled Cheese

\$23

lobster on sourdough bread, cheddar cheese

Prime Rib French Dip

\$21

sliced prime rib, swiss cheese, served on a french roll

Steak & Peppers Sandwich

\$21

sliced prime rib, blue cheese, grilled sweet red peppers on a baguette roll

Wagyu Burger

\$21

1/2 lbs Wagyu Beef Patty, lettuce, tomatoes, pickles, served on a toasted brioche bun

Blue Cheese Burger

\$22

1/2 lbs Wagyu Beef Patty, sautéed mushrooms, blue cheese crumble, shoestring onions, toasted brioche bun

Turkey Deli Sandwich

\$16

sliced turkey, avocado, tomatoes, lettuce, onions, on wheat sliced bread

Veggie Patty Burger

\$19

"Green Origin" pea-based patty, lettuce, tomatoes, pickles, served on a toasted brioche bun

Spicy Chicken Sandwich

\$18

chicken breast grilled or fried, lettuce tomatoes, onion, pickles, pepper jack cheese, chipotle aioli, toasted brioche bun

Pesto Chicken Sandwich

\$17

grilled chicken breast, honey ham, swiss cheese, pickles, lettuce, tomatoes, onion, pesto aioli, on a toasted brioche bun

ENTREES

Add to Entrees: side garden or caesar salad + \$4 or cup of soup + \$4

Seafood Linguine 34

mussels, shrimp, scallops, Alaskan Halibut, with cioppino sauce served on linguine

Mussels or Clams Garlic Linguine 25

shallots, garlic, parsley, tomatoes, garlic butter wine sauce, crostinis

Mussels & Clams \$36

Shrimp Fettuccine 26

creamy citrus sauce, tomatoes, onions, parsley, over linguine pasta

Sweet & Spicy Sausage Pasta 28

mango-jalapeno sausage, grilled shrimp, bell peppers, basil, red onions, cream sauce

Lobster Ravioli 28

lobster filled ravioli, creamy sauce with mushrooms and shallots

Butternut Squash Ravioli 21

creamy blue cheese sauce, cherry tomatoes, spinach, pine nuts

Fish & Chips 23

Icelandic Cod, served with fries & coleslaw

CATCH OF THE DAY

Alaskan Halibut 34

served with seasonal veggies

Branzino 34

branzino fish, whole fried fish served with rice and refried beans, choice of corn or flour tortillas

Available Fridays, Saturdays, Sundays after 4:00pm

SLOW ROASTED PRIME RIB

cooked to order, served with seasonal veggies and mashed potatoes

Petite Cut 10oz \$24 King Cut 14oz \$32

***Add 6oz Lobster Tail 22**

Chicken Marsala 23

Marsala mushroom cream sauce, seasonal veggies and mashed potatoes

Chimichurri Skirt Steak 33

served with seasonal veggies, mashed potatoes, chimichurri sauce

Steak Diane 34

sliced filet mignon medallions, prepared medium rare, mushroom demi-glaze, garlic mashed potatoes, seasonal veggie

Filet Mignon 46

6oz filet mignon, garlic mashed potatoes, seasonal veggie

Surf & Turf 62

6oz filet mignon, 6oz lobster tail, garlic mashed potatoes, seasonal veggie

Lobster Special 48

two 6oz lobster tail, garlic mashed potatoes, seasonal veggie

LIL SURFER'S MENU- 12 AND UNDER



Wagyu Beef Slider & Fries \$12

Chicken Strips & Fries \$12

Grilled Cheese & Fries \$10

Bow Tie Pasta - Cheese or Butter Sauce \$12

Grilled Chicken, fries, veggies \$14

DESSERTS

CBG's Foster \$18
Belgian waffle, bananas & strawberries, sauteed in Rum with ice cream

Scoop of Vanilla Ice Cream \$5

Beignets \$8

Strawberry Shortcake \$7

Creme Brulee \$10

Key Lime Pie - Mini \$7

Fountain Drinks - refills included \$4 Coke, Diet Coke, Sprite, Root Beer, Lemonade, Unsweetened Tea

Ginger Beer \$4 Red Bull \$4 Fuji Water \$4 Pellagrino \$4

CAPITOLA

BAR & GRILL

support local music - capitolabarandgrill.com

Cocktails

Hibiscus Paloma	\$14
21 Seeds grapefruit infused tequila, lime, simple syrup	
Garden Rose Margarita	\$14
Casamigos Mezcal Tequila, rose water, lime, simple syrup	
Pink Petals Martini	\$14
tequila, rose water, pomegranate liquor, citrus & lime	
El Pepino Martini	\$14
21 Seeds infused jalapeno cucumber tequila, lime, simple syrup, chili rim	
Lychee Martini	\$14
gin, lychee syrup, grapefruit juice	
Berry Smashin'	\$14
bourbon, raspberries, mint, lime on the rocks	
Grande Sangria	\$16
red wine, orange liqueur, red ruby vodka, champagne, peach puree, lime	
Margarita on the Rocks - Lime	
small\$14/grande\$18 +\$3 Grand Marnier Floater	
Spicy Mango Margarita on the Rocks	
small\$14/grande\$18	

Raspberry Beret	\$14
Vodka, Chambord, orange liqueur, pink champagne, sugar rim	
Purple Rain	\$16
Empress Gin, citrus liqueur, simple syrup, lime	
Peach Please	\$14
rum, peach puree, citrus liquor, cream, lime	
Moscow Mule	\$13
Deep Eddy Vodka - lime or ruby red grapefruit, ginger beer	
Skinny Goose - no sugar, no carbs	\$12
Grey Goose Peach Essence, club soda	
Basil Dream	\$14
Vodka, basil, ginger liquor, lemon, simple syrup	
Whiskey Sour	\$14
Evan Williams Bourbon, lemon, simple syrup, egg whites	
Michelada Grande w/shrimp	\$14
Spicy Corona w/shrimp	\$9

SHOTS WITH FRIENDS (4) for \$20
El Pepino - Mangolicious - Blue Kamikaze

Frozen Cocktails

Frozen Spicy Mango Margarita small\$14/Grande\$18

SEASONAL FROZEN COCKTAIL \$14

HAPPYTOLA HOUR *No Substitutes, Modifications or Pre-Orders* MON - FRI 3:00 - 6:00 PM

SHAREABLES

Garlic Fries	\$8	Fried Pickles	\$5	Guacamole	\$9
Loaded Fries <small>cheese, sour cream, bacon, jalapenos</small>	\$7	Potato Skins	\$10	Shrimp Cocktail	\$12
Fried Brussel Sprouts	\$10	Grande Quesadilla	\$12	Coconut Shrimp	\$14
Wings (10)	\$12	Cheesy Bread	\$12	Calamari	\$15
		<small>garlic aioli, parmesan, green onion, balsamic glaze</small>			

HAPPY HOUR DRINK SPECIALS

Bucket Specials

Corona (4) \$20	Coronitas (5) \$20	Well - vodka, gin, tequila, rum	\$7
Bottled Beer	\$6	Margarita on the Rocks	\$8
<small>Coors Light - Bud Light - Modelo - Corona</small>		<small>+ 3 Grand Marnier</small>	
Draft 16oz - Modelo	\$5	Frozen Cocktail of the Week	\$9
Moscow Mule	\$7	Frozen Spicy Mango Margarita	\$9
Cosmopolitan	\$7		



glass \$6
 House Champagne
 House Rose
 Butterfield Station - Chardonnay
 Firestone - Sauvignon Blanc
 Guenoc - Cabernet

Wines & Beers

Whites

Chardonnay - Butterfield Station	\$12 \$38
Chardonnay - The Fableist	\$14 \$48
Sauv Blanc - Firestone	\$12 \$38
Sauv Blanc - Bernardus	\$16 \$52
Pinot Gris - Hahn	\$14 \$48
Rose - Kim Crawford	\$14 \$42

Bubbles

Prosecco - Mionetto	split \$14
Freixenet Cordon Negro Brut Cava	split \$15
Brut - Stanford	\$12 \$32
Rose Brut - Stanford	\$12 \$38
Mionetto Rose Extra Dry	btl \$48
Mumm Napa Brut Prestige	btl \$44
Mumm Napa Blanc de Blancs	btl \$48

Reds

Cabernet - Ely	\$15 \$56
Cabernet - Guenoc	\$12 \$38
Merlot - 14 Hands	\$14 \$52
Merlot - Markham	\$15 \$56
Pinot Noir - Meiomi	\$14 \$52
Cline - Syrah	\$14 \$48
Red Blend - Stag	\$14 \$48
Red Blend - Conundrum	\$12 \$38
Caymus Cabernet Sauvignon 2020	btl \$120

Bottles

Bucket Specials - Corona (4) \$20 Coronitas (5) \$20

805 \$7	Bud Light \$7	Modelo Especial \$7
Blue Moon \$7	Corona \$7	Modelo Negra \$7
Coors Light \$7	Fosters 25oz \$10	Space Ace Cider Pear \$7
Red Stripe \$7	Stella \$7	Space Ace Cider Pineapple \$7
Heineken \$7	Guinness \$8	White Claw Lime \$7
Heineken 0% \$7	Lagunitas IPA \$7	White Claw Black Cherry \$7

Draft

Modelo Especial \$7
Coors Light \$7
Rotating IPA \$7
Sierra Nevada - Hazy IPA \$7

Premium Spirits

Tequila

Clase Azul Anejo Ultra	\$222
Clase Azul Anejo	\$98
Clase Azul Mezcal Durango	\$67
Clase Azul Mezcal Guerrero	\$69
Clase Azul Gold	\$58
Clase Azul Reposado	\$56
Clase Azul Plata	\$54
Don Julio 1942	\$58
Don Julio Anejo 70th Ann.	\$28

Bourbon/Whiskey/Scotch

Crown Royal 18 yr Extra Rare	\$47
Whistlepig	\$24
Angel Envy	\$16
Macallan	\$14
Knob Creek	\$14
Glenlivet 15	\$26
Glenlivet 12	\$14