

CAPITOLA

BAR & GRILL

Classic Eggs Benedict \$13.99

two poached eggs on an English muffin, sliced ham, covered in hollandaise served with homestyle potatoes

with Lobster \$18.99

Steak & Eggs \$18.99

skirt steak, two eggs, homestyle potatoes, sourdough crostini

Chilaquiles \$13.99

corn tortillas sauteed in our savory red sauce, cilantro, avocado, jack cheese, sour cream

Breakfast Cocktail

- Mimosa \$5
- Bloody Mary \$7

BREAKFAST DAILY TILL 1:00PM

Breakfast Sandwich \$12.99

scrambled egg, slice of ham, cheddar cheese on 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

CBG Scramble \$15.99

chorizo scramble, bacon, sausage, cheddar, sliced avocado, homestyle potatoes, toast

Denver Scramble \$14.99

scramble, applewood ham, bell peppers, mozzarella, 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

SHAREABLES

OYSTERS ON A HALF SHELL

SUMO WASHINGTON - half/21 dozen/42

Lobster Truffle Fries \$21

french fries tossed in truffle oil, topped with lobster

Lamb Lollipops \$19

four lamb chops marinated in balsamic honey, served over arugula, pickled beets

Shrimp Cocktail \$15

chilled jumbo shrimp, cocktail sauce, lemon

Ceviche \$17

zesty Alaskan Halibut and shrimp, tomatoes, mango, red onion, cilantro, jalapenos, chips

Sliders \$18

(2) wagyu or prime rib sliders

Potato Skins \$13

loaded with melted shredded cheddar cheese, sour cream, bacon

Garlic Fries \$10

Shoestring Onions \$12

Coconut Shrimp \$16

coconut prawns, served with Thai coconut curry peanut sauce

Burrata Plate \$20

burrata cheese, arugula, sundried tomatoes, honey balsamic, fresh basil, tomatoes, seasonal chutney, toasted baguette slices

Nachos \$14

pinto beans, chorizo, mozzarella, oaxaca cheese, guacamole, sour cream, jalapenos, pico de gallo
add chicken or birria beef +6

Ahi Poke \$18

ahi tuna, avocado, green onions, macadamia nuts, ginger, wonton chips

Gaucamole \$14

organic tortilla chips, salsa

Wings - buffalo or bbq \$16

Fried Pickles \$12

Cheesy Bread \$15

baked sourdough stuffed with garlic aioli, parmesan, green onions, drizzle of balsamic glaze

Grande Quesadilla \$15

served with side of sour cream and salsa
add chicken or birria beef +6

Calamari \$18

fried rings and tentacles with lemon & cocktail sauce

Fried Brussel Sprouts \$14

braised & fried tossed with balsamic reduction, Hawaiian sea salt, fresh cracked pepper

FLATBREADS

Substitute Cauliflower Crust +\$2

Chicken Pesto \$16

grilled chicken, pesto, red onions, mozzarella

Margherita \$13

marinara, roma tomatoes, basil, mozzarella

CBG Clam & Garlic \$16

clams, garlic, parsley, parmesan, mozzarella

Buffalo Chicken \$16

marinara, grilled buffalo chicken, blue cheese crumbles, mozzarella

QuesaBirria Flatbread \$15

marinara, birria beef, sliced avocado, mozzarella

TACOS (3)

Baja Tacos \$21

fried Alaskan Halibut, mango salsa, chipotle sauce

Lobster Tacos \$24

lobster, avocado, chipotle sauce

Quesabirria Tacos \$22

birria beef onions, cilantro, mozzarella, consome

Steak Tacos \$22

skirt steak, onions, cilantro, verde salsa

PARTIES OF (5) OR MORE WILL BE CHARGED 20% GRATUITY

Consuming Raw or Under Cooked Food May Increase Your Risk For Food Borne Illness, Especially If You Have A Certain Medical Condition

SALAD & SOUPS

*add grilled chicken +6 add shrimp +7

New England Clam Chowder

clams, russet potatoes, bacon
Cup 8 Bowl 11 Bread Bowl 13

Classic Caesar \$14

romaine, anchovies, parmesan, croutons

Shrimp Louie Salad \$19

chilled shrimp, spring mix, tomatoes, cucumber, carrots, red onions, avocado, croutons, thousand island dressing

Roses are Red Salad \$14

spring mix, strawberries, pomegranate seeds, feta cheese, pecans, strawberry balsamic

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, blue cheese dressing with fresh crumbles

Beet & Goat Cheese \$19

spring mix, arugula, panko crusted goat cheese, pickled beets, mandarins, almonds, balsamic vinaigrette

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

\$27

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

Lobster Grilled Cheese

\$18

lobster on sourdough bread, cheddar cheese

Prime Rib French Dip

\$18

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

Classic Burger

\$17

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

Wagyu Burger

\$20

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

Blue Cheese Burger

\$22

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

Beyond Burger

\$19

Beyond Patty, lettuce, tomatoes, pickles, served on a toasted brioche bun

Spicy Chicken Sandwich

\$16

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 28

mussels, shrimp, scallops, Alaskan Halibut, with cioppino sauce and linguine

Fish & Chips 18

6-7 ounces of Icelandic Cod, served with fried & coleslaw

16oz Bone-In Pork Chop 29

grilled pork chop, mashed potatoes, balsamic glazed brussel sprouts, seasonal chutney

Mussels or Clams Garlic Linguine 24

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

CATCH OF THE DAY

Alaskan Halibut 31

served with seasonal veggies

Chimichurri Skirt Steak 27

served with seasonal veggies, mashed potatoes, chimichurri sauce

Shrimp Scampi 24

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

Chicken Marsala 19

Marsala mushroom cream sauce, seasonal veggies and mashed potatoes

Steak Diane 32

filet mignon medallions, mushroom demi-glaze, garlic mashed potatoes, season veggy

Sweet & Spicy Sausage Pasta 28

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

Surf & Turf 44

8oz filet mignon, 6oz lobster tail, garlic mashed potatoes, seasonal veggy

Butternut Squash Ravioli 21

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

Available Fridays, Saturdays, Sundays after 4:30pm

SLOW ROASTED PRIME RIB

cooked to order, served with seasonal veggies and mashed potatoes

Petite Cut 10oz \$24 King Cut 14oz \$31

Lobster Special 38

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

*Add 6oz Lobster Tail 14

LIL SURFER'S MENU



Cheeseburger & Fries	\$12
Chicken Strips & Fries	\$12
Grilled Cheese & Fries	\$10
Bow Tie Pasta cheesy cream sauce or butter sauce	\$12

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

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

DESSERTS

CBG's Foster Belgian waffle, bananas & strawberries sautéed in Rum with ice cream	\$18
Scoop of Vanilla Ice Cream	\$5
Beignets	\$8
Gary's Cheesecake	\$8
Creme Brulee	\$10

CAPITOLA

BAR & GRILL

support local music - capitolabarandgrill.com

Cocktails

Hibiscus Paloma \$14

grapefruit infused tequila, lime, simple syrup

Garden Rose \$14

Casamigos Mezcal Tequila, rose water, lime, simple syrup

Pink Petals \$14

tequila, rose water, pomegranate liquor, citrus & lime

El Pepino Martini \$14

infused jalapeno cucumber tequila, lime, simple syrup, chili rim

Pina Tini \$13

Luna Azul tequila infused with pineapple, coconut water, lime

Lychee Martini \$14

Roku Japanese Gin, lychee syrup, grapefruit juice

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

Moscow Mule \$13

Deep Eddy Vodka - lime or ruby red grapefruit, with ginger beer

Raspberry Beret \$14

Vodka, Chambord, orange liqueur, pink champagne

The Yacht Club \$14

vodka, lemon juice, simple syrup, hint of spice

Skinny Goose - no sugar, no carbs \$12

Grey Goose Essence - peach or watermelon

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 - PINK PETALS

Frozen Cocktails

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

OTTER POP FROZEN COCKTAIL \$14

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

SHAREABLES

Garlic Fries \$5	Fried Pickles \$5	Guacamole \$9
Fried Brussel Sprouts \$9	Potato Skins \$10	Shrimp Cocktail \$12
Wings (10) \$10	Grande Quesadilla \$12	Coconut Shrimp \$13

HAPPY HOUR DRINK SPECIALS

Bottled Beer \$5 Coors Light - Bud Light - Modelo - Corona	Margarita on the Rocks \$7 +3 Grand Marnier
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 - Noble Vines 515	\$14 \$42

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

Bubbles

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

Bottles

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

Draft

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