



BAR & GRILL

BREAKFAST DAILY TILL 1:00PM

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

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 Sandwich \$12.99

scrambled egg, 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

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

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

Lobster Truffle Fries \$21

french fries tossed in truffle oil, topped with lobster

Lamb Lollipops \$22

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

Shrimp Cocktail \$15

chilled jumbo shrimp, cocktail sauce, lemon

Ceviche \$20

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

Sliders \$18

(2) wagyu or prime rib sliders

Potato Skins \$14

loaded with melted shredded cheddar cheese, sour cream, bacon

Garlic Fries \$10

Shoestring Onions \$12

Coconut Shrimp \$17

coconut prawns, served with Thai coconut curry peanut sauce

Burrata Plate \$21

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

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

Ahi Poke \$21

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

Gaucamole \$14

organic tortilla chips, salsa

Wings - buffalo or bbq \$16

Fried Pickles \$12

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

Calamari \$19

fried rings and tentacles with lemon & cocktail sauce

Fried Brussel Sprouts \$14

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

FLATBREADS

Substitute Cauliflower Crust +\$2

Chicken Pesto \$16

grilled chicken, pesto, red onions, mozzarella

Margherita \$14

marinara, roma tomatoes, basil, mozzarella

Pepperoni Pizza \$13

marinara, mozzarella, pepperoni

Buffalo Chicken \$16

marinara, grilled buffalo chicken, blue cheese crumbles, mozzarella

QuesaBirria Flatbread \$19

marinara, birria beef, sliced avocado, mozzarella

TACOS (3)

Baja Tacos \$24

fried Alaskan Halibut, mango salsa, chipotle sauce

Lobster Tacos \$27

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 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

Roses are Red Salad \$16

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

Spinach Apple Salad \$16

spinach, apples, fresh goat cheese, pecans,
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

\$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

Classic Burger

\$19

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

Wagyu Burger

\$24

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

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

Fish & Chips 23

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 25

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

Mussels & Clams \$36

CATCH OF THE DAY

Alaskan Halibut 34
served with seasonal veggies

Chimichurri Skirt Steak 33

served with seasonal veggies, mashed potatoes,
chimichurri sauce

Shrimp Fettuccine 26

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

Chicken Marsala 23

Marsala mushroom cream sauce, seasonal
veggies and mashed potatoes

Steak Diane 34

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

Sweet & Spicy Sausage Pasta 28

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

Butternut Squash Ravioli 21

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

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

Filet Mignon 46

6oz filet mignon, 6oz lobster tail, 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

***Add 6oz Lobster Tail 22**

LIL SURFER'S MENU- 12 AND UNDER



Cheese Slider & Fries	\$12
Chicken Strips & Fries	\$12
Grilled Cheese & Fries	\$10
Bow Tie Pasta - Cheese or Butter Sauce	\$12
Cheese Pizza	\$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
Gary's Cheesecake	\$8
Crepe Brulee	\$10

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

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