

# Creekside Patio Menu

3pm to 6pm\* Thurs-Sat

## Small plates

**Gambas** large white prawns (4) baked on a bed of sautéed spinach with a Mediterranean herb butter infused with Pernod 15

**Hot Artichoke Dip** tender artichokes baked with goat cheese smoked paprika and served with grilled flat bread 14

**House Smoked Wings** (6) fresh chicken wings hot smoked and served with our own Chipotle chocolate dipping sauce 15

**Garlic Fries** crisp fries tossed in sautéed garlic with chopped parsley, parmesan cheese and black pepper 10

**Marinated Beef Skewers** tender beef marinated in balsamic vinegar grilled and slathered in basil pesto served over Caesar salad 13

**Garlic Steamed PEI mussels** tender mussels cooked in white wine, garlic and fresh herbs served with grilled garlic 15

Something more substantial.....

**Napa Valley Flat Bread** sweet garlic puree, grilled marinated portabella mushrooms, goat cheese, fig jam and arugula 17

**Pepperoni flat bread** spicy tomato sauce five cheese and crisp pepperoni 15

**Station burger** 1/3lb Niman ranch patty, black pepper aioli, tender greens, tomato, house smoked and cured pepper bacon, Shaft blue cheese cream 18

**Cheese burger** 1/3lb Niman ranch patty ice burg lettuce, tomato, aged cheddar on brioche bun 17

**Steak frit** marinated steak served with red wine shallot sauce and sweet potato fries 24

## Specialty Beverage Menu

(over)

\* dinner reservations have priority seating after 6pm. live music scheduled from 3pm to 6pm depending on availability. No split plates no other discounts, patio menu items must be ordered with server by 5:45pm

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## Specialty Beverage Menu

**Pink Lemonade Sangria** Pinot Grigio with fresh strawberries, pineapple, and lemon. Topped with sparkling wine. 15

**The Gin-less Gimlet** Bullmastiff Hard Seltzer, house made raspberry syrup, lime juice and basil. 12

**Mojito** Bullmastiff Hard Seltzer, house made mint syrup, lime juice. Garnished with Mint. 12

**Peach Bellini** An Italian Classic. Sparkling wine with a squeeze of peach puree. Not Blended. 12

### Local Craft Beers/Seltzers

Bullmastiff Flavored Seltzers

Bullmastiff Mac Unleashed Hazy IPA

Grass Valley Brewing Buzzworthy Honey Wheat Ale

Grass Valley Brewing Gold Pan Pale Ale

Grass Valley Brewing Lightning Mike's West Coast IPA

6.50

### Wines by the Glass

Elouan Rose

Ballard Lane Chardonnay

Satellite Sauvignon Blanc

Boen Tri-County Pinot Noir

12.00

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