

Folsom Tap House

25005 Blue Ravine Rd #140 95630-5700 · +19162925711 · Updated: Jan 14, 2026

[View online menu](#)



BREAKFAST TABLE STARTERS 2

Toasties

\$5.25

California style French donuts covered in Powdered Sugar

Morning Fries

\$5.25

Fried sweet fritters tossed in cinnamon sugar. Served with syrup

CLASSIC BREAKFAST 16

Basic Bacon

\$10.25

Three strips of hickory smoked bacon, two eggs any style, hash browns or house potatoes and choice of toast

Basic Sausage Links

\$10.25

Three sausage links with two eggs any style, hash browns or house potatoes and choice of toast

Basic Canadian Bacon

\$10.75

Two slices of grilled Canadian bacon with two eggs any style, hash browns or house potatoes and choice of toast

Basic Hot Link

\$10.75

One grilled Louisiana hot link with two eggs any style, hash browns or house potatoes and choice of toast

Basic Sausage Patties

\$10.75

Two grilled sausage patties with two eggs any style, hash browns or house potatoes and choice of toast

Basic Chicken Apple Sausage

\$10.95

One grilled chicken apple sausage with two eggs any style, hash browns or house potatoes and choice of toast

Basic Ham Steak

\$13.00

One grilled ham steak with two eggs any style, hash browns or house potatoes and choice of toast

Basic Linguica

\$11.00

One grilled linguica sausage with two eggs any style, hash browns or house potatoes and choice of toast

Bacon Scramble

\$10.50

Three egg chopped bacon scramble with choice of hash browns or house potatoes and toast

Sausage Link Scramble

\$10.50

Three egg sausage link scramble with hash browns or house potatoes and choice of toast

Diced Ham Scramble

\$10.50

Three egg chopped ham steak scramble with hash browns or house potatoes and choice of toast

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| Veggie Scramble | \$10.25 |
| Three egg seasonal vegetable scramble with hash browns or house potatoes and choice of toast | |
| Hot Link Scramble | \$10.95 |
| Three egg scramble with Louisiana hot link, hash browns or house potatoes and choice of toast | |
| Linguica Scramble | \$11.00 |
| Three egg linguica sausage scramble, served with hash browns or house potatoes and choice of toast | |
| Chicken Apple Scramble | \$10.95 |
| Three egg chicken apple sausage scramble served with hash browns or house potatoes and choice of toast | |
| Italian Scramble | \$10.95 |
| Three egg Italian sausage scramble served with hash browns or house potatoes and choice of toast | |

MIMOSA HOUSE OMELETS 21

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|--|----------------|
| The Folsom | \$11.75 |
| Chopped bacon, ham & sausage with bell peppers, yellow onions, sliced mushrooms and mixed cheese. Topped with sour cream, chopped tomatoes and chives | |
| The El Dorado | \$11.75 |
| Grilled chicken breast, chopped zucchini, yellow onions, sliced mushrooms, Jack cheese and a side of house hollandaise sauce | |
| The Rocklin | \$11.75 |
| Thinly sliced grilled steak, chopped yellow onions and sliced mushrooms with Jack cheese | |
| The Roseville | \$11.75 |
| Chicken apple sausage, chopped yellow onions and sliced mushrooms with Jack cheese | |
| The Norcal | \$12.75 |
| Smoked pulled pork shoulder, Jack cheese, pico de gallo, and sliced avocado | |
| The East Sacramento | \$11.75 |
| Grilled chopped Italian sausage, chopped yellow onions, bell peppers, sliced mushrooms, marinara sauce and melted mozzarella cheese | |
| The Rancho Cordova | \$11.75 |
| Sliced turkey, ham, and bacon, with mixed cheese, chopped tomatoes and fresh sliced avocado | |
| The Hollywood | \$11.50 |
| Chopped bacon, yellow onions, sliced avocado and mixed cheese | |
| The New Orleans | \$11.75 |
| Chopped Louisiana hot link, yellow onions and pepper Jack cheese | |
| The Denver | \$11.50 |
| Diced ham steak, yellow onions, bell peppers and mixed cheese | |
| The Cozumel | \$12.00 |
| Chorizo, chopped yellow onions, bell peppers, jalapeños, tomatoes & mixed cheese. Topped with sliced avocado, sour cream and chives. Served with side of salsa | |

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| The Maine | \$14.25 |
| Poached shrimp, lump crab and Jack cheese. Topped with house hollandaise and sliced avocado | |
| The Alaskan | \$14.95 |
| Smoked salmon, capers, chopped onions, tomatoes and cream cheese. Topped with house hollandaise | |
| The Austin | \$11.75 |
| Grilled chicken breast, chopped bell peppers, yellow onion, and Jack cheese. Topped with sour cream and chives | |
| The Southern California | \$12.50 |
| Egg white omelete with sliced turkey breast, pico de gallo, Jack cheese and sliced avocado | |
| The Athens | \$11.75 |
| Diced ham steak, spinach, chopped bell peppers, yellow onions, Jack cheese and crumbled feta | |
| The Perfecto | \$11.95 |
| Chopped bacon, spinach, sliced mushrooms, yellow onions, Jack and cream cheese | |
| The Veggie | \$11.75 |
| Seasonal vegetables, mixed cheese, sour cream and feta cheese | |
| Keep It Lean | \$11.75 |
| Egg white omelet with chopped zucchini, spinach, sliced mushrooms, and tomatoes. Served with sliced tomatoes in lieu of potatoes | |
| The Ocean | \$15.00 |
| Smoked salmon, poached shrimp, lump crab, Jack cheese, and house hollandaise | |
| Cheese Omelet | \$10.25 |
| Jack & cheddar cheese | |

A LIGHT BREAKFAST 4

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| Bowl of Oats | \$7.50 |
| Steel cut oats, brown sugar and raisins | |
| Morning Fruit Salad | \$10.25 |
| Fresh cut seasonal fruit, vanilla yogurt, honey drizzle, raisins and honey roasted granola | |
| Morning Wrap | \$11.95 |
| Spinach tortilla with egg whites, chopped zucchini, sliced mushrooms, sliced turkey breast, and feta cheese. Served with fresh fruit and a side of salsa | |
| Avocado Toast | \$9.50 |
| Sour Dough Toast with fresh avocado, tomatoes 4 strips of bacon and a side of fruit | |

THE BENEDICTS 8

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|---|----------------|
| The Crab Benedict | \$14.25 |
| Two poached eggs on a bed of crab cakes, spinach, tomato, sliced avocado and a toasted English muffin with house spread. Topped with house hollandaise. Served with hash browns or house potatoes | |

The Florentine Benedict **\$11.75**

Two poached eggs on a bed of grilled Canadian bacon and toasted English muffin with fresh spinach and house hollandaise. Served with hash browns or house potatoes

The Chorizo Benedict **\$12.50**

Two poached eggs on a bed of chorizo, bell peppers, onions and a toasted English muffin with house hollandaise. Served with hash browns or house potatoes

The Country Benedict **\$12.95**

Two poached eggs on a bed of grilled sausage patties and house made biscuit covered in house sausage country gravy. Served with hash browns or house potatoes

The Classic Benedict **\$11.25**

Two poached eggs on a bed of grilled Canadian bacon and a toasted English muffin topped with house hollandaise. Served with hash browns or house potatoes

The Vegetable Benedict **\$11.95**

Two poached eggs on a bed of grilled seasonal vegetables, toasted English muffin and house hollandaise. Served with hash browns or house potatoes

The Salmon Benedict **\$14.95**

Two poached eggs on a bed of smoked salmon, sliced tomato, fresh spinach, avocado and a toasted English muffin topped with house hollandaise. Served with hash browns or house potatoes

The California Benedict **\$11.95**

Two poached eggs on a bed of hickory smoked bacon with fresh sliced avocado and a toasted english muffin with house hollandaise sauce

THE MIMOSA HOUSE FAVORITES 9

The Ranch Hand **\$9.25**

House made country biscuit with hash browns covered in house made sausage country gravy

The Lox & Bagel **\$12.95**

Smoked salmon, cream cheese, capers, romaine lettuce, sliced red onions, tomatoes and fresh seasonal fruit with a toasted plain bagel

The Breakfast Sandwich **\$11.95**

Sliced ham, hickory smoked bacon, scrambled eggs, sliced tomatoes, avocado, sour cream and mixed cheese on grilled sourdough bread. Served with hash browns or house potatoes

The Mary Lou Sandwich **\$11.25**

Hickory smoked bacon, romaine lettuce, sliced tomato, avocado, and two fried eggs on grilled sourdough bread. Served with hash browns or house potatoes

Chicken Fried Steak **\$14.50**

Lightly battered chicken fried steak, covered in house sausage country gravy, three eggs any style, hash browns or house potatoes and choice of toast

The New York Steak & Eggs **\$16.25**

Grilled New York steak served with three eggs any style, hash browns or house potatoes and choice of toast

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| The Loco Moco | \$12.95 |
| Premium Angus beef hamburger patty laid on a bed of white rice, topped with house brown gravy and two eggs any style. Garnished with fresh scallions | |
| Louies Breakfast Rice | \$11.25 |
| White rice sautéed with chopped onions, bell peppers, chopped bacon, ham, pork sausage link, and scrambled eggs | |
| Hula Loco Moco | \$13.95 |
| Pulled pork shoulder, white rice, and house brown gravy. Topped with two eggs any style. Garnished with fresh scallions | |
| THE MIMOSA HOUSE SKILLETS 12 | |
| The Vegetable Skillet | \$11.50 |
| Grilled Seasonal Vegetables topped with mixed cheese and two eggs any style | |
| The Bacon & Onion Skillet | \$11.50 |
| Hickory smoked chopped bacon and yellow sautéed onions topped with mixed cheese and two eggs any style | |
| The Hot Link & Onion Skillet | \$11.95 |
| Chopped Louisiana hot link and yellow sautéed onions topped with mixed cheese and two eggs any style | |
| The Ham, Bell Pepper & Onion Skillet | \$11.95 |
| Chopped ham steak, with sautéed bell peppers and yellow onions topped with mixed cheese and two eggs any style | |
| The Country Skillet | \$15.95 |
| Chopped Country fried steak, topped with house sausage country gravy and two eggs any style | |
| The Fitness Skillet | \$12.75 |
| Egg whites, chopped grilled chicken breast, sautéed with spinach, sliced mushrooms, chopped zucchini, and yellow onions. Served with a side of sliced tomatoes in lieu of potatoes | |
| The Sausage, Mushroom & Onion Skillet | \$11.50 |
| Pork sausage links sautéed with sliced mushrooms and chopped yellow onions. Topped with mixed cheese and two eggs any style | |
| The Ham, Bacon & Sausage Skillet | \$11.75 |
| Chopped ham steak, bacon and pork sausage links topped with mixed cheese and two eggs any style | |
| The Chorizo, Bell Pepper & Onion Skillet | \$11.75 |
| Mexican spiced chorizo, sautéed chopped bell peppers and yellow onions topped with mixed cheese and two eggs any style | |
| The Chicken Apple & Mushroom Skillet | \$11.75 |
| Grilled chopped chicken apple sausage and sautéed sliced mushroom skillet topped with mixed cheese and two eggs any style | |
| The San Francisco Skillet | \$11.75 |
| Ground Angus beef sautéed with sliced mushrooms, spinach, yellow onions, and scrambled eggs with Parmesan and cream cheese | |
| The Power Skillet | \$11.75 |
| Chopped bacon sautéed with yellow onions, spinach, mushrooms and scrambled eggs. Topped with sliced avocado and macadamia nuts | |

BREAKFAST BURRITOS 5

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|---|----------------|
| The Cowboy Burrito | \$10.25 |
| Chopped bacon and scrambled eggs, wrapped in a flour tortilla with mixed cheese and hash browns. Served with a side of salsa | |
| The Veggie Burrito | \$10.75 |
| Scrambled eggs with sautéed spinach, yellow onions, bell peppers, and zucchini wrapped in a flour tortilla with mixed cheese and hash browns | |
| The Virtuous Vegan Burrito | \$10.50 |
| Black beans mixed with house tomato based ranchero sauce wrapped in a flour tortilla stuffed with house potatoes loaded with bell peppers, yellow onions and parsley, all topped with house made red salsa | |
| The Hillbilly Burrito | \$10.95 |
| Scrambled eggs, chopped pork sausage links, mixed cheese and hash browns rolled in a flour tortilla smothered with sausage country gravy | |
| The Monster Burrito | \$11.95 |
| Scrambled eggs mixed with spiced chorizo, chopped bell peppers, and yellow onions wrapped in a flour tortilla stuffed with hash browns and mixed cheese. Topped with sour cream and fresh sliced avocado. Served "Wet" upon request (topped with house made salsa, sour cream, fresh sliced avocado and chopped chives) | |

THE SAVORY 6

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| Parkway Crepe | \$11.50 |
| Crepe filled with chopped ham, pork sausage link, bacon, bell peppers, yellow onions, mushrooms, and Jack cheese, all topped with sour cream, tomatoes, chives and sliced avocado. Served with hash browns or house potatoes | |
| Jazz Crepe | \$11.50 |
| Crepe filled with Louisiana hot link, yellow onions, bell peppers and Jack cheese. Served with hash browns or house potatoes | |
| Ham & Cheese Crepe | \$11.25 |
| Crepe filled with mixed cheese and chopped ham. Served with hash browns or house potatoes | |
| Monterey Crepe | \$14.50 |
| Crepe filled with lump crab meat, sliced avocado, and Jack cheese. Topped with house hollandaise and chives. Served with hash browns or house potatoes | |
| Border Crepe | \$11.95 |
| Crepe filled with spiced chorizo, jalapeños, bell peppers, yellow onions and mixed cheese. Topped with tomatoes, chives, sour cream and sliced avocado. Served with hash browns or house potatoes | |
| Veggie Crepe | \$11.95 |
| Crepe filled with seasonal vegetables and Jack cheese. Topped with sour cream, chives, tomatoes and fresh sliced avocado. Served with hash browns or house potatoes | |

THE SWEET 4

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| The Elvis Crepe | \$10.95 |
| Sweet vanilla crepe filled with sliced bananas and creamy peanut butter, topped with milk chocolate syrup. Served with hash browns or house potatoes | |

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| Fruity Crepe | \$12.00 |
| Sweet vanilla crepe filled with fresh sliced seasonal fruit, vanilla yogurt and roasted granola. Served with hash browns or house potatoes | |
| Strawberry Crepe | \$10.50 |
| Sweet Vanilla crepe stuffed and topped with fresh cut strawberries and a strawberry sauce. Served with hash browns or house potatoes | |
| Island Crepe | \$10.95 |
| Sweet vanilla crepe with flambéed bananas, shredded coconut, macadamia nuts and caramel drizzle. Served with hash browns or house potatoes | |

SOUTH OF THE BORDER 6

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| Huevos Rancheros | \$10.95 |
| Two crispy corn tortillas topped with black beans, two eggs over easy, house ranchero sauce, Jack cheese, sour cream, chopped chives and sliced avocado. Served with house frijoles | |
| Chilaquiles | \$11.50 |
| Corn chips sautéed in house made salsa. Topped with two eggs any style, melted mixed cheese, chopped chives, sour cream and fresh sliced avocado | |
| Ultimate Chilaquiles | \$13.25 |
| Corn chips sautéed in house made salsa mixed with spiced chorizo, bell peppers and yellow onions. Topped with melted mixed cheese, two eggs any style, tomatoes, sour cream, chopped chives and fresh sliced avocado | |
| Chorizo and Eggs | \$11.25 |
| Fluffy scrambled eggs mixed with spiced chorizo. served with flour or corn tortillas, pico de gallo and frijoles | |
| Ultimate Chorizo and Eggs | \$12.50 |
| Fluffy scrambled eggs mixed with spiced chorizo sautéed with bell peppers, jalapeños, yellow onions and chopped tomatoes. Served with frijoles, sliced avocado, pico de gallo, and flour or corn tortillas | |
| Morning Tacos | \$10.25 |
| Three eggs scrambled with chopped bacon all topped with melted mixed cheese and house pico de gallo. Served with a side of frijoles | |

THE FRENCH QUARTER 4

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| Classic French Toast | \$10.25 |
| Three thick slices of Texas toast hand dipped and grilled to perfection. Rolled in cinnamon sugar and topped with powdered sugar | |
| Chocolate Elephant French Toast | \$10.95 |
| Our classic french toasted topped with creamy peanut butter and milk chocolate sauce | |
| Strawberry French Toast | \$10.95 |
| Our classic French toast topped with fresh sliced strawberries and astrawberry sauce | |
| Maui French Toast | \$11.95 |
| Our classic French toast topped with flambeed bananas, shredded coconut, macadamia nuts and caramel drizzle | |

MIMOSA HOUSE PANCAKES 5

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|---|---------------|
| Plain Pancake | \$5.50 |
| Blueberry Pancake | \$6.75 |
| Strawberry Pancake | \$6.75 |
| Banana Pancake | \$6.95 |
| Maui Pancake | \$8.95 |
| Mimosa House sweet cream pancake mixed with bananas, shredded coconut, caramel sauce and macadamia nuts | |

MIMOSA HOUSE BELGIAN WAFFLES 7

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|--|----------------|
| Strawberry Waffle | \$9.95 |
| Plain Waffle | \$8.50 |
| Blueberry Waffle | \$9.95 |
| Banana Waffle | \$10.50 |
| Banana Pecan Waffle | \$10.75 |
| Bacon Waffle | \$10.75 |
| Maui Waffle | \$11.75 |
| Classic Belgian waffle topped with flambeed bananas, caramel, coconut and macadamia nuts | |

MIMOSA HOUSE COMBINATIONS 12

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|---|----------------|
| Plain Pancakes | \$10.95 |
| Plain Waffle | \$11.95 |
| Banana Pancakes | \$11.95 |
| Maui Pancakes | \$12.95 |
| Sweet cream pancakes mixed with bananas, macadamia nuts, coconut and caramel | |
| Bacon Waffle | \$14.00 |
| Banana Pecan Waffle | \$13.75 |
| Maui Waffle | \$14.75 |
| Waffle topped with flambeed bananas, macadamia nuts, coconut and caramel | |
| Blueberry Pancakes | \$11.95 |
| French Toast | \$13.25 |
| Strawberry Pancakes | \$11.95 |
| Maui French Toast | \$14.95 |
| French Toast topped with flambeed bananas, macadamia nuts, coconut, and caramel | |

Biscuit & Gravy**\$11.25**

House made biscuit covered in house sausage country gravy

MIMOSA HOUSE SIDES 17

| | |
|----------------------------------|---------------|
| Four Strips of Bacon | \$6.50 |
| One Hot Link Sausage | \$6.50 |
| One Ham Steak | \$9.00 |
| Side One Egg | \$3.00 |
| Side House Potatoes | \$4.75 |
| Side Fruit Bowl | \$5.50 |
| Side Sliced Tomatoes | \$3.00 |
| Toasted English Muffin | \$3.25 |
| Side Biscuit | \$4.95 |
| Two Slices Canadian Bacon | \$6.50 |
| One Chicken Apple Sausage | \$6.50 |
| Four Pork Sausage Links | \$6.50 |
| Side Hash Browns | \$4.75 |
| Side Biscuits and Gravy | \$5.95 |
| Side Cottage Cheese | \$3.50 |
| Side Toast of Choice | \$3.00 |

Toasted Bagel**AVAILABLE OPTIONS**

\$3.50

Add Cream Cheese: \$0.50

BEVERAGES 13

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|------------------------------------|---------------|
| Coffee | \$3.20 |
| Iced Tea | \$3.00 |
| Fresh Squeezed Orange Juice | \$4.50 |
| Red Bull | \$3.00 |
| Espresso Shot | \$3.00 |
| Cappuccino | \$4.00 |

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|---------------------------|---------------|
| Mocha | \$4.50 |
| Loose Leaf Hot Tea | \$3.20 |
| Soda | \$3.00 |
| Fruit Juices | \$4.00 |
| Hot Chocolate | \$3.50 |
| Americano | \$3.50 |
| Latte | \$4.00 |

TASTE THE STARS ¹

A True French Champagne Tasting for Two **\$93.00**

two tasting size glasses of dom perignon vintage 2004 served with three chef choice cheeses, fresh herbs, crackers and fresh fruit

CHAMPAGNE ¹⁶

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|---|--------------------------|
| Canard-Duchene Brut Champagne, France | AVAILABLE OPTIONS |
| | Glass: \$16.00 |
| | Bottle: \$59.00 |
| Taittinger Brut a Reims, France | \$69.00 |
| Moet & Chandon Impreial Brut Epernay, France | \$76.00 |
| Perrier Jouet Brut Epernay, France | \$86.00 |
| Moet & Chandon Nectar Imperial Demi-Sec Epernay, France | \$96.00 |
| Veuve Clicquot Yellow Label Brut Reims, France | \$96.00 |
| Louis Roederer Brut Reims, France | \$98.00 |
| Moet & Chandon Ice Imperial Demi Sec Epernay, France | \$110.00 |
| Moet & Chandon Ice Imperial Rose Demi Sec Rose Epernay, France | \$110.00 |
| Canard-Duchene Charles Vii Grande Cuvee Champagne, France | \$110.00 |
| Ruinart Brut Reims, France | \$148.00 |
| Ruinart Brut Rose Reims, France | \$152.00 |
| Veuve Clicquot La Grande Dame Vintage 2006 Reims, France | \$339.00 |
| Dom Perignon Blanc Vintage 2004 Epernay, France | AVAILABLE OPTIONS |
| | Glass: \$39.00 |
| | Bottle: \$360.00 |
| Krug Grande Cuvee Brut Reims, France | \$390.00 |

Louis Roeder | Cristal | Reims, France

\$460.00

SWEET WINES ⁵

Stella Rosa Peach | Peach | San Antonio, CA

\$22.00

Stella Rosa Berry | Berry | San Antonio, CA

\$22.00

Roscato Bianco Dolce | Sweet Wine | Valle d'Aosta, Italy

\$22.00

Peltier Schatzie | Dessert | Acompo, CA

\$26.00

Castillo de Monseran | Dessert | Carinena, Spain

\$30.00

SPARKLING WINES ⁶

J.P. Chenet | Brut | Les Grands Chais, France

\$22.00

J.P. Chenet | Rose | Les Grands Chais, France

\$32.00

Chandon | Brut | Napa, CA

\$32.00

Lucien Albrecht | Brut | Alsace, France

\$38.00

Mumm Napa | Brut | Napa, CA

\$41.00

Roederer Estate | Brut | Anderson Vally, CA

\$42.00

MALBEC ²

Norton Reserva | Malbec | Argentina

\$36.00

Terrazas | Malbec | Argentina

\$36.00

CABERNET SAUVIGNON ¹²

La Merika | Cabernet | Central Coast, CA

\$22.00

Tom Gore | Cabernet | Geyserville, CA

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$24.00

14 Hands | Cabernet | Prossor, Washington

\$22.00

Wente Estate | Cabernet | Livermore, CA

\$28.00

Broadside | Cabernet | Paso Robles, CA

\$36.00

Robert Mondavi | 2013 Cabernet | Saint Helena, CA

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$42.00

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|---|--------------------------|
| Terroir 2012 Cabernet Napa Valley, CA | \$48.00 |
| Clarksburg Wine Co. 2012 Cabernet Clarksburg, CA | \$58.00 |
| Clos du Bois Marlstone Cabernet Alexander Valley, CA | \$98.00 |
| Silver Oak 2011 Cabernet Alexander Valley, CA | \$125.00 |
| Tank Cabernet Napa Valley, CA | AVAILABLE OPTIONS |
| | Glass: \$30.00 |
| | Bottle: \$118.00 |
| Silver Oak 2011 Cabernet Alexander Valley, CA | AVAILABLE OPTIONS |
| | Glass: \$31.00 |
| | Bottle: \$165.00 |

ZINFANDEL ⁴

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|---|----------------|
| Grayson 2014 Zinfandel Saint Helena, CA | \$27.00 |
| Gen 5 Old Vine 2011 Zinfandel Lodi, CA | \$29.00 |
| Sobon Estate 2012 Zinfandel Plymouth, CA | \$29.00 |
| Fiddletown 2013 Zinfandel Plymouth, CA | \$38.00 |

OTHER REDS ¹⁰

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|--|----------------|
| Bogle Essential Red Clarksburg, CA | \$27.00 |
| Guarachi Winery 2012 the Seducer Woodland Hills, CA | \$29.00 |
| Peltier Winery Preeminence Acampo, CA | \$38.00 |
| Twisted Rivers Tempranillo Clarksburg, CA | \$38.00 |
| Twisted Rivers Sirah Clarksburg, CA | \$39.00 |
| Ard Aven Primitivo Amador, CA | \$39.00 |
| Ard Aven Barbara Amador, CA | \$39.00 |
| Ard Aven Diamond Zinfandel Amador, CA | \$39.00 |
| Roth Estate 2013 Heritage Red Sonoma, CA | \$56.00 |
| Peltier 2010 Teroldego Reserve Acampo, CA | \$94.00 |

RED BLENDS ²

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|--|----------------|
| Kuleto 2013 Red Blend Napa Valley, CA | \$27.00 |
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Glass: \$30.00

Bottle: \$98.00

MERLOT 3

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|-------------------------------------|---------|
| Grayson Merlot Saint Helena, CA | \$28.00 |
| Red Rock Merlot Modesto, CA | \$32.00 |
| Twomey Merlot Napa Valley, CA | \$81.00 |

CHARDONNAY 6

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|---|---------|
| Snap Dragon 2013 Chardonnay Sonoma, CA | \$28.00 |
| Twisted River 2012 Chardonnay Rutherford | \$32.00 |
| Tom Gore 2014 Chardonnay Geyserville | \$34.00 |
| Franciscan Estate Chardonnay Napa Valley, CA | \$38.00 |
| Newton 2014 Chardonnay Sonoma, CA | \$42.00 |
| Tank Nothing Gold 2014 Chardonnay Napa Valley, CA | \$52.00 |

SAUVIGNON BLANC 5

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|--|---------|
| Villa Maria 2013 Sauvignon Blanc Marlborough | \$28.00 |
| Simi 2015 Sauvignon Blanc Sonoma, CA | \$28.00 |
| Roth Estate Sauvignon Blanc Alexander Valley | \$34.00 |
| Twomey Sauvignon Blanc Calistoga, CA | \$30.00 |
| Hess Sauvignon Blanc North Coast | \$22.00 |

RIESLING 3

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|--|---------|
| Covey Run Riesling Columbia Valley | \$19.00 |
| St Michelle Riesling Columbia Valley | \$28.00 |
| Eroica Riesling Washington | \$42.00 |

PINOT GRIGIO 4

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|---|---------|
| Kim Crawford Pinot Grigio Marlborough | \$28.00 |
| Nobilissima Pinot Grigio Italy | \$28.00 |

Ecco Domani | Pinot Grigio | Italy **\$34.00**

Robert Mondavi | Fume Blanc | Saint Helena, CA **\$39.00**

FEATURED DRINKS 20

The Mimosa House D7, Family Brut **\$25.00**

Ruffino Prosecco, Italian Prosecco **\$26.00**

Domaine Chandon, House Brut **\$28.00**

Mumm Napa, House Brut **\$42.00**

Canard Duchene, House Brut **\$59.00**

Moet & Chandon, Imperial House Brut **\$78.00**

Canard Duchene, Charles VII Cuvee **\$95.00**

Louis Roederer, House Brut **\$110.00**

Moet & Chandon, Imperial Ice Demi-Sec **\$110.00**

Dom Pérignon, Blanc Vintage 2004 **\$158.00**

J. P. Chanet, House Brut **\$26.00**

Ruffino Rosé, Sparkling Rosé **\$28.00**

Domaine Chandon, Sweet Star Demi-Sec **\$37.00**

Nicolas Feuillate, House Brut **\$58.00**

Veuve Cliqoute, House Brut Yellow Label **\$76.00**

G.H. Mumm, House Cordon Rouge Brut **\$90.00**

Pierre Jouet, House Brut **\$95.00**

Moet & Chandon, Nectar Demi-Sec **\$110.00**

Veuve Cliquet, Rich Demi-Sec **\$118.00**

Louis Roederer, Cristal Cuvee **\$428.00**

KIDS BREAKFAST 4

Mickey Mouse Pancake **\$6.00**

House Pancake with 2 bacon

French Toast **\$6.00**

Thick House French Toast with 2 bacon

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|--|---------------|
| American Kid | \$6.75 |
| Scrambled egg with 2 bacon and hash browns | |
| Ham and Cheese Scramble Eggs | \$7.00 |
| 2 Eggs Scramble with Chopped ham melted cheese and hash browns | |

KIDS LUNCH 8

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|--|---------------|
| Chicken Strips and Fries | \$7.00 |
| Chicken Strips and Fries | |
| Kids Burger | \$7.00 |
| Kids Burger with Cheese served with Fries | |
| Mini corn dogs and Fries | \$7.00 |
| Mini Corn dogs and Fries | |
| Cheese Quesadilla | \$6.00 |
| Flour Tortilla grilled with Mixed Cheese | |
| Mac and Cheese | \$6.00 |
| House Mac and Cheese | |
| Grilled Cheese and Fries | \$6.00 |
| White Bread Grilled with Cheese served with French Fries | |
| Cheese Flat Bread | \$6.50 |
| House Flat bread with red sauce with cheese | |
| Peanut Butter and Jelly Flat Bread | \$6.50 |
| House Flat Bread, with peanut butter sauce and jelly | |

SMALL PLATES AND STARTS 3

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| Volcanic Nachos | \$9.00 |
| Fried corn tortillas topped with house made cheese sauce, pickled jalapeños, choice of chicken or carne asada, pico de gallo, sour cream, and hot cheeto dust. | |
| Ying Yang Wings | \$8.00 |
| Fried chicken wings tossed in a spicy Asian blend of chili. Topped with chopped cilantro and sweet teriyaki sauce. | |
| French Fried Philly | \$8.00 |
| Crispy French fries topped with thin sliced grilled steak, sautéed onions and melted cheddar cheese. | |

GREEN MACHINE 5

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| Southwest Salads | \$10.00 |
| Mixed greens chicken, black bean, tomato, corn, pico de gallo, fried corn tortillas chips and fresh sliced avocado in a chipotle ranch dressing | |

Strawberry Fields **\$8.00**

Fresh spinach tossed with feta cheese, blueberries, fresh strawberries and chopped pecans in a honey balsamic dressing.

BBQ Steak Salad **\$11.00**

Spring mix tossed with cucumber, fire roasted corn, tomato, and cheese in a creamy ranch dressing. All topped with fried onions and bbq grilled steak.

Chef Salad **\$11.00**

Spring mix tossed with chopped turkey, ham, hickory smoked bacon, mixed cheese, tomato and avocado in ranch dressing.

Shrimp Caesar **\$12.00**

Chopped romaine lettuce with tomatoes tossed with shrimp parmesan and a classic Caesar dressing.

WRAP IT UP 4

Buffalo Wrangler **\$10.00**

Battered deep fried chicken strips chopped and tossed with buffalo sauce, parmesan cheese, chopped lettuce and ranch, all wrapped in a flour tortilla.

Keep Under Wraps **\$10.00**

Thin sliced steak stuffed in a flour tortilla with fried potato hash and melted cheese

Garden Patch **\$8.00**

Spinach with fresh sliced strawberries, cucumbers, avocado, red onions, feta, in a spinach tortilla.

Hook & Wrap **\$10.00**

Crispy battered fried cod chopped and wrapped in a flour tortilla stuffed with French fries, chopped lettuce, remoulade and hollandaise sauce.

THE MAC AND CHEESE ATTACK 3

Piggy Bank **\$9.00**

Classic elbow style noodles with our house made mac and cheese sauce stuffed with smoked pulled pork shoulder, hickory smoked bacon and thin crispy fried onions.

Classic Mac and Cheese **\$7.00**

Classic elbow style noodles with our house made famous three cheese blend cheese sauce

Monster Mac and Cheese **\$9.00**

Classic elbow style noodles with our house made three cheese blend cheese sauce, stuffed with spicy chorizo and hot link charro bean chili.

TACO TRUCK 5

Dock Tacos **\$9.00**

Your choice of shrimp, grilled cod, battered shrimp or fried cod on three grilled corn tortillas with melted Jack cheese, lettuce, pico de gallo and jalapeño cilantro dressing

Street Taco California Style **\$8.00**

Choice of chicken, carne asada or carnitas on three grilled corn tortillas with cheese, lettuce and pico de gallo.

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| Bomb Burritos | \$9.00 |
| Choice of chicken, carne asada, or carnitas with rice, black beans and pico de gallo stuffed with cheese in a grilled flour tortilla. Served with a side of salsa | |
| Quesadillas | \$9.00 |
| Choice of chicken, carne asada, or carnita stuffed in a flour tortilla with melted cheese, side of pico de gallo and sour cream. | |
| Pocketdillas California Street Food | \$9.00 |
| Choice of chicken, carne asada or carnitas stuffed in a grilled flour tortilla with lettuce, sour cream and pico de gallo. Folded together with toasted parmesan cheese | |

BAGGED SAMMY AND BURGERS 10

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| Best Burger | \$8.00 |
| 100% pure Angus beef patty on a toasted brioche bun with lettuce, house spread, tomato, red onion and pickle | |
| The Pigs Jig | \$10.00 |
| Angus beef patty with smoked pulled pork shoulder, melty peanut butter, hot jelly and melted cheddar cheese. | |
| Ultimate Club | \$9.00 |
| Three slices of grilled sourdough bread stuffed with ham, turkey, bacon, lettuce, tomato, avocado, and house spread. | |
| The B.L.A.T | \$7.00 |
| Romaine lettuce, tomato, fresh avocado and smoked bacon with house spread on grilled sourdough bread. | |
| Big Ol' Philly | \$9.00 |
| Thin sliced steak with sautéed onion and bell pepper stuffed in a toasted French roll with spread and cheese. | |
| Mothers Clucker | \$9.00 |
| Fried chicken with house spread, lettuce, tomato, hickory smoked bacon, and pickle on a toasted brioche bun with spread. | |
| Momma Mia | \$9.00 |
| Chopped breaded chicken stuffed inside a toasted French roll with marinara sauce and melted mozzarella cheese. | |
| Po Boy Shrimp | \$9.00 |
| Cajun fried shrimp stuffed in a toasted French roll with shredded lettuce, tomato and remoulade. | |
| Cubano | \$9.00 |
| Sliced ham, slow roasted pulled pork shoulder with sliced pickle, dijon mustard, and melted Swiss cheese. | |
| Classic Samster | \$8.00 |
| Choice of ham or turkey with American cheese, shredded lettuce, house spread, pickle, tomato, and red onion. | |

FRY BAGS 3

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| Here Fishy Fishy | \$10.00 |
| Classic battered and fried cod with French fries and tarter sauce. | |
| Chicky Strips | \$8.00 |
| Battered and fried chicken strips with French fries. Choose between ranch or bbq dipping sauce. | |

Dock Box

\$16.00

Classic battered and fried cod, fried cajun shrimp, fried crab cake and French fries with a side of remoulade.