



Lunch 11a-5p Daily
702.731.7410

Soup & Salad

ONION & ALE SOUP 13.99

caramelized onion broth, gruyere, welsh rarebit

CLASSIC CAESAR 17.99

w/crispy chicken 31.99

romaine lettuce, parmesan cheese, garlic butter croutons

THE WEDGE SALAD 19.99

baby iceberg, onions, tomatoes, egg, blue cheese dressing, bacon, sherry vinaigrette

Appetizers

POACHED SHRIMP COCKTAIL 18.99

lemon vinaigrette, horseradish, cocktail sauce

TRUFFLE SPINACH & ARTICHOKE DIP 16.99

havarti cheese, spinach, fried pita chips

SHORT RIB KETTLE CHIP NACHOS 16.99

english cheddar sauce, pickled peppers, sour cream

HELLFIRE WINGS 13.99

dozen 21.99

chili beer glaze, blue cheese

MAINE LOBSTER & SHRIMP ROLLS 18.99

fresh lobster, shrimp, aioli

Oak Fire Grill

8 oz. SANTA CAROTA FILET MIGNON* 49.99

12 oz. PRIME NEW YORK STRIP STEAK* 55.99

PEPPERCORN SAUCE 3.99

HOUSE STEAK SAUCE 3.99

BEARNAISE SAUCE* 3.99

GRILLED PUB BURGER* 26.99

english sharp cheddar, applewood smoked bacon, fries

Classic Ramsay

FISH & CHIPS 30.99

beer battered cod, malt vinegar, aioli, mushy peas

SHORT RIB GRILLED CHEESE 26.99

white cheddar, sourdough, pickled onions, HP sauce, bread & butter pickles, fries

FRIED CHICKEN SANDWICH 26.99

hot chicken, lime cilantro slaw, fries

Gordon's 3 Course Lunch

Starter

CLASSIC CAESAR

romaine lettuce, parmesan, garlic butter croutons

Wine Pairing – Gordon Ramsay Signature, Chardonnay, Monterey

Beer Pairing – Stella Artois, Belgian Lager

OR

ONION & ALE SOUP

caramelized onion broth, gruyere, welsh rarebit

Wine Pairing – Gordon Ramsay Signature, Pinot Noir, Monterey

Beer Pairing – Kilkenny, Irish Cream Ale

Entrée

PETITE ROASTED BEEF WELLINGTON*

mashed Yukon gold potatoes, root vegetables, red wine demi

Wine Pairing – Gordon Ramsay Signature, Cabernet Sauvignon, Santa Cruz

Beer Pairing – Bass, English Pale Ale

Dessert

STICKY TOFFEE PUDDING

creamy vanilla ice cream, toffee sauce

Wine Pairing – Cockburns Fine Tawny Porto, Douro, Oporto

Beer Pairing – Black Butte, Porter

58.99

Wine pairings for all courses additional 42.00

Beer Pairing for all courses additional 25.00

Sides

WHITE CHEDDAR MASHED POTATOES 12.99

topped with chives

GRILLED ASPARAGUS* 12.99

bearnaise sauce

TRUFFLE FRIES 12.99

truffle aioli, pub ketchup

Dessert

STICKY TOFFEE PUDDING 13.99

english toffee sauce, vanilla ice cream

CHOCOLATE BROWNIE 12.99

pretzel chips, salted peanut ice cream

*Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of foodborne illness, especially in the cases of certain medical conditions and pregnancies

Signature Cocktails 18

Goodbye Blue Sky

Stoli Bluberi, Chambord, blackberry purée, sparkling wine

Belgian Margarita

Patrón Añejo, Agave nectar, Lindeman's Cassis Lambic

Avon Came Upon Sin

Ketel One Botanical Cucumber & Mint, St. Germaine elderflower, rhubarb, lemon

Cereza De Mule

Tito's Vodka, Tattersall Sour Cherry, ginger beer

Classic Cocktails 20

Rosemary Manhattan

Knob Creek Rye, Carpano Antica, rosemary simple syrup, blood orange bitters

The Pub Boulevardier

Eagle Rare Bourbon, Montenegro amaro, Carpano Antica

Barrel Aged Old Fashioned

Bulleit Bourbon, demarar syrup, maple syrup, luxardo cherry

Angry Orchard Cider

Magners Irish Cider

Saint Archer Seasonal

Coors Light

Miller Lite

Peroni

Samuel Adams

Stella Artois

Bass

Kilkenny

Mirror Pond

Modelo Especial

Dogfish Head 60 min

Lagunitas IPA

Stone IPA

Blue Moon

Weihenstephaner

Sierra Nevada Seasonal

Newcastle

Black Butte

Guinness

Samuel Adams Seasonal

Tenaya Creek 702 Pale Ale

Gin & Tonics 17

Abbey Road

Bombay Sapphire, Fever-Tree Aromatic Tonic Water, blood orange, grapefruit

Mayfair

Tanqueray 10, Fever-Tree Elderflower Tonic Water, mint, lime, lemon

Draft Beer

	20 oz.	35 oz.
Angry Orchard Cider	11	19
Magners Irish Cider	11	19
Saint Archer Seasonal	11	19
Coors Light	11	19
Miller Lite	11	19
Peroni	11	19
Samuel Adams	11	19
Stella Artois	11	19
Bass	11	19
Kilkenny	11	19
Mirror Pond	11	19
Modelo Especial	11	19
Dogfish Head 60 min	13	22
Lagunitas IPA	13	22
Stone IPA	13	22
Blue Moon	11	19
Weihenstephaner	11	19
Sierra Nevada Seasonal	11	19
Newcastle	11	19
Black Butte	13	22
Guinness	11	19
Samuel Adams Seasonal	11	19
Tenaya Creek 702 Pale Ale	13	22

Local Brews 10

Bad Beat the Ringer

Big Dog Las Vegas Lager

Big Dog Peace, Love & Hoppiness

Big Dog Red Hydrant

Tenaya Creek Bonanza Brown Ale

Tenaya Creek Hop Ride IPA

Wine List

Sparkling & Champagne

	Glass/Bottle
Domaine Chandon, Brut, California	15 / 70
La Marca, D.O.C. Prosecco, Veneto	13 / 60
Taittinger, Prestige Rosé, Brut, Reims	24 / 125
Prunotto, Moscato d'Asti, Piedmont	15 / 70

Rose

Cinsault Blend, Triennes, Méditerranée	14 / 65
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White

Riesling, Eroica, Columbia Valley	15 / 70
Sauvignon Blanc, Cloudy Bay, Marlborough	17 / 80
Sauvignon Blanc, Gordon Ramsay Signature, Monterey	16 / 75
Sauvignon Blanc, Simi, Sonoma County	14 / 65
Pinot Grigio, Le Monde, Friuli Venezia Giulia	15 / 70
Chardonnay, Franciscan Estate, Monterey County/Napa Valley	16 / 75
Chardonnay, Gordon Ramsay Signature, Monterey	17 / 80
Chardonnay, Jordan, Russian River Valley	18 / 85

Red

Pinot Noir, Foley Estate, Santa Rita Hills	20 / 95
Pinot Noir, Gordon Ramsay Signature, Monterey	19 / 85
Pinot Noir, MacMurray Ranch, Russian River Valley	14 / 65
Merlot, Emmolo by Caymus, Napa Valley	17 / 90
Malbec, Alta Vista, Mendoza	15 / 70
Cabernet Sauvignon, Louis M. Martini, Sonoma County	16 / 70
Cabernet Sauvignon, Gordon Ramsay Signature, Santa Cruz	20 / 90
Cabernet Sauvignon, Trinchero, Mario's Vineyard, Napa Valley	24 / 115
Petite Sirah, Caymus-Suisun, Grand Durif, Suisun Valley	18 / 85