



LUNCH MENU 11AM-3:30PM / WEDNESDAY-SUNDAY

— BEER ON TAP —

CALI SQUEEZE 10
 FIRESTONE 805 10
 GUINNESS 12
 HALF MOON BAY IPA 11
 HOP DOGMA HAZY IPA 11
 STELLA ARTOIS 11

— CANNED BEER —

ATHLETIC NA 8
 BALLAST POINT SCULPIN 10
 COORS LIGHT 8
 COORS LIGHT 24OZ 12
 CORONA 10
 FIRESTONE 805 10
 HEINEKEN 10
 LAGUNITAS IPA 19OZ 12
 MICHELOB ULTRA 25OZ 12
 MODELO 24OZ 14
 SIERRA NEVADA 10
 STELLA ARTOIS 16OZ 12
 HIGH NOON 9
 GOLDEN STATE CIDER 10

— STARTERS —

WINGS / *crispy wings with celery, carrots, blue cheese dip and Frank's Red Hot sauce* 19
 MAUI WINGS / *wings with a teriyaki, sweet chili sauce and bell peppers and onions* 20
 SEAFOOD & FRIES / *beer-battered prawns, calamari, french fries with house-made cocktail sauce* 24
 POT STICKERS / *steamed pot stickers (6) sautéed with sesame oil with sweet chili dipping sauce* 13
 BEEF SLIDERS / *Pomponio Farms beef sliders (2) with cheddar cheese* 17
 JUMBO SHRIMP COCKTAIL / *with house-made cocktail sauce* 22
 GRILLED MEXICAN STREET CORN / *with garlic aioli, cotija cheese and Tajin* 11

— SOUPS AND SALADS —

CLAM CHOWDER / CUP 7 BOWL 12
 SOUP DU JOUR / CUP 7 BOWL 12
 CLASSIC WEDGE SALAD / *iceberg lettuce with cherry tomatoes, red onion, hard-boiled egg, bacon, blue cheese crumbles with house-made blue cheese dressing* 18
 CAESAR SALAD / *hearts of romaine, croutons, parmesan cheese with house-made Caesar dressing* 16
Add chicken 10 Add salmon 12
 COBB SALAD / *artisan greens, grilled chicken, bacon, avocado, hard-boiled egg, cherry tomatoes, red onion, blue cheese crumbles with red wine vinaigrette* 21

— ENTREES —

MULLINS CHEESEBURGER / *with lettuce, tomato, onion, pickle and choice of cheese and side* 23
Add bacon or avocado 4
 HOLE-IN-ONE CHICKEN SANDWICH / *with smoked mozzarella, lettuce, tomato, avocado, onion, garlic aioli on a sesame bun and side* 23
 STEAK & FRIES / *grilled 6oz. New York steak with herb butter and French fries* 36
 GRILLED CHICKEN QUESADILLA / *with cheese, grilled onions and bell pepper* 21
 BLACKENED FISH TACOS / *grilled rock cod tacos (3) with cilantro lime coleslaw and chipotle aioli* 24
 FRENCH DIP / *with au jus on a ciabatta roll and onion rings* 25

— COURSE FAVORITES —

MULLINS JUMBO HOT DOG 10
 FRIED CHICKEN SANDWICH / *ciabatta roll with coleslaw and chipotle aioli* 15
 DELI SANDWICH / *turkey, ham or tuna on whole wheat* 13
 CHICKEN CAESAR WRAP / *Caesar salad, grilled chicken and cherry tomatoes* 13
 CHICKEN TENDERS / *with french fries or tots* 14
 FRENCH FRIES, GARLIC AND PARMESAN
 YUCCA FRIES, TATER TOTS OR ONION RINGS 8

**— BAR MENU —
 3:30PM-5:30PM**

WINGS 19
 MAUI WINGS 20
 SEAFOOD & FRIES 24
 POT STICKERS 13
 BEEF SLIDERS 17
 JUMBO SHRIMP
 COCKTAIL 23
 CAESAR SALAD 16
 FRENCH FRIES 8
 GRILLED MEXICAN
 STREET CORN 11

*Consuming raw or undercooked foods may increase your risk of food-borne illness.

PROP 65 WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.



DINNER MENU

5:00PM TO CLOSE / WEDNESDAY-SUNDAY

— STARTERS —

- JUMBO SHRIMP COCKTAIL** / with house-made cocktail sauce **23**
SESAME CRUSTED AHI TUNA / with pickled ginger, seaweed salad, jalapeños and ponzu sauce **26**
BACON-WRAPPED SEARED SCALLOPS / with a truffled white bean purée, basil pesto and sesame chip **25**
PRAWNS & AVOCADO FRITTER / Three garlic prawns topped with crispy avocado fritters **24**

— SOUPS AND SALADS —

- CLAM CHOWDER** / house-made **Cup 7 Bowl 12**
SOUP DU JOUR / Ask your server about our soup selection **Cup 7 Bowl 12**
CLASSIC WEDGE SALAD / iceberg lettuce with cherry tomatoes, red onion, hard-boiled egg, bacon, blue cheese crumbles with house-made blue cheese dressing **18**
CAESAR SALAD / hearts of romaine, croutons, parmesan cheese with house-made Caesar dressing **16**
 Add chicken **10** Add salmon **12**
HOUSE SALAD / artisan and iceberg lettuce medley, cherry tomatoes, English cucumber, red onion, avocado with house-made Thousand Island dressing **15**

— USDA PRIME STEAKS —

Steaks include choice of two sides and one sauce (additional sides \$8-11, additional sauce \$4)

- CENTER CUT FILET MIGNON** / 8oz. **62**
CERTIFIED ANGUS BEEF RIBEYE / 16oz. **59**
PRIME NEW YORK STRIP / 10oz. **43**
BISTRO FILET MEDALLIONS
 Two 4oz. medallions / 8oz. **39**

SAUCES

Herb butter, Béarnaise, Cognac peppercorn, Chimmichurri

— SIDES —

- SAUTÉED GREEN BEANS** **8**
YUKON GOLD MASHED POTATOES **8**
BAKED POTATO **8**
THICK CUT ONION RINGS **8**
CREAMED SPINACH **9**
FRENCH FRIES **8**
GARLIC AND PARMESAN YUCCA FRIES **8**
GREEN SALAD **8**
GRILLED MEXICAN STREET CORN / with garlic aioli, cotija cheese and Tajin **11**

— CHICKEN, FISH AND PASTA —

- CHICKEN PICCATA** / with Yukon Gold mashed potatoes, sautéed green beans and a caper, butter sauce **32**
HONEY DIJON GLAZED WILD SALMON / with grilled asparagus and rice pilaf **38**
BEEF SHORT RIB TORTELLONI / red wine braised short ribs, portabello mushrooms, and shaved asparagus **36**

— FRIDAY SPECIAL —

THICK CUT PRIME RIB
 with au jus, mashed potatoes and vegetables **45**

— 1ST WEDNESDAYS —

FIESTA NIGHT
 Street tacos, chile verde or shrimp fajitas **27** with a margatira **33**

— 3RD WEDNESDAYS —

PASTA NIGHT
 Made-to-order pasta sauté with salad and dinner roll **33**

A taxable gratuity of 18% will automatically be charged to parties of 6 or more guests.