

BEER

ON TAP & GETTIN' CRAFTY

COORS LIGHT | 4.50 | P 14

Crisp and Refreshing Lager, Denver, CO – 4.2% ABV

STELLA ARTOIS | 5.25 | P 18

Belgian Pale Lager, Belgium, Germany – 5.0% ABV

NEWCASTLE | 5.25 | P 18

English Brown Ale, Tadcaster, England – 4.7% ABV

FIRESTONE 805 | 5.25 | P 18

American Blonde Ale, Paso Robles, CA – 4.7% ABV

PACIFICO | 5.25 | P 17

Mexican Lager, Mazatlán, Mexico – 4.4% ABV

GREETERS PALE ALE | 6.25 | P 21

Laguna Beach Beer Co., RSM, CA – 6.3% ABV

THOUSAND STEPS IPA | 6.25 | P 21

West Coast IPA, Laguna Beach Beer Co., RSM, CA – 7% ABV

UNA MAS AMBER LAGER | 5.25 | P 18

Craft Amber Lager, Left Coast Brewing, San Clemente, CA – 5.8% ABV

BLUE MOON | 5.50 | P 18

Belgian White Ale, Blue Moon Brewing, Denver, CO – 5.4% ABV

DOUBLE AUGHT PILSNER | 6.25 | P 21

Bear Republic Brewing, Healdsburg, CA – 7.5% ABV

GRAPEFRUIT SCULPIN IPA | 7.25 | P 25

Ballast Point, San Diego, CA – 7.0% ABV

STONE DELICIOUS IPA | 7.25 | P 25

Citrus IPA, Stone Brewing, Escondido, CA – 7.7% ABV

BOTTLES

Coors Light, Bud Light, Budweiser | 4.50

Heineken | 4.50

Blue Moon, Corona | 5.50

Sculpin Ipa | 7.25

Sierra Nevada Pale Ale | 6.25

Modelo | 5.25

CANS

Coors Light, Bud Light, Budweiser | 4.50

Miller Light, Michelob Ultra | 4.50

Heineken, Corona, Chronic Amber | 5.50

Tresles Ipa, Dales Pale Ale | 5.50

Modelo | 5.25

Stella Artois | 6.00

Guinness (16Oz) | 5.75

Sculpin Ipa, Pineapple Sculpin Ipa | 7.25

LIQUOR

IN THE WELL 6.5

Bourbon | Gin | Rum | Tequila | Scotch | Whiskey | Vodka

YOU CALL IT 7.5

Bacardi | Canadian Club | Captain Morgan | Fireball Jägermeister | Jw Red Label | Malibu | Meyers | Midori | Seagram's 7 | Seagram's Vo

PREMIUM 8.5

Baileys | Beefeater | Bombay | Dewar's | Jack Daniels | Jameson | Ketel One | Ketel One Cintron | Ketel One Oranje | Tanqueray | Titos

SUPER PREMIUM 9.5

Bombay Sapphire | Bulleit | Chivas 12 Yr | Crown Royal | Glenfiddich | Grey Goose | Jw Black Label | Makers Mark | Peligroso

TOP SHELF 10.5

Basil Hayden | Belvedere | Chivas 18 Yr | Don Julio Blanco | Dewar's 12 Yr | Dewar's 15 Yr | Grand Marnier | Glenlivet 12 Yr | Hendricks | Macallan 12 Yr | Patron Anejo | Patron Reposado

WINE

WHITES & BUBBLY

CHARDONNAY, TERRAZAS, MENDOZA, ARGENTINA 2014 | 7 | B 27

Bold fruit profile with jasmine and pear, aroma of peach & pineapple, toasted vanilla and honey finish

CHARDONNAY, KENDALL JACKSON, CA, 2014 | 8 | B 31

Notes of tropical flavors, aroma of vanilla & honey, toasted oak & butter finish

CHARDONNAY, LA CREMA, SONOMA COAST CA, 2013 | 9 | B 35

Bright citrus, scents of lemon, vanilla and plum, balanced sweet spice finish

CHARDONNAY, NEWTON VINEYARD, NAPA, CA 2013 | 12 | B 47

Notes of stone fruit and lychee, aroma of pineapple and star fruit, subtle oak finish

PINOT GRIS, STELLINA DI NOTTE, ITALY 2014 | 7 | B 27

Fresh crisp flavor, tropical aromas, smooth silky finish

PINOT GRIS, KENDALL JACKSON, CA 2014 | 8 | B 31

Ripe citrus flavor, aroma of mango & peach, crisp and smooth finish

PINOT GRIS, LA CREMA, SONOMA COAST, CA 2014 | 9 | B 35

Lemon, apple, Honeycomb flavors, aroma of peach and jasmine, long delicate finish

SAUVIGNON BLANC, RODNEY STRONG, NORTH SONOMA, CA 2014 | 7 | B 27

Citrus and a note of herb flavors, strong tropical fruit aroma, crisp finish

SAUVIGNON BLANC SEMILLON, CAPE MENTELLE, MARGARET RIVER, AUSTRALIA, 2014 | 9 | B 35

Rich lime, passionfruit and lychee flavor, aroma of melon & honeysuckle, bright elegant finish

CHAMPAGNE - BRUT, J. ROGET | 7 | B 27

Medium dry, crisp fruit flavor, aroma of apple & pear, balanced with notes of florals

CHAMPAGNE SPLIT – BRUT, DOMAINE CHANDON | 12

Soft Dry, aroma of apple, pear, and citrus spices, nutty flavor, dry finish

REDS

CABERNET SAUVIGNON, TERRAZAS, MENDOZA, ARGENTINA 2014 | 7 | B 27

Refreshing and fruity profile, aromas of black fruits with hints of spice, slightly toasted finish

CABERNET SAUVIGNON, UPPERCUT, NAPA VALLEY, CA 2013 | 10 | B 39

Rich, deep flavors, aromas of currant and cherry, heavier tannins, long finish

MERLOT, VARIES BY MONTH | 7 | B 27

PINOT NOIR, SMOKE TREE, SONOMA, CA 2014 | 10 | B 47

Juicy with cherry and plum, aromas of raspberry and plum, long balanced finish

PINOT NOIR, LA CREMA, SONOMA COAST, CA 2013 | 9 | B 35

Pomegranate, plum & orange zest flavor, cherry & cocoa aromas, lingering finish

BLEND, RAYS CREEK, SANTA MARIA, CA 2013 | 7 | B 27

Flavors of blackberries, jammy fruit & coffee with oak overtones. Rich robust tannins with a long smooth finish.

Creek Card Members Receive 10% Off!

Lunch Served

Monday–Thursday: 10am–Dusk

Friday–Saturday: 11am–5pm

Sunday: 11am–Dusk

LUNCH

STARTERS

CHIPS AND SALSA | 5.25

Homemade Tortilla Chips and Salsa, add Guacamole \$1.75

BACK 9 NACHOS | 11.95

Homemade Tortilla Chips, Chili, Jalapenos, Sour Cream, Guacamole, Pico De Gallo, add Chicken or Steak \$3

MIGUELS QUESADILLA 2.0 | 9.25

Cheddar & Jack Cheese, Bell Peppers, Onions, Jalapeños, add Chicken or Steak \$3

CHICKEN TENDERS | 10.95

Chicken Tenders, Choice of Ranch, BBQ, or Buffalo Sauce

SPICY WINGS | 12.25

10 Traditional Wings, Celery, Carrots, Tossed in Buffalo or BBQ, Side of Ranch or Blue Cheese

THE GREENS & CUPS

TOSTADA | 11.95

Romaine, Blackened Chicken, Black Beans, Corn, Cheddar Cheese, Pico De Gallo, Cilantro Ranch Dressing, Tostada Shell

THE COBB | 12.95

Romaine, Diced Egg, Avocado, Tomato, Bacon, Black Olives, Blue Cheese Crumbles, Choice of Dressing, Choice of Chicken or Steak

SOUTH OF THE BORDER CAESAR | 8.95

Romaine, Queso Fresco, Tortilla Strips, Avocado Caesar Dressing – add Blackened Chicken or Steak | 3

SOUP OF THE DAY | 4.95 / 7.95

Monday: Chef's Choice, Tuesday: Chicken Tortilla, Wednesday: Albondigas, Thursday: Pork Posole, Friday & Saturday: Clam Chowder, Sunday: None

HOUSEMADE CHILI | 5.95 / 7.95

THE FAVORITES (CHOOSE ONE SIDE)

CLUBHOUSE | 12.95

Turkey, Avocado, Bacon, Swiss, Lettuce, Tomato, Mayonnaise, Toasted Sourdough

RUEBEN | 12.95

Corned Beef, Swiss, Sauerkraut, 1000 Island, Grilled Rye

MIKE'S "SPECIAL" BRAT | 9.95

Johnsonville Bratwurst, Grilled Onions, Bell Peppers, Sauerkraut, Spicy Mustard, Sesame Seed Bun – Mike's Way – add Jalapenos and Tabasco \$1

THE BIRDIE | 12.95

Turkey, Avocado, Bacon, Swiss, Lettuce, Tomato, Mayonnaise, on Grilled Wheat Bread

CALIFORNIA CHICKEN | 11.25

Grilled Chicken, Avocado, Bacon, Swiss, Lettuce, Tomato, Mayonnaise, Wheat Bun

BLACKENED CHICKEN | 12.25

Blackened Chicken, Honey Mustard, Fried Jalapenos, Lettuce, Tomato, Wheat Bun

DELI SANDWICH | 10.95

Choice of – Turkey, Ham, Corned Beef, Tuna, Egg Salad or Chicken Salad. Choice of – Wheat, White, Rye Sourdough, White Bun, Wheat Bun, or Cibatta. Lettuce, Tomato, Onion. Make it a Melt or Wrap \$1

CANTINA CREATIONS

SHRIMP TACOS | 10.95

3 Battered Shrimp, Slaw, Pico De Gallo, Creamy Chipotle Sauce

FISH TACOS | 10.95

3 Battered Fish, Slaw, Pico De Gallo, Creamy Chipotle Sauce

CARNE ASADA BURRITO | 10.95

Carne Asada, Rice, Beans, Onions, Cilantro, Salsa & Chips

TAQUITOS | 10.95

3 Taquitos, Rice, Beans & Chips

CUP OF RICE or BEANS | 2.00

CRAFT BURGERS (CHOOSE ONE SIDE)

THE CORONA | 13.95

Angus Beef, Pepperjack, Fried Jalapenos, Bacon, Guacamole, Chipotle Mayonnaise, White Bun

THE B 'n' B | 12.95

Angus Beef, Bleu Cheese, Bacon, A1 Sauce, Lettuce, Tomato, Ciabatta Bun

THE CLASSIC | 10.95

Angus Beef, Lettuce, Tomato, Pickle, Onion, Mayonnaise, White Bun

BUBBA BURGER | 12.95

Angus Beef, Bacon, Onion Ring, BBQ, Cheddar, Lettuce and Tomato, Ciabatta Bun

SIDES & EXTRAS

French Fries, Onion Rings, Side Salad, Coleslaw, Potato Salad, Housemade Potato Chips, Sliced Tomatoes, Fruit

2oz Dressings & House Condiments \$.50, 2oz Premium Toppings \$1, Guacamole Cup \$3, Frings \$1

Melt or Wrap \$1, Cheese Slice \$1, Avocado \$2, Extra Patty \$3, Bacon \$1

**Breakfast
Served
Friday-Sunday
7am-11am**

BREAKFAST

**Creek Card
Members
Receive 10%
Off!**

SIMPLE SELECTS

BASIC BREAKFAST | 9.25

2 Eggs, Bacon, Sausage or Ham, Choice of Toast and Hash Browns

CHORIZO SCRAMBLE | 9.50

2 Eggs, Flour tortilla, Chorizo, Shredded Cheddar & Jack Cheese, Refried Beans, Salsa & Hash Browns

EYE OPENER | 10.50

2 Eggs, 2 Pancakes or French Toast, Bacon, Sausage or Ham and Hash Browns

PRO BURRITO 2.0 | 9.95

Flour Tortilla, 3 Eggs, Choice of Bacon, Sausage, Ham or Chorizo, Shredded Cheddar and Jack Cheese and Hash Browns (in burrito)

THE MULLIGAN | 10.95

2 Eggs, Choice of Bacon, Sausage or Ham, Cheddar all in between two pieces of Texas Toast, Hash Browns on side

SHORT STACK | 5.50

2 Plate Size Pancakes, Butter and Syrup

FRENCH TOAST | 4.95

2 French Toast Slices, Powdered Sugar, Butter & Syrup

CANTINA FAVORITES

CARNE ASADA & EGGS | 12.95

2 Eggs, Carne Asada, Tortilla & Hashbrowns

EGGS BENEDICT | 10.50

2 Eggs, Canadian Bacon, English Muffin, Hollandaise, and Hash Browns

THREE EGG OMELET | 11.95

Choose 4 items: Bacon, Sausage, Ham, Mushrooms, Tomatoes, Onions, Peppers, Jalapenos, Shredded Cheese, American, Swiss, Pepper Jack, or Cheddar, Hash Browns and Choice of Toast

HUEVOS RANCHEROS | 10.95

2 Eggs, Corn Tortillas, Shredded Cheddar and Jack Cheese, Refried Beans, Ranchero Sauce, and Hash Browns

NOT SO HUNGRY?

Avocado (1/4) \$1.00

Bacon or Sausage (4oz) \$2.25

Bagel \$2.00

Cheese Slice \$1.00

Eggs \$3.00

Fruit Bowl \$3.95

Fruit Cup \$1.95

Hash Browns \$2.75

Oatmeal Bowl \$3.95

Oatmeal Cup \$1.95

Toast (2) \$1.95

Tomato Slices \$1.50