



This is our final issue of Fore!Cast for 2019; our next printing will be in the spring of 2020. During the winter season, we'll keep everyone informed with club updates by e-mail blast, Facebook and printed postings on the clubhouse bulletin boards, so be sure that we have your current e-mail address. A few flyers about events happening over the next couple of months are in this Fore!Cast.

If you have any news you'd like included in our Fore!Cast newsletters, please feel free to e-mail it to: info@sequoiawoods.com and put "Forecast Newsletter" in the subject line.

We wish everyone a safe and enjoyable holiday and winter season....

SWCC Events for Fall & Winter 2019-2020

Clubhouse and Golf Shop Closed on Thanksgiving Day, Thur. Nov. 28

Men's & Women's Clubs' XMAS Dinner- Sat. Dec. 14 *(open to Men's Club, Women's 18-Hole & Women's 9-Hole Club members only)*

Clubhouse and Golf Shop Closed XMAS Eve and Day: Tue. & Wed. Dec. 24 & 25

"Pre-New Year's Eve" Party: Sat. Dec. 28
Live Music by Jill and the Giants

New Year's Eve Party: Tue. Dec. 31
(dinner reservations start Dec. 1)

Super Bowl Party: Sun. Feb. 2, 2020
(restaurant closed; lounge open, pub menu)

"Pre-St. Patrick's Day"/Special Thursday Dinner: Thur. March 12, 2019

Easter Brunch and Egg Hunt: Sun. Apr. 12, 2020 *(brunch reservations start April 1)*

NOTES FROM THE GOLF PRO

by Bob Reichle

November is here and it's starting to feel like winter is just around the corner, so come on up to winterize the cabin, enjoy the cool November mornings and take in the spectacular colors of fall on our perfectly groomed golf course.

Don't be surprised when booking morning tee times that, upon arrival, we may be subject to a frost delay. Coffee is always available but standing around in the cold may not be your cup of tea. If so, call ahead to check on course conditions and possible delays.

We will continue to be open for play throughout the winter months as conditions will allow, however, as we get closer to mid-December and the overnight and daytime temperatures start to drop, we will most likely close holes 14-18 to protect the tees and greens that get little or no sun that time of year.

If you call the golf shop during a period of golf course closure we will leave a no-answer greeting in regards to the closure and a tentative opening date. If you require further information you may always call the main club house at 795-1000.

Golf Hours for November & December

Golf Shop Hours – 10:00am to 4:00pm, daily

Play is not permitted prior to 10am due to possible morning frost

Driving range - now closed for the winter

Golf cars must be returned to the golf shop no later than 4:45pm.

Golf cars may be restricted to cart paths at certain times, with no exceptions.

Please remind your guests of our dress code.

We Welcome Our Newest Club Members !

Chris and Dena Stotka

Discovery Bay

Thanksgiving Day



THE GOLF SHOP
AND CLUB HOUSE
ARE **CLOSED** ON
THANKSGIVING DAY

The golf course will be available
to walking members and
members with their own carts

The Golf Shop at Sequoia Woods

Now in Stock:
Men's and Women's Outerwear
-come over and check out the great prices-

7th Annual
Black Friday Sale!

One Day Only
Friday November 29

Every item in the store
half-off the marked price!

Sequoia Woods

COUNTRY CLUB



**We're Now Booking
Holiday Parties
for December 2019**

**We're Now Booking
Weddings
for 2020**



795-1000 ext. 8

Protocol for Reciprocal Play

When considering playing golf at other northern California private facilities, here are some suggestions:

1.) Call the facility first and let them know you are a member of a private club and are interested in reciprocating with their facility.

2.) Ask questions such as, will you reciprocate with our facility, what days and times are available, may we bring guests, what are the dress code requirements and what can we expect in regards to costs.

3.) Generally at this point they will ask for a call from your Head Golf Professional to set up a tee time. The staff at our golf shop will be more than happy to take over and make the call.

By doing the ground work first we can eliminate the frustration of phone tag.

During the winter months, when our facility is closed and you need a call from us to set up a reciprocal round, just leave a message on our phone. We check for messages every other day and will get back to you as soon as possible.

There are many great private clubs out there, so take advantage of the benefits of being a member at Sequoia Woods.



"Not bad. But next time slow down your backswing, loosen your grip and take the cover off the head of your driver."

THE SEQUOIANS - 9 Hole Women

by Dodie Raley

Another great season of golf is drawing to a close. We celebrated with our last luncheon/meeting of the year, and voted-in a slate of dedicated and capable officers. Chris Gilbrech will be our Team Captain, assisted by Shirley McGill as Co-Captain. Shari Gong will be serving a third term as Treasurer and Ginny Harrington has stepped up to serve as Secretary. Congratulations (or condolences) to each of you. We had this last meeting during one of the PG&E public safety power outages. Kudos to the staff at Sequoia Woods, who put on a wonderful lunch in spite of the power challenges!

If you are planning to return next year or if you know someone that would like to join our 9-Hole group, please refer to the Sequoia Woods Country Club website, go to "Golf", "Women's 9-Hole Club" "Sequoians Application", print a copy, fill out all the requested information (except for the last section to be completed by Membership Chair), and send your check as per the form.

Next season, the club information (such as calendar, officers and chairs) will be posted on the Sequoia Woods Country Club website. A Membership Directory will be sent to you via blind copy email, or snail mail for those of you who do not use email.

If you have not signed up for the Sequoia Woods Country Club Christmas Party on December 14, I encourage you to do so. These reservations fill up fast and there is limited seating.

Hope to see you out on the golf course enjoying this beautiful fall weather.

Thank you all for having been such a great group of women to serve with, as your Captain, and to enjoy this great game of golf.



**Couples Twilight Winners Oct. 2019
First Flight**

Bev and John Vasquez, Joe and Callye Caccamo, Guy and Sue Pollack



**Couples Twilight Winners Oct. 2019
Second Flight**

Sarge Kavert, Maureen Chassy, Larry and Deborah Young, Bob Stilwill, Betty Miller



Congratulations everyone!



**Champagne Classic Winners Oct.
2019 - First Flight**

Richard Hein, Lori Hack, Cyndie Hawkins and Mike Cashara



**Champagne Classic Winners Oct.
2018 - Second Flight**

Barbara and Mario Cresci, Renate and Allan Corbett

THE MEN'S CLUB

By Bernie Tillotson, President 2019

Well, here we are at the end of our 2019 Men's Club season, and we're already planning for our next year. I want to thank our outgoing board members Brian Raley as Treasurer, Tom Gossweiler as Membership Chair and past president, and George Cook as Greens Chair and Past Membership. They have done a great job and I want to personally thank them for all their hard work. If you have a chance, please pass on your gratitude for their service to our club.

We also want to welcome three new Board members for our 2020 year: Tom Schneider, Tom McGill, Mike McAtee. Your new full Board and their responsibilities are as follows:

Bernie Tillotson	President
Alan Court	Vice President
Erik Nissen	Secretary
Tom Schneider	Treasurer
Mike McAtee	Membership
Jack Larmour	Tournaments
Tom McGill	Greens
Mario Perez	Handicap/rules
Sid Gilbrech	Ringer Board/publicity
Jim Walton	Membership /SWCC Liaison

I look forward to working with such a talented and energetic group in the coming year.

Your Board held its first meeting on October 24th and is already at work on next year's events and calendar. Your input from our annual ballot at the "Turkey Shoot survey" and our analysis of the past year's events are being incorporated into our planning for 2020. The calendar will be available soon, once the approved by SWCC.

I would like to remind everyone of the upcoming Men's and Women's Clubs' Annual Christmas Party on Saturday December 14. The Women's 18-Hole Club is

(cont'd.)

hosting this event, and it has always been a great function. So look for details, coming soon. As is our tradition, the Men's Club will provide complementary wine with dinner.

Finally, I'd like to take this time to thank all of you for your support this past year and to wish each of you a Merry Christmas and a Happy New Year!



To Our Members and Guests -
Due to private special events occurring at our club, regularly scheduled bar food will be impacted as follows:

**NO BAR FOOD plus
DINING RM DELAYS:**

- **Saturday** **December 7**
- **Saturday** **December 14**

We will do our best to keep everyone informed of any changes to our schedule!

WOMEN'S 18-HOLE CLUB

by Lynn Manfree, Captain

Greetings from SWWGC!

I wish I could be a Snowbird, and then I wouldn't be dealing with these power outages! This last one was for four days, and with cold nights, the wood burning stove was the only source of heat.

October was a relatively slow month. On October 2nd, Mo Ryniec and Barbara Mehan hosted the Sadie Hawkins event. Since I wasn't present that day, Mo sent me message to relay to everyone: "Both Barbara Mehan and Mo Ryniec, chairpersons of Sadie Hawkins 2019 golf event, want to thank the 56 players, a record-number turnout for the last tournament of the SWWGC season. It was a picture perfect fall mountain day, blue sky, bright sun, golf course in ideal condition and a warm hearty lunch of chili, cornbread and cookies. Our appreciation to Bob Reichle, Bob Russell and the food staff for their help making our event a jolly good time!"

On Sunday October 6 we held our Annual Awards Luncheon. We had 24 members attending, and we announced the winners for the following events: Club Champion: Cindy Gibbs, Club Champion Runner Up: Kathleen Garmsen, Club Champion Low Net: Ruth Ormsby, Match Play Winners: Callye Caccamo and Irene Machado, and WGANC pendant pins for low net for the season to Elise Hanrahan and Marti Figone. In addition, we had our Ringer/Birdie winners. The final announcement was the winner of Most Improved Golfer for the season, Dot Atchison. Congratulations Dot! She will receive her award at the upcoming Christmas Party on Saturday December 14th.

The Christmas Party invitations have been sent. This party is always sold-out, so get your checks mailed-in right away – first come, first serve.

As the year comes to a close, my time as Captain also comes to a close. But we are in good hands, as Sharon Tussy will be our incoming Captain for 2020!



Barbara Mehan and Mo Ryniec stand with the scores for the Sadie Hawkins Tournament on October 2.

**HALLOWEEN
PARTY
CANDIDS**

NOV. 2, 2019



**In Loving Memory of my Husband
Michael Bell Dwigins
September 8, 1946 - October 25, 2019**



On Friday October 25 at 11:45 am, our family lost the love of my life to a hard-fought battle against brain cancer. The world truly lost a great man. Those who knew him would say he was kind, generous, truthful and a true gentleman in every sense of the word. His smile could light up a room, his laugh was contagious, and there wasn't a mean bone in his body. He looked at the good in almost everything, loved to travel the world, spend time with family and friends, and tried his absolute best to bring joy to everyone around him.

We met square dancing, and danced thru 46 years of marriage, and loved playing golf at Sequoia Woods, with a drink on the patio afterwards. I know I speak for our two sons, and Mike's three brothers, when I say he inspired all of us, we will miss him dearly and he will always be in our hearts and minds. - Marilyn Dwigins

Carol Ann Watson was born in Seattle, Wash. In 1953 she moved with her family to California. She graduated from San Francisco State University in 1958. She married her husband Richard in 1957. They were married for over 61 years when she passed away after a short illness. Carol worked for many years as an instructional aide, taught swimming to middle school students and catechism at her local church.

Carol and Richard retired to Calaveras County and have lived in Arnold for over 20 years. Carol was a member of the Independence Hall Quilters, The Arnold Angels, Our Lady Of The Sierra Catholic Church, and volunteered at Calaveras Big Trees State Park, and Helping Hands.

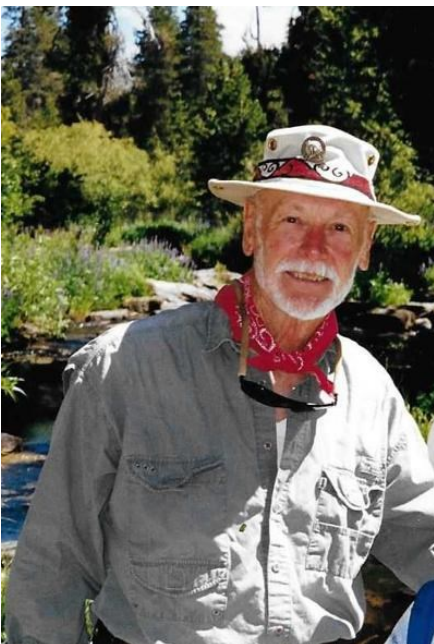
Carol is survived by her beautiful family: her husband, her sister, a son and two daughters and their spouses, and seven grandchildren and four great-granddaughters.

Carol Ann Watson

April 7, 1936 - July 2019

(reprinted from the Calaveras Enterprise)

**Don McPherson, Sr.
October 15, 1926 - October 13, 2019**



Don was born in Tampa, Fla., but moved to California at a very early age with his parents. He fondly called Sutter Creek his home town, completing elementary and high school there.

Don joined the Navy during the final years of World War II, then re-enlisted in the Navy during the Korean conflict. It was during this second tour that he met and married Stella, a union that lasted 67 years.

Always a devoted family man, Don enjoyed spending time with his children, Don Jr. and Jill, whether it was going on family trips, attending sports and school activities, or helping them care for the many animals that found their way into the McPherson household. He loved being outdoors and spent much of his leisure time running in marathon races, backpacking, trout fishing, and cross country skiing. Because of his kind, gregarious nature, Don made many lasting friendships through these activities.

After retiring as educators, Don and Stell became permanent residents in Arnold. Don loved his adopted community...active in the Lions Club, Sierra hiking, cross-country skiing at Bear Valley, working in the garden...

The SWCC Restaurant is
open for dinner every
Friday, Saturday and Sunday.

Great food...great wines.



Don't forget to phone ahead
and make a reservation!

795-1000 ext. 1

The Lounge

serves cocktails,
beer and wine daily,
and food is available
five nights per week:



Mon.: pub menu, 5:00 to 7:00p

Thur.: one-plate dinner, 5:00p

Fri.-Sat.-Sun: weekend bar menu,
5:00 to 9:00p (F & S); 5:00 to 8:00 (Sun)

The Deli...

...is open every Sat. & Sun.
from 12noon to 4:00pm
during off season



Thursday Dinner In The Lounge

November 7

Prime Rib
Roasted Red Potatoes
Salad
Garlic Bread
\$17.50

November 14

Chicken Marsala
Chef's Risotto
Caesar Salad
Garlic Bread
\$12.50

November 21

Chicken Fried Steak
Mashed Potatoes & Gravy
Salad
Garlic Bread
\$12.50

November 28

CLOSED
HAPPY THANKSGIVING

Thursday Dinner starts at 5:30pm
Check-in 5:00pm to get table
Reservations advised: food and seating
are limited

Holiday Hours 2019

Fri.-Sat.-Sun. December 20-21-22

Lounge - Open 12 noon to close
Restaurant & Bar Menus: regular hours
Deli Open Sat. & Sun. only, 12 - 4pm

Monday December 23

Deli Open 12n to 4:00pm
Pub Menu in Lounge from 5 to 7pm

Tuesday - Wed. December 24-25

Clubhouse Closed

Thursday December 26

Deli Open 12n to 4:00pm
Lounge - Open 12 noon
One Plate Dinner in the Lounge - 5:00pm

Fri.-Sat.-Sun. December 27-28-29

Deli Open 12n to 4:00pm
Lounge - Open 12 noon to close
Restaurant & Bar Menus: regular hours \

Monday December 30

Deli Open 12n to 4:00pm
Pub Menu from 5 to 7pm

Tuesday December 31, 2019

Lounge - Open 12 noon
No Bar Food
Restaurant - Open 5:00 to 9:00pm
New Year's Eve Party
Music by DJ Hwy 4 Sound Productions

Wednesday January 1, 2020

Deli Open 12n to 4:00pm
Lounge - Open 12 noon
Main Kitchen Closed

Thursday January 2, 2020

Lounge - Open 12 noon
One Plate Dinner in the Lounge - 5:00pm

Fri.-Sat.-Sun. January 3-4-5, 2020

Lounge - Open 12 noon to close
Restaurant & Bar: regular hours and menus;
Deli Sat. & Sun. only, 12-4

Thursday Dinner In The Lounge

December 5

Prime Rib
Mashed Potatoes & Gravy
Salad
Garlic Bread
\$17.50

December 12

Chicken Parmesan
Spaghetti
Caesar Salad
Garlic Bread
\$12.50

December 19

Meat Loaf
Mashed Potatoes & Gravy
Salad
Garlic Bread
\$12.50

December 26

Pork Tenderloin
Cheesy Polenta
Caesar Salad
Garlic Bread
\$12.50

Reservations are taken for any size party,
and are highly recommended. Quantities
are limited. Check-in starts at 5pm.

To SWCC Members Regarding The Mountain Retreat:

The current agreement that is in place is subject to modifications as needed.

Our club members have the ability to use the indoor swimming pool, the spa, sauna and the new workout room (all located on the lower level) at Mountain Retreat as part of your Sequoia Woods membership.

There is no charge to use their facility but the use is restricted to Sequoia Woods Country Club members in good standing. You may bring two guests with you to the facility *but you must accompany them*—**guest card privileges will not otherwise be honored.**

Likewise, you may bring your children with you to the facility but you *must accompany them*, as well. (To everyone's understanding, this won't be a place to drop-off your kids to play or to "hang-out".) Your children are regarded to be guests.

Most importantly, you'll need to present your permanent plastic Sequoia Woods card with your name and number for identification. **This card is the only way you can use the facility.** Their staff will buzz the locked access door open for our guests. (If you've lost your SWCC member card please let us know as soon as possible and we'll send for replacements, which you'll be able to pick up here at the clubhouse.)

The hours of operation at Mountain Retreat club house and recreation facilities are 8:00am until 10:00pm summer; 8:00am until 8:00pm in off-season (fall, winter & spring).

Our members are expected to follow all of the rules at Mountain Retreat as well as the accepted conduct you would exhibit as a member of Sequoia Woods Country Club.

Please contact me if you have any questions or need further information about this new program. I'm sure everyone will enjoy these year-round benefits.

-Bob Russell,
General Manager, SWCC



The Mountain Retreat, across the street from SWCC

Regular Clubhouse Hours:

(holiday hours are posted separately)

Lounge:

Open daily*, all year, at noon
(earlier on summer weekends)

Monday nights: "pub" food served from 5:00 to 7:00 pm

Thursday nights: One-Plate Dinner -5:00pm

Fri-Sat-Sun nights: Weekend bar menu served from 5:30 to 9:00pm (5:30 to 8:00 Sun)

*subject to change due to special event accommodation

DJs or live music by special announcement
795-1000 ext. 1

*closed Thanksgiving & Christmas

Restaurant:

Fri-Sat. nights from 5:30 – 9pm

Sun. night from 5:30 – 8pm

Closed Super Bowl Sunday

Brunch served on Easter Sunday, a grand buffet from 10am-2pm (no dinner)

For Restaurant Reservations: please call after 12 noon (sorry, no messages)

795-1000 ext. 5 during restaurant hours; ext. 1 all other times

Golf Shop

Open daily, as weather permits
795-2141

Deli-new:

Off-Season: open every Sat. & Sun. 12-4

High-Season: May through October

Open daily, 10-3

795-1000 ext. 101

Pool—now closed until Memorial Day 2019

June through September

Open daily 10am – 6pm

No phone

All

and the Giants

SEQUOIA WOODS
COUNTRY CLUB

saturday december 28
a "pre-new year's eve" party
7:00 to 10:00pm



1000 cypress point dr. arnold 795-1000 www.sequoiawoods.com



CELEBRATE!
2020

SEQUOIA WOODS
C O U N T R Y C L U B

It's The Place to Be This New Year's Eve!

TUESDAY DECEMBER 31

serving great food in our restaurant,
with dancing and fun in our lounge...

DINNER

will include two separate seatings
starting at 5:30pm, with chef's specials
in addition to our regular menu

MUSIC

DJ HWY 4 SOUND PRODUCTIONS

Call For Dinner Reservations*
795-1000 ext. 1

**Reservations will be taken starting December 1, 2019 and must be
guaranteed with credit card or member #.*

*Special prices will be in effect on New Year's Eve in the lounge and dining
room. Must be 21 years of age in the lounge after 9pm.*

*There are two separate seatings on every table in the dining room;
early seatings are restricted to a two-hour limit on table occupancy;
parties of 8 or more may be seated in the Cypress Room....*

No bar food served on new year's eve...

SEQUOIA WOODS DELI

off-season menu - late oct. 2019 to spring 2020

saturdays and sundays only, from 12:00 to 4:00pm

BOGEY 9.00

House Slow-Cooked Corned Beef, Swiss Cheese, Sauerkraut, House Made Thousand Island Dressing, on Marbled Rye Bread; served with plain Kettle Chips

DRIVER 9.00

Bacon, Lettuce, Tomatoes, Avocado and Mayo on Toasted Wheat Bread; served with plain Kettle Chips

DIVOT SALAD 9.00

Dressing: _____

Chicken, Avocado, Egg, Bacon, Blue Cheese, Tomatoes, Pecans, Red Onions, on a bed of lettuce; served with plain Kettle Chips

#5 IRON (Sandwich or Salad) 9.00

Dressing: _____

Chicken Salad (Toasted Pecans, Celery, Cranberries, Green Onions) Choice of Swiss or Cheddar, Lettuce, Red Onion, Tomato, and Mayo; served with plain Kettle Chips

CHEESEBURGER 9.00

Cheddar, Lettuce, Tomatoes, Red Onions *add bacon or chili + 3.00*

CHICKEN FINGERS with fries 12.00 **CHICKEN WINGS** with fries 12.00

MINI CHILE RELLENOS with Salsa and Guacamole 9.00

BEEF TAQUITOS with Cheese, Salsa and Guacamole 9.00

HOT DOG w/plain Kettle Chips 6.25 **POLISH DOG** w/plain Kettle Chips 7.00

CORN DOG with fries 9.00

MAC N' CHEESE 5.00

BAVARIAN PRETZELS with Beer Cheese 9.00

CHEESE NACHOS 5.00 *add chili + 3.00* **GRILLED CHEESE SANDW.** 5.00

BOWL CHILI w/plain Kettle Chips 7.00 **SOUP OF THE DAY** 7.00

FRENCH FRIES 5.00 *add chili & cheese + 3.00*

SMUCKER'S PB & J "Uncrustables" with Fruit Cup 5.00

SPICY BREADED, FRIED GREEN BEANS with ranch dip 7.00

EDAMAME with spicy Asian-style seasonings 6.00

DAILY SPECIAL as posted

THE RESTAURANT AT SEQUOIA WOODS - autumn 2019

SMALL PLATES

GRILLED FLATBREAD "PIZZA" with bacon, pears, mozzarella, white sauce and crumbled blue cheese 12.

P.E.I. MUSSELS with chorizo, garlic, shallots, tomatoes and white wine; served with grilled bread 14.

CRISPY CALAMARI with a chipotle ginger dipping sauce 13.

GRILLED TOGARASHI PRAWNS with a coconut lime broth and fresh herbs 16.

CRAB CAKES cumin-scented, with a remoulade sauce 14.

BRUSSEL SPROUTS fried with bacon, capers, walnuts and a red wine-honey vinaigrette 11.

FRENCH ONION SOUP with gruyere cheese and crostini 9.

SOUP OF THE DAY 6.5

BABY ICEBERG WEDGE with point Reyes blue cheese, bacon, roasted tomatoes; blue cheese dressing 7.5

LITTLE GEM LETTUCE with a "caesar" vinaigrette, anchovy bread crumbs, grated parmesan 7.5

MIXED GREENS with pears, toasted walnuts and a red wine-honey vinaigrette 7.5

grilled chicken added to any salad above + 8. grilled salmon added to any salad above + 15.

LARGE PLATES

PAPPARDELLE PASTA with seared scallops, prawns, sundried tomatoes, shiitake mushrooms and a white wine cream sauce 29. VEGETARIAN OPTION 22.

GRILLED SALMON with cauliflower puree, lemon vinaigrette, charred green onion aioli and crispy pancetta 29.

GRILLED DUCK BREAST with potato puree, toasted pine nuts, crispy beets and a port-berry reduction 28.

BRAISED LAMB SHANK with guinness glaze, potato puree, bbq carrots and crispy shallots 27.

BEEF WELLINGTON 6-oz. filet mignon wrapped in puff pastry with mushrooms, pancetta, peas and bearnaise sauce 30.

GRILLED FLAT IRON STEAK 10-oz., with smashed roasted yukons, creamed leeks and sautéed mushrooms 28.

ROASTED PRIME RIB with stuffed baked potato (pork belly, cheddar & sour cream) 14 OZ. 32.
(available on Friday and Saturday) 10 OZ. 27.

CHEESEBURGER house-ground beef, caramelized onions, green onion aioli and choice of cheddar or swiss cheese; with fries 18. (add bacon: +1.00)

SPECIALS WILL BE ANNOUNCED, WHEN AVAILABLE

EXECUTIVE CHEF: RYAN NIBLACK

We accept Visa, MasterCard, Discover and American Express.

A gratuity of 20% will be added on groups of eight or more.

Corkage: twelve-fifty (12.50) per 750 ml bottle

Split meal charge: six dollars (6.) Sorry, no split salads. Cake plating charge: one dollar fifty cents (1.50) per slice.

SEQUOIA WOODS COUNTRY CLUB

Weekend Bar Menu - Autumn 2019

Serving: Friday & Saturday 5:00pm to 9:00pm / Sunday 5:00 to 8pm

Prices include sales tax

All bar food items ordered will be delivered together; we cannot expedite separate courses

Half-Pound Cheeseburger house-ground beef, caramelized onions, green onion aioli and choice of cheddar or swiss cheese, with fries

16.00 (add bacon: 1.00)

P.E.I. Mussels with chorizo, garlic, shallots, tomatoes and white wine;
served with grilled bread

15.00

Grilled Crispy Flatbread "Pizza" with bacon, pears, mozzarella, crumbled blue cheese and a white sauce

13.00

Grilled Togarashi Prawns with a coconut-lime broth and fresh herbs

17.00

Fried Chicken Sandwich with slaw, spicy mayo and fries

14.00

Crispy Calamari with a chipotle-ginger dipping sauce

14.00

Crab Cakes cumin-scented, with a remoulade sauce

15.00

Pork Belly Tacos with cabbage, mango salsa and sriracha aioli

13.00

Chicken Wings with fries

12.00

French Onion Soup with gruyere cheese and crostini

10.00

Soup of the day (served with bread)

small bowl: 7.00 large bowl: 10.00

Little Gem Lettuce with "caesar" vinaigrette, anchovy bread crumbs and grated parmesan

8.00

Baby Iceberg Wedge Salad with point Reyes blue cheese, bacon, roasted tomatoes and blue cheese dressing

8.00

Mixed Greens Salad with pears, toasted walnuts and a red wine-honey vinaigrette

8.00

DESSERTS: 9.00 / ask your server about our current selection

CORKAGE FEE: \$12.50 per 750 ml. BOTTLE

sorry, we do not offer bar food "to-go"